

MAIN



MENU

SOUPS

Tomato soup 🍅11.80
with freshly baked bread

APÉRO

Olives (VEGAN)6.00
Edamame (VEGAN)9.80
sesame, chili & fleur de sel
Roasted garlic (VEGAN)9.80
with freshly baked bread
Marinated olives & cherry tomatoes (VEGAN)14.20
olive oil, fleur de sel & freshly baked bread
Bruschetta trio 🍷14.20
toasted bread with olive tapenade,
tomato & feta honey
Hummus (VEGAN)14.20
chickpeas, sesame, pomegranate seeds & naan bread 🍷
Tzaziki 🍷14.20
with naan bread
Feta cream 🍷14.20
chili honey, cherry tomatoes & freshly baked bread
Codfish croquettes13.20
dip of your choice
Grilled seasonal vegetables (VEGAN)14.80
dip of your choice
Vegetable pakoras (VEGAN)13.20
dip of your choice
French fries (VEGAN)10.50
dip of your choice
Apéro sampler 🍷36.00
hummus, tzaziki, eggplant with walnut cream,
apricot chutney, vegetable pakoras, feta cream,
pickled spiced carrot,
naan & garlic naan bread 🍷
Extra naan or garlic naan bread 🍷5.00

➤ Homemade dips

🍃 tzaziki, tomato pesto, honey tarragon mustard
mayo*, aioli*, chili aioli*, salted lemon aioli*
*vegan option available

(VEGAN) ketchup, chili, apricot chutney

MAIN DISHES

Summer vegetable pasta 🍷23.50
zucchini, aubergine, bell pepper, cherry tomatoes,
tomato pesto, parmesan shavings
Buddha bowl (VEGAN)28.80
sweet potato puree, quinoa, hummus,
spinach, fava beans, grilled vegetables,
dates & pomegranate seeds
Summer salad 🍷26.80
potatoes, fava beans, tomatoes, cucumber,
olives, egg & seaweed flakes
Middle Eastern quinoa (VEGAN)26.80
grilled vegetables, orange, pistachio, chickpeas,
pomegranate seeds, dates, rose water & mint
Rice noodle salad with peanut sauce (VEGAN)25.80
carrot, zucchini, spinach, chili pepper,
thai basil, lime & cilantro
Chana masala chickpea curry 🍷25.80
chickpeas, spinach, yoghurt, marinated onions,
chili pepper, cilantro, black cumin & naan bread
Grilled salmon filet36.00
grilled vegetables & dip of your choice
Side dishes of your choice6.50
mixed leaf salad, french fries, sweet potato puree,
quinoa, grilled vegetables or rosemary potatoes

➤ Extras

+ smoked tofu7.00
+ halloumi7.80
+ salmon filet11.00

➤ Homemade dips

🍃 tzaziki, tomato pesto, honey tarragon mustard
mayo*, aioli*, chili aioli*, salted lemon aioli*
*vegan option available

(VEGAN) ketchup, chili, apricot chutney

SALADS

Mixed leaf salad & fresh herbs (VEGAN)11.80
Summer salad 🍷20.80
potatoes, fava beans, tomato, cucumber,
olives, egg & seaweed flakes
Rice noodle salad with peanut sauce (VEGAN)19.80
carrot, zucchini, spinach, chili pepper,
thai basil, lime & cilantro

➤ Dressings

kombucha honey ginger 🍷, yoghurt herbs 🍷,
balsamic olive oil (VEGAN)



Vegetable millet burger 🍷25.50
hummus, cherry tomatoes, grilled vegetables & herbs
Halloumi burger 🍷25.50
miso sesame carrots, spinach,
cherry tomatoes & chili aioli
Beef burger26.90
(medium rare, medium, well done)
alp cheese, bacon, salad & tomatoes
Whiskey burger26.90
(medium rare, medium, well done)
whiskey- & beer cheese sauce &
crispy onion rings
Salmon burger26.90
tamari lemongrass glaze, spinach, sesame, cucumber,
chili pepper & salted lemon aioli

Side dishes6.50
mixed green salad, french fries, sweet potato puree,
quinoa, grilled vegetables or rosemary potatoes

➤ Extras

+ smoked tofu7.00
+ halloumi7.80
+ salmon filet11.00



KIDS

Mixed leaf salad with dressing of choice (VEGAN)6.50
Hummus with fresh vegetables (VEGAN)6.50
Summer vegetable pasta 🍷9.50
Pasta with butter or olive oil 🍷6.50
Pasta with tomato sauce 🍷8.00
Mini beef burger17.80
alp cheese, bacon, tomato & salad
side dish & dip of your choice
Mini vegetable millet burger 🍷16.80
hummus, grilled vegetables
side dish & dip of your choice
Grilled salmon filet24.80
grilled vegetables & 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, and, where 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 (milk, Davos eggs & dairy products)
 BIO & Fairtrade Desta's Coffee, Glattbrugg, BIO Hof Björn & Ursina Hächler, Wiesen (pastries, goat- & sheep products)
 Alpina Lachs zucht, Lostallo, Weber Bäckerei Davos, Früchte Waser (fruit, salad, vegetable & herbs), Crowdfarming.com
 Saviva AG (dried products), Balnot Glatsch, Surava (ice cream), Biopartner (eggs, dried- & fresh products)
 Fidelio (Knospe certified meat), Metzgerei Stiffler (bacon CH), von Salis, Landquart (wine & spirits), Davoser Craft Beer