

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

Sunday, Octobre 6th 2024

Our apéritif recommendation

Swiss Campari Tonic

Jsotta Bitter | Tonic

16.50

Schweizer Campari Tonic 0.0%

Jsotta Bitter | Tonic

14.50

Amuse | Shot (for children)

Ratatouille tartare ^{1,3,7,12}

Olive tapenade | Crostini

Children's amuse ^V

Multivitamin Shot

Choice of starter

Smoked Lamb Loin in Beechwood ^{1,7,12}

Pea Cream | Couscous | Mint Sauce | Fig

or

Extensive salad buffet

Soup

Smoked pepperoni soup ^{7,9}

Thyme popcorn

Intermediate course

Felsberg onsen egg ^{1,3,7,9,12}

Potato and truffle foam | bacon crumble | chive oil



Liabsch d'Lebensmittel –
mach mit bi Food
Save Graubünda!



Choice of main course

Puschlav wild boar fillet ^{1,3,7,9}

Cranberry sauce | wild mushrooms | spaetzli | red cabbage | chestnuts |
Pumpkin puree

or

Maluns ¹

apple sauce | mountain cheese

Dessert

Small dessert selection from the buffet and sweets from the dessert menu

Cheese (served on the plate)

“Anderer Huus” from Willi Schmid ^{7,12}

(Mild and young, fine in flavor, still flexible in the dough, a children's cheese
or for lovers of milky memories)

fig mustard | pear bread

Our wine recommendation

Menade, Castilla y León

La Mision 2021

Verdejo 58

Pinot Noir «Carsilias» 2021 •

Matured in barriques for 12 months. Maceration is only done by hand,
because, in Hörler's opinion, only a person can gently and carefully
can “pestle”.

108

Jürg Marugg, Fläsch, Graubünden

Menu prices (for external guests)

4 courses CHF 74

5 courses CHF 80

6 courses CHF 86

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