

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, Kempththal (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.

Our evening menu for you

Thursday, 16th of October 2025

Our apéritif recommendation

Vegn Spumant

16.50

Schweizerhof sparkling wine, made from Luzi Jenny

Surprise Spritz without alcohol

14.50

Tröpfel | Soda

Amuse | Shot

Mountain herb panna cotta 7

Beetroot gel

Kid's Amuse

Cherry limonade

Choice of starter

Venison carpaccio ^{5,7,8,12}

Cranberry vinaigrette | Chestnuts | Parmesan | Rocket

or

Extensive salad buffet

Soup

beef bouillion ^{1,7,9}

Pancake stripes | Vegetable brunoise

Intermediate course

Mountain potato bread ^{1,3,7,12}

Burrata | Fig | Raw ham



Calma

Die Quelle der Welt in Graubünden



Choice of main course

Saddle of lamb and pulled lamb ^{1,7,9}

Couscous | Mediterranean vegetables | Rosemary sauce

or

Pumpkin risotto ^{3,7,9}

Rocket | Belper Knolle | Brussels sprout leaves

Dessert

Lemon tart ^{1,5,7,8}

Pistache cream | Meringue

or

Dessert selection from the buffet (homemade ice cream, fruit, nut tartlets)

Cheese (served on the plate)

Reblochon from Willi Schmid ^{1,7,8,12}

Fruit bread | Apple chutney

Our wine recommendation (by glas possible)

Domaine Louis Jadot, Burgund

Santenay 1er Cru Beaurepaire 2016

Pinot Noir

1dl / 7.5dl 14 / 92

A full-bodied, juicy Pinot Noir with an elegant structure. The nose reveals notes of candied fruit, complemented by hints of spice and light tertiary nuances. Harmonious on the palate, with good length and classic Burgundy charm.

Menu price

85

Grisons dishes  | Vegan  | Vegetarian 

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

Family 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