

pulsa

FONDUESTUBE

STARTERS

Tatar of smoked beetroot ^V

oats · pickled country cucumber · beetroot caviar | 23
8,9,10,13,14

Parma ham (70 g) rocket · olive oil · Pane Carasau | 26

6,14

Burrata

bread salad · rucola · old balsamic vinegar | 25

3 6,14

Lamb's lettuce

bacon · Davos egg · walnut · French dressing | 16

1,3,10,12,14

Winter salad bowl ^V

lettuce · carrots · cabbage · sprouts · pomegranate · seeds · cucumber
tomatoes · cress · balsamic dressing | 17

3,10,13,14

... with Tofu ^V and baked beetroot falafel | 26

1,3,8,9,14

... with Corn-fed chicken Parmesan · croûtons | 36

1,3,6,12,14

... with slices of black angus beef and olives | 39

3,10,13,14

... with lobster tail and shrimp | 42

1,3,4,11

Grisons platter

Davos mountain cheese · air dried Grisons meat · cured ham · Mostbröckli
farmhouse bacon · Salsiz · home pickled vegetables · alp butter | 35

1,3,6,10,12,14

SOUPS

Pumpkin soup ^V

Pumpkin seeds and oil · lime soy yoghurt | 14

1,8,9,14

Grisons barley soup

bacon · air dried Grisons meat · herbs | 18

1,14

FONDUE

All Fondues are prepared with the cheese blend moitié-moitié and served with sliced bread.

6

Cheese fondue moitié-moitié | 34

Cheese fondue moitié-moitié
with boletus mushrooms | 40

Farmer's fondue
with bacon and onions | 38

Mediterranean fondue
with tomatoes and basil | 38

Cheese fondue moitié-moitié
with truffle | 45

EXTRAS TO DIP

Mini veal escalopes | 22

1,4

Boiled potatoes | 5

Mixed pickles | 6

Apple or pineapple | 5

Bacon | 5

Braised onions | 5

FOR EXTRA TASTE

Black truffle | 15

RACLETTE

Raclette à discrétion (from 2 guests)
with boiled potatoes and mixed pickles | 36
1,7

FONDUE CHINOISE

(200 g meat per person)

2 - Beef, veal | 62

3 - Beef, veal, chicken | 66

4 - Beef, veal, chicken, shrimps | 69
5

Sauces:
curry, cocktail and
tartar
12

Side dishes à discretion:
rice and french fries, mixed pickles
and boiled potatoes
1,7

Meat supplement 100 g | 15

The meat is hand-cut:
veal from the jaw, beef from the entrecôte
and chicken breast.

ALLERGENS

1 celery | 2 lupins | 3 mustard | 4 molluscs | 5 shellfishes | 6 milk | 7 sulfites
8 sesame | 9 soy | 10 nuts | 11 fish | 12 eggs | 13 peanuts | 14 gluten

DECLARATION

beef / veal / chicken / pork - CH
shrimp - VTN/F27



DESSERTS

Mini Dessert | pcs. 4.5

Selection of homemade pastry on our dessert trolley

2 6 8 9 10 12 13 14

GIOLITO ICE-CREAM

Giolito is an original Italian ice cream with the highest quality standards. It convinces with its naturalness, purity of taste and unique flavours. «Giòlito» comes from the old Italian language and means «oy and pleasure». Credible and honest «Italianità». Top quality from all natural production, straightforward and authentic.

per scoop | 4.5

Ice-cream

chocolate | vanilla | strawberry | hazelnut | stracciatella

6 10 12 13 14

Sorbet

strawberry | mango | lemon | blood orange

Whipped cream | 1.5

6

BOCCONCINI DAI DAI

THE SWEET ITALIAN FINALE:

Ice-cream cube with chocolate coating | 2.5

raspberries / cream / chocolate

6 13 14