



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

Black Salsify Foam Soup
Bread Chip - Chives

19

Couscous with Beetroot and Blueberries
Flamed Fresh Goat Cheese - homemade Kefir - Dill - Celery

19

Tartar of "Salsiz" and "Bündnerfleisch"
Cornichons - Crème Fraîche - Shallots - Fresh Herbs

33

Alpine Pikeperch Sashimi
Tamarillo - Tomato - Herb Salad - Gin

36

All prices are quoted in CHF and include VAT.



Main Dishes

Pumpkin Tart
Pumpkin Cream - Pumpkin Seeds

35

Boeuf Bourguignon
"Spätzli" - Braised Vegetables - Mushrooms - Bacon

46

Confit of Char from Valais
Black Salsify Cream - Cima di Rapa - Purslane - Lime Sauce

55

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Dessert

**Homemade Ice Cream
Chocolate - Vanilla**

6

Homemade Quincesorbet

6

**Warm Dark Chocolate Cake
Vanilla Ice Cream**

12

**Mille-Feuille
Vanilla Cream - Cherry Compote**

16

Selected Cheeses by Rolf Beeler

22

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