

## Starters

Colourful mixed leaf salad  
roasted seeds  
with Grandma's house dressing  
12.50

Mixed vegetable salad 🌱  
Beetroot, cucumber, carrot, celery and cabbage  
with pear vinaigrette  
14.50

Spinach salad  
Pickled eggplant, goat fresh cheese  
with herb vinaigrette  
16

Free-range beef tartare  
with roasted house-bread, butter and salad garnish  
23/36

Smoked deer filet with caper quark served with lettuce and roasted house-bread  
17

Sliced cold cuts plate from free-range Duroc piglet  
from Davos-Klosters  
21

## Mains

Rösti's veal meatloaf  
with organic mushroom cream sauce  
41.50

Jure Mucke (vinegar-braised beef)  
as in the good old times  
43

Zurich-countryside tripe with Swiss organic bean-ragout,  
roasted house-bread and spring-onion quark  
40

organic trout-blue from Bachli ZH  
with nutbutter-foam  
42

Seasonal vegetarian homemade ravioli  
24/36

Puff-pastry "Jalousie" with Swiss white asparagus 🌱  
Marjoram-cream and roasted nuts  
36

Buckwheat "Spätzli", spring vegetables,  
spinach, gratinated with organic Gidigäbi cheese  
36

🌱 = vegan

All meat and fish main courses are served with  
seasonal vegetables and one side of your choice:

Mashed potatoes, "Spätzli", organic lentil-ragout or mixed vegetable salad

## Desserts

See-Buchhorn Quark soufflé (20min)  
12.50

Chocolate mousse  
with double cream  
13.00

Vegan carrot cake with seasonal fruit compote 🌱  
11.50

Homemade organic buttermilk ice cream  
different flavors available  
6.50

with whipped cream  
+1.80

Trio of regional cheese  
served with homemade compote  
15

Dinner Menu