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BerghausAlpenrösli



Starters

Small leaf salad

12

Summery leaf salad

with cherry tomatoes, cucumber, roasted flower seeds and croutons

18

Lamb's lettuce

with waxed egg, bacon and raspberries

18

Grisons barley soup

with chive oil (also available vegan)

16/18

Carrot and coconut curry soup

with crispy prawn

19

Burrata

with bread salad, and balsamic vinegar

23

Prättigauerplättli

alpine cheese, air dried Grisons beef, salsiz,

ham, bacon and pear bread

29

Nischi`s beef tartare

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 carrot stock

34

Main courses

Tagliatelle with prawns

pesto, noilly prat foam and cherry tomatoes

44

Beef entrecôte Strindberg

with Zuchetti Cipoloti vegetables, and rosemary potatoes

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