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BerghausAlpenrösli



to share

Tarte flambée

sour cream, bacon and onions

19

Vegetarian tarte flambée

with sour cream, gorgonzola, pear, rocket and roasted walnuts

19

Baked bone marrow

toasted bread, lime and herb crumble

24

ca. 20 minutes preparation time

Prättigauer platter

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

29

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

Nischi`s beef tartar

with balsamic shallots, apple capers and egg yolk emulsion
served with toasted local "Zopf" bread

26 | 39

Main courses

Alpenrösli Rösti

fried egg, ham and alpine cheese

24

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

Pork tomahawk

with green beans and rosemary potatoes

45

from two persons

Davoser Cheese fondue

Davoser cheese, bread cubes and pickles

34 | per person

Farmer's fondue

Davoser cheese, onions, bacon and bread cubes,

37 | per person

Additional

Potatoes

6

All prices in CHF incl. VAT.