

A green commitment



One evening per week we serve a completely vegetarian menu and make a conscious commitment to GREEN. Of course you can also choose from our

Our aperitif recommendation

Giselle Sprizz

Sparkling | quince | ginger | lime | soda 15.50

Amuse | Shot

Pintxo with egg yolk and truffle 1,3,7

Pea puree | Ricotta | Peas

Kid's Amuse

Pear-vanilla shot

Choice of starter

Beetroot carpaccio 1,3,7,12

Jersey Blue | poached pear | caramelized walnuts | honey

or

Extensive salad buffet

Soup

Chestnut cream soup 1,8,9

Brussels sprout leaves | croutons

Intermediate course

Spinach dumplings 1,3,7

Mountain cheese | Dried tomatoes



Choice of main course

Planted Pulled Burger 1,3,9

Mountain flatbread | grilled vegetables | rocket salad | espresso sauce
Tomato cashew cream

or

Pumpkin Risotto 7,9

Roasted pumpkin seeds | Mascarpone

Dessert (small Buffet)

Small selection of desserts from the buffet and sweets from the dessert menu.

Cheese (served on the plate)

"Bergfichte" by Willi Schmid 7,8

(soft cheese made from Braunvieh raw milk)
Rum raisins | caramelized nuts

Our wine recommendation

Irene Grünenfelder, Jenins, Graubünden

Pinot Blanc 2021

Fresh, lively and balanced. Matured in steel tanks and barriques. 84

Jürg Marugg, Fläsch, Graubünden

Pinot Noir Barrique 2018

A strong, intensely colored red wine with a distinct variety of aromas
variety of aromas, light spiciness and fine roasted aromas. 86

Irene Grünenfelder, Jenins, Graubünden

Dioli

Liqueur wine made from Diolinoir and Merlot 4cl / 37.5cl 8 / 65

Menu prices (for external guests)

4 courses CHF 74

5 courses CHF 80

6 courses CHF 86

Grisons dishes  | Vegan  | Vegetarian 

Our meadow producers

Meat Manufacture Jörg Brügger, Parpan (3 km)
Grisons meat | Raw bacon | Salsiz | Coppa

Butchery Spiess, Lenzerheide (200 m)
Chilli sausage | Cervalat | Veal cutlet

Familie Wisler, Parpan (6.5 km)
Parpan Mountain Potatoes | Cattle

Martin (Floh) Bienerth, Andeer (28 km)
Various dairy products | Cheese

Alpine cheese dairy Parpan (6.5 km)
Various cheeses

Nicole Heinrich from Filisur (19 km)
Yoghurt (for our frozen yoghurt) and various dairy products (alpine butter)

Butchery Mark, Schiers (49 km)
Grisons puura calf

Butchery Zanetti, Poschiavo (98 km)
Calf | Beef | Lamb

Rusti's Eggs, Felsberg (21 km)
Free-range eggs

Puuracenter Lenzerheide (200 m)
Milk | Cheese | Cream | Butter

Our fields producers

Farmer family Germann, Berg (122 km)
Vegetables | Salads | Berries

Hof Christen, Vazerol (7.5 km)
Vegetables

Bio-Hof Clavadetscher, Malans (37 km)
Organic Vegetables | Storage Vegetables

Gaupp Bio, Untervaz (31 km)
Organic Vegetables | Storage Vegetables | Salads

Hermann, Bad Ragaz (42 km)
Vegetables

Plantahof Chur (18 km) + JVA in Cazis, Realta (22 km)
Vegetables / goat milk products

Our bakers

Bäckerei Weber, Davos (43 km)
Breads & Co.

Petra Hartmann, Zorten (4.5 km)
Wood-fired oven bread

Young, innovative start-up companies

Planted, Kempththal (Zürich)

Prices

All prices in CHF incl. VAT.

Allergens

1 Cereals containing gluten | 2 Crustaceans | 3 Eggs | 4 Fish
5 Peanuts | 6 Soya | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard
11 Sesame | 12 Sulphur dioxide & sulphites | 13 Lupins | 14 Molluscs

Please inform our team about any food food aversions and intolerances.