


Blatterstube




Starters

Variation of Bündnerfleisch  7, 9	19
Alpine cheese Apple	
Cured Lostallo salmon (Swiss aquaculture, Lostallo CH)  4, 9	22
Figs Pickled pears Cucumber dill nage	
Heritage tomatoes   7	16
Burrata Basil	
Duet of aubergine  1, 7, 9	14
Crispbread Pickled vegetable	
Seasonal leaf salad  1, 7, 9	12
Pickled vegetable Herbs	
Our dressing:	
House dressing – with a hint of mint 1, 3, 5, 7, 9, 10, 11	
French dressing 1, 3, 5, 7, 9, 10, 11	
Balsamic vinegar dressing 1, 5, 8, 9, 10	


Soups

Schanfigger hay soup  1, 7, 9	16
Corn semolina Milk foam	
Grisons-style barley soup 1, 7, 9	14
Soup of the day <small>please ask a member of our service team</small>	12

Pasta & Vegetarian

Ravioli with porcini mushrooms  1, 3, 7, 9	32
Goat cheese Cranberries	
Risotto with cured cheese and chives   7, 9	30
Pan-fried parsnips	

Fish

Poached Lostallo salmon <small>(Swiss aquaculture, Lostallo CH)</small> 1, 3, 4, 7, 8, 9	39
Parsnips Poppy Crispy mashed potatoes	
Pan-fried pike-perch <small>(Swiss aquaculture, Gotthard CH)</small>  7, 9	42
Risotto Salsify	

Traditional dishes

Capuns ^{1, 3, 7, 8, 9} Bouillon Alpine cheese served as a starter	32 22
Pizokel (V) ^{1 3 5 6 7 8 9 10} Air-dried meat Herb sauce	26
Sliced veal Zurich style ^{1, 3, 7, 8, 9} Linguine or rösti Button mushrooms	44
Vienna schnitzel ^{1, 3, 5, 6, 7, 8, 9, 10} Pan-fried potatoes or French fries Mixed leaf salad Cranberries	45
Veal-Cordonbleu with Arosa alpine cheese ^{1, 3, 5, 6, 7, 8, 9, 10} Pan-fried potatoes or French fries Mixed leaf salad Cranberries	48




Meat dishes

served with smoked Jerusalem artichoke puree, crispy red cabbage, and sauce bernaïse^{5 8 9 11}






Ribeye steak (180g)	44
Fillet of beef (180g)	54
Rack of Swiss grass fed lamb (200g)	39
Corn fed chicken suprême (160g)	36

Raclette & Fondue

(must be ordered in advance, minimum 2 people)

Raclette from the Maran Alpine dairy   (250g/person) 7	30
with raclette potatoes	
supplement (250g)	18
Traditional cheese fondue from the Maran Alpine dairy  (250g/person) 17	30
with raclette potatoes and wholemeal bread from the Weber patisserie	
supplement (250g)	18
additionally with porcini mushrooms (per person)	4
additionally with black truffle (per person)	5
additionally with Bündnerfleisch (100g)	14
additionally with air-dried ham (100g)	11

Dessert

Caramel crème  ^{1, 3, 5, 7, 8, 11} Caramelized nuts Almond ice cream	12
Lukewarm chocolate cake  ^{1, 3, 5, 7, 8} Yogurt ice cream Winterberries	15
Pear with Verbena ^{1, 3, 5, 7, 8} Blackberry Cider Walnuts	13
Homemade ice cream^{3 7} and sorbet   (per scoop) Our pastry chef makes fresh ice cream daily. Please ask about currently available varieties.	6
Cheese platter  Cheese from the Maran alpine dairy ^{1 7 8} the cheese platter is served with homemade fruit loaf. served with a tasting portion^(2cl) of Andresen White Port 10 years - 20%	16 21
Dessert of the day <small>please ask a member of our service team</small>	13

Declaration of origin

Meat:

Grisons cured ham - Switzerland
Salsiz sausage - Switzerland
Beef - Switzerland
Veal - Switzerland
Poultry – Switzerland
Lamb – Switzerland
Escargots – France

Fish & Seafood:

Prawns – FAO 21, bottom trawl
Salmon – Lostallo, Switzerland
King prawns - Atlantic
Zander – Aquaculture, Switzerland
Scallops – France
Lobster – Atlantic
Crab – Atlantic

¹ Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, Kamut wheat or their hybrid strains) and products made from them

² Crustaceans and products made from them

³ Eggs and products made from them

⁴ Fish and products made from them

⁵ Peanuts and products made from them

⁶ Soya beans and products made from them

⁷ Milk and products made from it (including lactose)

⁸ Hard-shelled fruit (nuts), i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts and Queensland nuts (*Macadamia ternifolia*) and products made from them

⁹ Celery and products made from it

¹⁰ Mustard and products made from it

¹¹ Sesame seeds and products made from them

¹² Sulphur dioxide and sulfites in concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO₂

¹³ Lupines and products made from them

¹⁴ Molluscs and products made from them