



In Room Dining

Choose from the dishes below - feel free to mix and match, with a maximum of two main courses per chalet. Everything is perfect for sharing.

Depending on your preference and selection, we are also happy to serve the menu in two courses so that the warm dishes remain at the ideal temperature.



Starters

Summer Leaf Salad Variation of young Greens
Peach - Pine Nuts - lightly flamed Burrata - Chalet Dressing

17

Grisons Wedding Soup
Grisons dried Beef - Vegetables

15

Lostallo Salmon Tatar
Sweet Pepper - Cucumber - Onion - Sesame

28

All prices are in CHF and include VAT



Main Courses

Finest German Asparagus
New Potatoes - poached Egg - Herb Beurre Blanc
homemade cooked Ham

CHF 39 with ham / CHF 34 without

Bio Beef Cheeks
Parsley mashed Potatoes - sautéed Asparagus - Croutons - Pickled Onions

46

Swiss Perch Fillets
Lime Risotto - Wild Herbs - Mint

49

Summer Special
(Pre-order 48 hours in advance, minimum 2 persons)

Whole roasted Loup de Mer
Fried Potatoes - Spinach - White Wine Sauce - Shellfish Butter

72 per person

All prices are in CHF and include VAT



Chalet Tapas Menu

The menu is accompanied by 2 glasses of wine.

Mountain Cheese & homemade cooked Ham
Sourdough Bread - sun-dried Tomato Butter - roasted Almonds

Summer Leaf Salad Variation of young Greens
Peach - Pine Nuts - lightly flamed Burrata - Chalet Dressing

Green Bean Salad
Shallots - Herb Vinaigrette - Summer Savory

Lostallo Salmon Tatar
Sweet Pepper - Cucumber - Onion - Sesame

Asparagus Cream Soup

Veal Saltimbocca with Saffron Risotto

Homemade Cheesecake with Rhubarb Compote

88 per person

All prices are in CHF and include VAT



Dessert

Homemade Ice Cream
Chocolate - Vanilla

6

Homemade Quince Sorbet

6

Warm Dark Chocolate Cake
Vanilla Ice Cream

13

Apricot Crumble
with homemade Vanilla Ice Cream

15

Cheesecake
with Rhubarb Compote

16

Selected Cheeses
by Rolf Beeler

22

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