

# CHEF'S RECOMMENDATIONS

## BUENDNERSTUEBLI MENU

Carpaccio of air dried Grisons meat and Mountain Cheese from Davos  
with walnut-limes marinade and pine-nuts

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Celery-chestnuts cream soup with apple cream

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Gratinated scallops on leaf-spinach with sauce mousseline

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Duet of fillet of pork medallion (CH) and king prawns on spicy curry sauce  
Basmati rice and baked spring rolls

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Warm curd tartlet with berry stew in a chocolate basket  
and mandarin tarragon sorbet

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3-Course (Cold hors d'oeuvre, main dish, dessert)

CHF 62.00

4-Course (Cold hors d'oeuvre, soup, main dish, dessert)

CHF 73.00

5-Course

CHF 89.00

## SPECIALITIES

"Confit de Canard" (F) on sauerkraut with pizzokels

CHF 38.00

Deer entrecôte (NZ) on Röteli sauce

Red cabbage with glazed chestnuts and curd pizzokels

CHF 42.00

Fillet of beef medallion (CH) with duck liver slices (F)  
on truffle sauce

CHF 54.00

Chateau potatoes and winter vegetables

## C O L D H O R S - D ' O E U V R E

Selection of green leaf salad  CHF 8.50

Assorted salad  CHF 10.50

You can choose between the following dressings:  
French, Italian, House-dressing with balsamic or  
refine the salad yourself with oil and vinegar

Lamb's lettuce on Roquefort dressing  
with crispy bacon (CH) and croutons CHF 14.00

Trio of profiteroles with salmon mousse,  
marinated and smoked salmon  
with capers, onion rings, dill mustard sauce  
Toast and butter CHF 19.50


Duck liver terrine (F) with port wine jelly  
dried figs with brioche CHF 26.00

## S O U P


Soup of the day CHF 8.50

Pumpkin cream soup with kernel oil  CHF 12.00  
and roasted pumpkin kernels

Celery-chestnuts cream soup  CHF 12.00  
with apple cream

Our vegetarian meals are marked with a 

## WARM HORS-D'OEUVRE

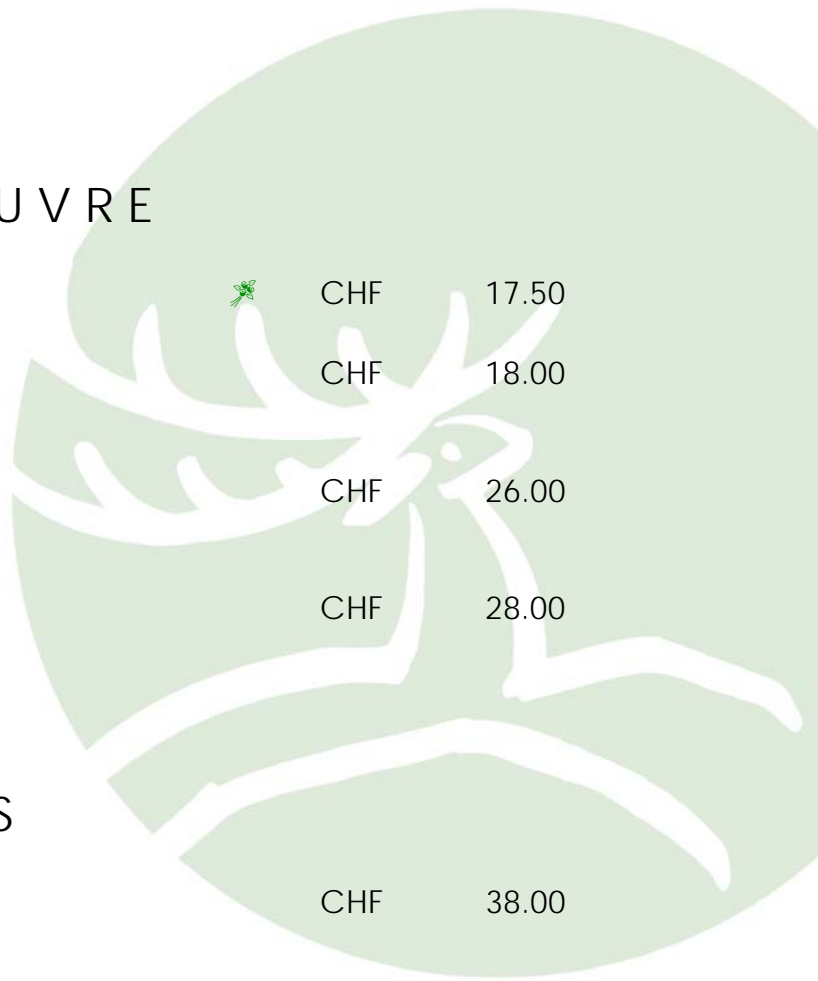
Fagottini tartufo with truffle oil		CHF	17.50
Burgundy snails gratinated with mie de Pain and Café de Paris		CHF	18.00
Gratinated scallops on leaf salad with sauce mousseline		CHF	26.00
Roasted duck liver slices (F) with stewed fillet of orange and endive on Portwine		CHF	28.00

