

# MAIN



# MENU

## SOUPS

<b>Lokal soup</b> 🌿.....	10.50
with crispy bread	
<b>Salmon Pho</b> .....	19.80
salmon, rice noodles, pak choi, spinach, ginger, lime star anise, cinnamon, cilantro & thai basil	

## APÉRO

<b>Sweet lupins</b> (VEGAN).....	3.50
<b>Olives</b> (VEGAN).....	5.50
<b>Edamame</b> (Bio/CH) (VEGAN).....	9.80
sesame, chili & fleur de sel	
<b>Roasted garlic</b> (VEGAN).....	8.50
with freshly baked bread	
<b>Marinated olives &amp; cherry-tomatoes</b> (VEGAN).....	12.80
oliveoil, fleur de sel & freshly baked bread	
<b>Bruschetta Trio</b> 🌿.....	13.20
toasted bread with olive-tapenade	
tomato & feta-honey	
<b>Hummus</b> (VEGAN).....	13.20
chickpeas, sesame, pomegranate seeds & naan bread 🌿	
<b>Crispy baked dumplings</b>	
feta & honey 🌿.....	13.20
minced beef & spices.....	14.80
dip of your choice	
<b>Salmon-Patties</b> .....	13.20
Kaffir-lime leaves, lemongrass	
ginger, thai basil & chili marinade	
<b>Grilled seasonal vegetables</b> (VEGAN).....	14.50
dip of your choice	
<b>French fries</b> (VEGAN).....	10.50
dip of your choice	
<b>Apéro sampler</b> 🌿.....	33.00
hummus, feta-honey-cream, vegetable pakoras	
apricot-chutney, olives, carrot-spice-pickles	
naan & garlic naan bread 🌿	
<b>Extra naan or garlic naan bread</b> 🌿.....	5.00

### ➤ homemade dips

🌿 tomato-pesto, mayo\*, aioli\*, chili-aioli\*  
salted lemon-aioli\*

(VEGAN) ketchup, chili, apricot-chutney  
honey-terragon-mustard

\*vegan option available



## MAIN DISHES

<b>Buckwheat pizokel</b>	
cabbage, spinach, white wine, cream & alp cheese 🌿.....	25.80
bacon & salsiz.....	27.80
<b>Buddha bowl</b> (VEGAN).....	28.80
sweet potato puree, quinoa, hummus, red cabbage-salad	
spinach, fava beans, grilled vegetables	
chickpeas & pomegregranate	
<b>LOKAL salad</b> 🌿.....	26.80
potatoes, fava beans, radicchio, tomato, olives	
egg & algae	
<b>Chana Masala-chickpea curry</b> 🌿.....	25.80
chickpeas, spinach, yoghurt, marinated onions	
peperoncino, cilantro, black cumin & naan bread	
<b>Beef ragout</b> .....	27.80
carrots, celery & champignons	
<b>Grilled salmon filet</b> .....	34.00
grilled vegetables & dip of your choice	

<b>Side dishes of your choice</b> .....	6.50
mixed leaf salad, french fries, kimchi, red cabbage salad	
sauerkraut (raw or cooked), sweet potato puree, quinoa	
potato-gratin, rosemary potatoes or grilled vegetables	

### ➤ Extras

+ smoked tofu.....	7.00
+ halloumi.....	7.80
+ homemade fresh goat cheese.....	7.80
+ lamb sausages.....	8.50
+ salsiz.....	11.00
+ salmon fillet.....	10.00

### ➤ homemade dips

🌿 tomato-pesto, mayo\*, aioli\*, chili-aioli\*  
salted lemon-aioli\*

(VEGAN) ketchup, chili, apricot-chutney  
honey-terragon-mustard

\*vegan option available

## SALADS

<b>Mixed leaf salad</b> & fresh herbs (VEGAN).....	11.20
<b>Arugula</b> 🌿.....	11.80
cherry-tomatoes, parmesan shaves & pumpkin seeds	
<b>Fresh goat cheese on mixed leaf salad</b> 🌿.....	19.80
beetroot, walnuts & pomegranate seeds	
<b>Salad bowl</b> (VEGAN).....	25.50
mixed leaf salad, vegetables, hemp seeds	
pumpkin seeds & herbs	

