

## **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.

# Our evening menu for you

Tuesday, 12<sup>th</sup> November 2024

## Our apéritif recommendation

### Martinazzi Sprizz

Sekt | Martinazzi | Soda

15.50

### No Hugo

Drops | Elderflower Syrup | Peppermint | Soda

13.50

## Amuse | Shot (for children)

### Vegetable muffin 1,3,7

Cream cheese | Vegetable chip

### Children's amuse

Plum shot

## Choice of starter

### Roastbeef <sup>3,7</sup>

Remoulade sauce | pickled vegetables

or

### Extensive salad buffet

## Soup

### Muldain hay soup 1,3,9

Whitewine | cream | chive

## Intermediate course

### Almond milk ice cream 1,3,7,12

Arosa whisky | pickled pepper | grapes



Liabsch d'Lebensmittel –  
mach mit bi Food  
Save Graubündä!



## Choice of main course

### **Saltimbocca of Bündner veal** <sup>1,7,9,12</sup>

Wild boar raw ham | red wine sauce | fettuccine  
Broccoli | almonds

or

### **Chestnut goulash** <sup>9</sup>

Spaetzli | red cabbage | mushrooms

## Dessert

Small dessert selection from the buffet and sweets from the dessert menu

## Cheese (served on the plate)

### **Andeer Birch** <sup>7,8</sup>

Andeer soft cheese with a forest and mushroom flavour. The noble mould gives it the right appearance and resembles a pear rind.  
Apple gel | hazelnut

## Our wine recommendation

### **Winery Bozen, Trentino-Alto Adige, Italien**

Sauvignon Greel Riserva 2020

Sauvignon Blanc

78

### **Sassi Grossi 2020**

Ticino, Merlot

106

### **Jürg Marugg, Fläsch, Graubünden**

Pinot Muté 2011

### **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

Family 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