

Appetizer

Beef and veal Carpaccio

CHF 26.00

In a marinade of activated charcoal with chopped vegetables Mediterranean Style, corn salad, celery sorbet and alpine cheese foam

Salmon roll in 3 variations

CHF 25.00

with asparagus tartlets, camomile blossoms and a yoghurt and dill sauce

Duet of scallops and prawns

CHF 28.00

on crispy vegetable couscous with Hokkaido pumpkin sauce, coconut and lime

62 degree egg

CHF 24.00

on dried spinach, summer truffle and roasted pine nuts

Foie Gras Terrine

CHF 28.00

in a pistachio crust, brown bread, mashed potatoes and Jerusalem artichoke on a cassis sauce

Soup

Grisons *barley* soup CHF 12.00

Chicken Consommé CHF 18.00
with poultry ravioli, vegetables and dried ginger sponges

Potato soup and *beetroot* CHF 16.00
with smoked trout tartar and puffed rice chips

Salmorejo Cordobés CHF 14.00
with raw ham cubes and boiled egg

Pasta and Rice

Raviolo stuffed with peas CHF 26.00

on egg sauce, bacon powder, forest mushrooms and sheep Ricotta mousse

Lemon pappardelle CHF 28.00

with wild boar ragout, green beans and Parmesan cheese cubes

Sardinian Gnocchi CHF 26.00

with octopus ragout, roasted pepper, mussels and marjoram

Risotto Tricolore CHF 26.00

with burrata and roasted walnuts

Meat dishes

Saddle of venison Baden Baden Style
with rice dolmades, Merlot pear and currant jam

CHF 46.00

Guinea fowl breast
on smoked mashed potatoes, caramelized onions, baby maize and monk's beard

CHF 38.00

Stewed knuckle of pork
on dried chard, stuffed artichoke and rosemary sauce

CHF 44.00

Fish dishes

Fried tuna in a seed coat
on a cream of zucchini Neapolitan style, sprouts-crêpe and vegetables
with Ponzu sauce and fried celery

CHF 36.00

Codfish in cooking oil
on a cream of broccoli, cabbage, bottarga lamella and saffron foam

CHF 40.00

Sea bass fillet
on dried lettuce, Bella Donna sauce and Taggiasche olive crackers

CHF 36.00

Dessert

Chocolate Variations CHF 14.00

Crispy walnut roll CHF 16.00

*filled with ricotta cheese and fig marmalade, blueberry jelly and pistachio
ice cream*

Mandarin and Amaretto Parfait CHF 15.00

Caramel chocolates, almond puff pastry and aloe vera foam

Cherry, hazelnut and mascarpone cake CHF 16.00

Various homemade sorbets CHF 12.00

Degustation Menu

Entrée

Foie Gras Terrine in a pistachio crust, brown bread, mashed potatoes
and Jerusalem artichoke on a cassis sauce

Chicken Consommé with poultry ravioli, vegetables and dried ginger
sponges

Raviolo stuffed with peas on egg sauce, bacon powder, forest mushrooms
and sheep Ricotta mousse

Saddle of venison Baden Baden Style with rice dolmades, Merlot pear and
currant jam

or

Codfish in cooking oil on a cream of broccoli, cabbage, bottarga lamella
and saffron foam

Pre-Dessert

Dessert San Gian

CHF 75.00