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BerghausAlpenrösl



Starters

Beef bouillon

with strips of pancakes and sherry

14

Grisons barley soup

with chive oil

also vegan available 

16/18

Alpenrösli salad

with mushrooms, bacon and croutons

18

Lamb's lettuce

with egg, bacon and croutons

18

Baked bone marrow

toasted bread, lime and herb crumble

24

ca. 20 minutes preparation time

Nischi`s beef tartar

with balsamic shallots, apple capers and egg yolk emulsion

served with toasted local "Zopf" bread

26 | 39

Main courses

Grisons Capuns

Swiss chard, air dried Grisons beef, cheese and cranberry

29

vegetarian with cheese sauce

Braised parsley root

with kale, celery and raspberry puree and

carrot and ginger broth

34

Tagliatelle with prawns

pesto, noilly prat foam and cherry tomatoes

34

Main courses

Braised veal cheeks

on celeriac puree, red onion jam and jus

49

Beef entrecôte

mit Speckbohnen und Pommes Alouettes

59

from 2 persons

Davoser Cheese fondue

Davoser cheese, bread cubes and pickles

34 l per person

Farmer's fondue

Davoser cheese, onions, bacon and bread cubes,

37 l per person

Alpenrösli fondue

Davoser cheese, porcini mushrooms and bread cubes,

39 l per person

Additional

Potatoes

6

Fondue Chinoise

with rosemary bouillon

on advance order

Beef, veal, deer or prawns

with French fries and various sauces

(Soup with or without sherry on request)

59 l 250 gr. l per person

28 l 120 gr. l supplement

All prices in CHF incl. VAT.