### ➤ Dressings

kombucha-ginger (VEGAN), balsamico-olive oil (VEGAN), yoghurt-herbs 🌿



<b>Vegetable-millet burger</b> 🌿.....	24.90
hummus, arugula, cherry-tomatoes & grilled vegetables	
<b>Halloumi burger</b> 🌿.....	24.90
miso-sesame-carrots, spinach & chili-aioli	
<b>Farmers beef burger</b> .....	26.00
(medium rare, medium, well done)	
alp cheese, bacon, salad & tomatoes	
<b>Beef burger „Mountain“</b> .....	26.90
(medium rare, medium, well done)	
Monsteiner brewery cheese, bacon, sauerkraut	
pickled cucumber & honey-terragon-mustard	
<b>Whiskey burger</b> .....	26.90
(medium rare, medium, well done)	
whiskey- & beer-cheese sauce &	
crispy onion rings	
<b>Salmon burger</b> .....	26.90
red cabbage-salad, spinach, sesame, peperoncino &	
salted lemon-aioli	

<b>Side dishes</b> .....	6.50
mixed green salad, french fries, kimchi, red cabbage-salad	
quinoa, sauerkraut (raw or cooked), sweet potato puree	
potato-gratin, rosemary potatoes or grilled vegetables	

### ➤ Extras

+ smoked tofu.....	7.00
+ halloumi.....	7.80
+ homemade fresh goat cheese.....	7.80
+ lamb sausages.....	8.50
+ salsiz.....	11.00
+ salmon fillet.....	10.00



## KIDS

<b>Mixed leaf salad</b> (VEGAN).....	6.50
<b>Hummus</b> with fresh vegetables (VEGAN).....	6.50
<b>Pasta</b> with butter or olive oil 🌿.....	6.50
with tomato sauce 🌿.....	8.00
<b>Buckwheat pizokel</b>	
cabbage, spinach, cream & alp cheese 🌿.....	14.80
bacon & salsiz.....	16.80
<b>Grilled salmon filet</b> .....	24.80
grilled vegetables with side dish & dip of your choice	
<b>Mini beef burger</b> .....	16.80
alp cheese, bacon, salad & tomato	
side dish & dip of your choice	
<b>Mini vegetable burger</b> 🌿.....	15.80
hummus, grilled vegetables, side dish & dip of your choice	

Our kids menus are served with Davos water or our homemade syrups (elderberry, lemon or raspberry).

## INFO

With a passion for cooking, we create freshly prepared homemade dishes using high-quality, whenever possible regional and organic ingredients and products.

Please ask our staff for information regarding ingredients that may cause allergies.

All of our meat, meat products & salmon are of swiss origin.

Our flower decorations are edible.

For vegan alternatives please ask our staff.

🌿 vegetarian

(VEGAN) vegan

## SUPPLIERS

BIO Hof Gregori, Bergün (minced beef, salsiz, alp cheese), Molkerei Davos (goat milk, milk, Davos eggs & dairy products)  
 BIO & Fairtrade Desta's Coffee, Glattbrugg, BIO Hof Björn & Ursina Hächler, Wiesen (pastries, sheep sausages, pearbread)  
 Alpina Lachszeit, Lostallo, Weber Bäckerei Davos, Früchte Waser (fruit, salad, vegetable & herbs)  
 Saviva AG (dried products), Balnot Glatsch, Surava (ice cream), Biopartner (eggs, dried- & fresh products)  
 Fidelio (Knospe certified meat & bacon), von Salis, Landquart (wine & spirits), Davoser Craft Beer