## MEAT SPECIALITIES

Duett of fillet of pork medallions (CH) and king prawns on spicy curry sauce Basmati rice and baked spring rolls		CHF	38.00
Lamb chops (NZ) under a herb crust on rosemary-marsala sauce Potato gratin and vegetable bouquet		CHF	42.00
Sliced veal Zurich style (CH) with colourful vegetables and roesti		CHF	45.00
Beef entrecote from Davos with Café de Paris French fries and grill tomato		CHF	45.00

## FISH DISHES

Poached pike-perch fillets on noilly-prat sauce with shrimps on leaf salad with boiled potatoes		CHF	38.00
Fish "Pot au Feu" with saffron and boiled potatoes		CHF	42.00
Anglerfish medallions with "Sauce Vierge" on a lentil bed, baked beetroot spit and butter rice		CHF	42.00



## CENTRAL CLASSICS

Home-made spicy beef tatar (CH)  
with toast and butter

CHF 35.00  
sm. port. CHF 27.00

As from two persons

Château Briand (CH)  
with sauce Béarnaise  
Assorted vegetables  
and potato gratin

per pers. CHF 62.00

## GRISONS SPECIALITIES



### Hors - d ' œ u v r e

Carpaccio of Grison's dried meat  
Mountain Cheese from Davos  
with walnut-lime marinade and pine-nuts

CHF 19.50

### S o u p

Barley soup Grison's style with Grison's dried meat

CHF 13.50

### M e a t d i s h e s

Braised beef from the Engadin  
Creamy polenta with rosemary  
Different vegetables




CHF 34.00

Stuffed veal escalope (CH) Grison's style  
with Davos Mountain Cheese and raw ham  
on creamy Savoy cabbage and curd pizzokels

CHF 45.00



## VEGETARIAN DISHES

Selection of vegetables with spicy sauce poached egg and boiled potatoes		CHF 24.00
Home-made spring rolls with sweet-chili sauce and basmati rice		CHF 23.00
Gratinated polenta with olives and gorgonzola with coloured vegetables bouquet		CHF 22.00

## FLAMBÉ SPECIALITIES


Prepared fiery and on the minute at your table (as from two persons)

### F i s h a n d s e a f o o d f l a m b é

Roasted king prawns with Pastis Herbs and cream Zucchini and butter rice	per pers.	CHF 44.00
Selection of fish fillets on lobster sauce with brandy Leaf spinach Potatoes with butter	per pers.	CHF 45.00

### M e a t f l a m b é

Sauted calf's kidneys (CH) with mushrooms and parsley Roesti and colourful vegetables	CHF	42.00
Dices of fillet of beef Stroganov (CH) Winter vegetables Butter rice	CHF	52.00

Our vegetarian meals are marked with a 

## DESSERTS

Warm curd tartlet with berries ragout in chocolate basket and mandarin-tarragon sorbet	CHF	13.50
Eggnog-parfait with a small coffee eclair and cognac whipped cream	CHF	14.00
Mango-chili flan with figs and bitter chocolate mousse in orange praline tuile	CHF	14.00
Sour cherry tower with boletus ice cream Amarena cherries and nut cake Grison's style	CHF	15.00
Tiramisu with cassata Grapes in grappa, with Amaretto mousse	CHF	16.00
Dessert variation Central of our confectioner, Gerhard Humer	CHF	19.50

## Flambéed desserts

Flambéed crêpes Suzette with vanilla ice-cream	per pers.	CHF	19.50
Flambéed fruits with nut ice-cream	per pers.	CHF	19.50

## Cheese

Various cheese specialties with rose jelly and figs mustard	CHF	16.50
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## SWEET DESSERT WINES

Soave Recioto I Capitelli	5 cl	CHF	8.00
R. Anselmi	10 cl	CHF	16.00
	37.5 cl	CHF	48.00

