

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, Kempthal (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.

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 à la carte menu.

Our aperitif recommendation

Peppermint Sprizz

Mint syrup | sparkling wine | soda

15.50

Woodruff Sprizz

Woodruff syrup | sparkling wine | soda

13.50

Amuse | Shot

Berry soup ⁷

Lemon yoghurt

Children's Amuse ^V

Lime lemonade

Choice of starter

Porcini mushroom crème brûlée ^{1,3,7}

Apple ragout | Olive crostini

or

Extensive salad buffet

Soup

Garden herb soup ^{1,3,7}

Saffron foam

Intermediate course

Tomato and feta quiche ^{1,3,7}

Sour cream



Choice of main course

Pita bread 1,3,7,8

Planted Pulled | Peanut sauce | Coleslaw salad

or

Sweet potato and chickpea curry 1,7

Mountain flatbread | Cashew nuts | Coriander | Spinach

Dessert (small Buffet)

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

Cheese (served on the plate)

"Nicola" from Willi Schmid 7

(The soft cheese made from sheep's milk has a velvety soft texture and a mild flavour)

Blueberry | grissini

Our wine recommendation

Winery Giani Boner, Malans

Sauvignon Blanc 2021 89

Christian Hermann Winery, Fläsch

Pinot Noir "H" 2020 108

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

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