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BerghausAlpenrösli



to share

Tarte flambée

sour cream, bacon and onions

19

Vegetarian tarte flambée

with caramelised walnuts, pear, gorgonzola and rucola

19

Baked bone marrow

toasted bread, lime and herb crumble

19

ca. 20 minutes preparation time

Cheese platter

Davos mountain cheese, Gorgonzola, Davoserli
and Monsteiner brewer's cheese

22

Prättigauer platter

alpine cheese from Novai, air dried Grisons beef, salsiz,
ham, bacon and pear bread

29

Starters

Grisons barley soup

the hearty Alpenrösli classic

16 | 18

Alpenrösli salad

bacon, alpine cheese and croutons

18

(Choice of house sauce, Italian or raspberry vinaigrette)

Cuore di Bue con Burrata

Oxheart tomatoes, basil and onion marmalade

19

Nischi`s beef tartar

café de Paris and shallots

served with toasted local "Zopf" bread

26 | 39

Deer carpaccio

with porcini, arugula and roasted pistachios

27

Chestnut and porcini cream soup

with caramelized chestnuts

16 / 18

Main courses

Alpenrösli Rösti

fried egg, ham and alpine cheese


24

Homemade Capuns

Swiss chard, air dried Grisons beef, cheese and cranberry

29

vegetarian with tomato sauce and mountain cheese

vegan with tomato sauce and vegan cheese 

Prättigauer spaetzli pan

with salsiz, onions and Davos mountain cheese

29

Davoser Cheese Fondue

Davoser cheese, bread cubes and pickles

34

Prättigauer Fleischknödli

meatballs with pizokel

39

Deer-Pot-au-feu

with root vegetables, potatoes and horseradish

37

Pumpkin polenta

with chanterelles and arugula

30

Regional meat

served with seasonal vegetables
and a side dish of your choice

Corn-Chicken-Breast

with café de Paris

39

Pork tomahawk

with herb butter

39

Sliced veal

Zurich style

49

Venison pepper

with red cabbage, caramelized chestnuts and cranberry apple

37

Wild boar entrecôte

with fried chanterelles and cherry jus

56

Side dishes CHF 8.-

seasonal salat

tagliatelle

röstii

pommes allumettes

french fries

spaetzli

polenta

Our dishes are inspired by the alpine mountains.

The contact with local producers and the use of their products is very close to our hearts.

The balance between rustic and down-to-earth, but nevertheless elegant
and original is what sets us apart!

All prices in CHF incl. VAT.