



In Room Dining

Choose from the dishes below - feel free to mix and match as you like. We recommend a maximum of two main courses per chalet. All dishes are perfect for sharing.

Depending on your selection and preferences, we can also serve the menu in two rounds to keep the warm dishes hot.



Starters

Pita-Bread
Olives - Aged Parmesan - Hummus
15

Baby Romaine Lettuce
Grisons Mountain Cured Ham - Quail Egg - Walnuts - Chalet Dressing
17

Datterini Tomato Salad
Burrata Cream - Pine Nuts - Thyme Honey
Tomato Dressing - Basil
19

Clear Tomato Essence
Sun-dried Tomatoes - Alpine Herbs
18

Char Ceviche
Mango - Passion Fruit - Cucumber - Coriander
28

Beef Filet Tartar
Crème fraîche - Egg Yolk - Capers
36

All prices are in CHF, inclusive of VAT.



Main Dishes

Tomato Tart

Mustard - Crème fraîche - Celery Stalk - Avocado

38

Swiss Perch

Cauliflower cream - Snow Peas - Tomato Beurre Blanc

64

Gambero Rosso

New Potatoes - Bimi Broccoli - Poached Egg - Herb Vinaigrette

69

Whole "Mistkratzerli" (Chicken)

New Potatoes - Roasted Vegetables - Feta

49

Ribeye Steak

Chanterelles - Fava Beans - Potato Mousseline

59

All prices are in CHF, inclusive of VAT.



Chalet Tapas Menu

Pita-Bread
Olives - Aged Parmesan - Hummus

Tomato Tart
Mustard - Crème fraiche - Celery Stalk - Avocado

Datterini Tomato Salad
Burrata Cream - Pine Nuts - Thyme Honey
Tomato Dressing - Basil

Char Ceviche
Mango - Passion Fruit - Cucumber - Coriander

Beef Filet Tartar
Crème fraiche - Egg Yolk - Capers

Mini Pavlova
Berries - Vanilla Cream

CHF 75 per person

All prices are in CHF, inclusive of VAT.



Tiramisu
Mascarpone - Berries - Rhubarb
12

Warm Chocolate Cake with Dark Chocolate
Vanilla Ice Cream
12

Berry Tartlets
Vanilla Cream - Shortcrust Pastry
14

Mini Pavlova
Berries - Vanilla Cream
14

Homemade Ice Cream
Chocolate - Vanilla - Coffee
6

Homemade Sorbet
Strawberry - Rhubarb - Lemon
6

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