

Weinempfehlung

(s'het solang s'het)

*Lucente IGT 2018 aus der Grossflasche
Merlot, Sangiovese – Tenuta Luce, Marchesi Frescobaldi*

1 dl 13.50 | 5dl 60.00

Did you know...

... all of our dishes are prepared from scratch here in the house and fresh for you every day by our kitchen team

Menu changes are subject to an additional charge. Detailed information about allergens is available upon request from our service team..

Tagesmenü

*Beetroot Carpaccio with Bresse Bleu
caramelised walnuts and Alpine herbs*



Maienfeld Riesling foam soup with pickled grapes



*Roasted Swiss veal loin with forest mushroom cream sauce
Pommes Pavé and market vegetables*

or

*Confit Lostallo salmon with saffron sauce
braised carrots, aubergine puree and trout caviar*

or

*Forest mushroom risotto with Périgord truffle
red wine shallots and watercress*



*Crème Brûlée with Bourbon vanilla
sorbet of Grisons raspberries and hibiscus-raspberry jelly*

or

Cheese from the Alpine dairy Maran with pear bread

Example Set Menu