

to start

SWISS TROUT CRUDO	35
monksbeard radish crème fraîche	
ENGADINER PLÄTTLI	39
local cold cuts selection local cheese selection homemade pickles	
ASPARAGUS CRÈME SOUP	29
white asparagus egg yolk confit croutons	
VENISON CARPACCIO	43
baby spinach cranberry truffle dressing local cheese shavings	
BEEF TARTARE	39
90g swiss beef shallots mustard chives pickled cucumber brioche	

salad corner

LAMB'S LETTUCE	21
boiled eggs bacon sbrinz cheese french dressing	
YOUNG CHEESE BIO PUINA	29
poschiavo valley green spring salad olive oil balsamic vinegar	

Swiss Bests

RÖSTI À LA GRACE	37
potato baby spinach smoked salmon crème fraîche salmon caviar	
JÄGER RÖSTI	44
potato roasted ham poached egg local cheese	
ZÜRCHER GESCHNETZELTES	58
veal mushrooms potato rösti	
MEAT LOAF	51
chanterelles cream sauce lardo	
OPEN-STYLE CORDON BLEU	54
veal striploin breadcrumbs roasted ham raclette cheese + summer truffle	

Fondue

FOR 2 OR MORE

ALPINE CHEESE FONDUE	39 pp
pickles bread	
FONDUE CHINOISE	59 pp
veal beef chicken venison home-made sauces	
IMPERIAL CRUSTACEAN FONDUE	198 pp
10g st. moritz caviar rock lobster lobster scampi red prawns prawns bouillabaisse home-made sauces	
CASHEW FONDUE	39 pp
vegan pickles bread	

elevate your fondue

FRENCH FRIES	12
BOILED RICE	9
STEAMED POTATOES	12
MASHED POTATO	15
ASPARAGUS & CHANTERELLE CASSEROLE	17
BROCCOLI & CAULIFLOWER	15
SUMMER TRUFFLE 2 G	14
VEAL SCHNITZEL	48

Desserts

FLON DE SAVIÈSE	
apricots vanilla ice cream 28 for 2 guests	
SWISS ICED COFFEE	
coffee crumble 18	
XL PALMIERS	
crème diplomate berry compôte 21	
CHOCOLATE FONDUE	
fruits marshmallow 48 for 2 guests	