



Signature Menu

Privat Chef

Let our chef Daniel Burghardt personally cook for you in your chalet at the highest level. Choose your preferred menu before your arrival or enjoy our signature menu, including an aperitif and a glass of sparkling wine from the Bündner Herrschaft.



Beef Filet Tartar from Langwies
Capers- Cornichons - Egg Yolk - Shallots - Fresh garden Herbs

or

Chioggia Beet Carpaccio
Caramelised Goat's Cheese - Pine Nuts - Thyme Honey - Herb Salad

Crustacean Foam Soup
Cognac - Gambero Rosso Prawns - Herb Oil

or

Farm Egg
Cauliflower Cream - Marinated Cauliflower - "Belper Knolle"

Slow-Cooked Beef Entrecôte From Peter Sprecher in Langwies
Baby Vegetables - Potato Gratin - Garden Herb Jus

Mille-Feuille
Vanilla Cream - Cherry Compote

or

Selected Cheeses by Rolf Beeler

All prices are quoted in CHF and include VAT.