Taste the Chapters

Tender-cured Lostallo salmon
Avocado, red cabbage broth, mandarin sorbet

Vegetarian Alternative
Marinated Aubergine
o

Pan-Seared Scallop
Cauliflower, Hazelnut, Brown Butter Sauce

Vegetarian Alternative
Roasted Celeriac
o

Austrian venison – pink-roasted & ragout
Purple curry, Jerusalem artichoke, Brussels sprouts

Vegetarian Alternative
Herb-Crusted King Oyster Mushroom & Mushroom Ragout
Purple curry, Jerusalem Artichoke, Brussels Sprouts
o

Cheesecake
Blueberry, almond, lemon
o

Willi Schmid cheese selection
„Birnenbrot" (traditional pear bread), fig mustard

4-course menu with dessert or cheese
Meat 109 | Veggie 99
5-course menu
Meat 125 | Veggie 115

Wine pairing
4 courses: 60 | 5 courses: 70

First Bites

Swiss trout, lightly cooked
Watermelon radish, dill, lemon
15

Bündnerfleisch croqueta
Tomato chutney, chili oil, wild herb salad
15

Mushroom & beetroot
Beetroot arancini, mushroom mousse
Mushroom vinaigrette, Sbrinz cheese
13

Chapter One

Tender-cured Lostallo salmon
Avocado, red cabbage broth, mandarin sorbet
28

Truffle burrata
Grilled heart of romaine, herb vinaigrette, flaxseed
26

Swiss pasture-raised beef tartare
Soy radishes, pickled zucchini, toasted Spälta bread
29 | 39

Mixed leaf salad
White balsamic vinaigrette, cress cream, crispy seeds
18

Chapter Two

Butternut squash velouté
Gruyère foam, glazed chestnuts, marinated pumpkin
19

Onsen egg
Potato foam, leaf spinach, truffle, Piedmont hazelnut
25

Fondue-stuffed ravioli
Cashew crumble, Granny Smith apple, spring onion
25 | 35

Chapter Three

Alpstein chicken breast & crispy praline
Morel cream sauce, parsnip
Crispy polenta
45

Braised Irish lamb shank
Thyme bread dumpling, BBQ eggplant
Black garlic
55

Irish beef tenderloin
Potato fritters, Melange-Noir pepper sauce
Broccoli with orange and togarashi
63

Bremgarten brook trout fillet
Sweet potato cream, baby spinach & pak choi sauté
Dill vin blanc
49

PLANT BASED
Oven-roasted butternut squash
Tomato-buckwheat, pumpkin seed pesto
Sage & celeriac jus
42

Chapter Classics

Clear beef consommé
Herbal pancake strips, boiled pasture-fed beef
carrot, chives
15

Caesar Salad
Romaine lettuce hearts, Sbrinz, croutons, bacon
seared chicken breast
22 | 34

Veal Wiener Schnitzel
Potato Salad made with Albulatal mountain potatoes
lingonberries, and lemon confit
48

Cheese „Spaetzle“
Fried onions, leaf salad, apple sauce
29

Cheese Fondue
Please note that our fondue is served exclusively outdoors.
Minimum two people
House blend from the Kündig dairy, Potatoes, pickled vegetables, bread
39 per person

Choice of Seasoning: Melange Noir black pepper blend + 4
Herb & Tomato + 4, Truffle + 8

Epilog

Fluffy quark dumplings
Brown butter breadcrumbs, braised quince,
Sour cream ice cream
15

Warm Valrhona Chocolate Cake with a Molten Center
Peanut and salted caramel ice cream,
Lemon ginger cream, Almond crumble
19

Cheesecake
Blueberry, almond, lemon
19

Affogato
Vanilla ice cream, chocolate, espresso
11

Ice Cream & Sorbet
Lemon Sorbet, Mango-Passion Fruit Sorbet, Cherry Sorbet
Vanilla, Chocolate, Strawberry Stracciatella, Coffee, Hazelnut, Pistachio,
Yogurt, Tiramisu, Coconut, Peanut Salted Caramel
4.50

Willi Schmid cheese selection
„Birnenbrot“ (traditional pear bread), fig mustard
18

All prices include 8.1% VAT.
Origin: Pasture-raised beef, chicken, veal, bacon, Salsiz sausage, Salametti,
air-dried beef (Bündnerfleisch), salmon, trout, char: Switzerland
Scallops: Canada
Bread: Liechtenstein