

PULSA



Starters

Whenever possible, we use regional meat from Davos and the Prättigau valley for our venison menu.

RAW MARINATED SLICES OF VENISON

pumpkin seed oil · orange · celery
chanterelles · lamb's lettuce | 29

LAMB'S LETTUCE

egg · mushrooms · farmhouse bacon
balsamico · vinaigrette | 17

VENISON ESSENCE

venison ravioli · root vegetables
herb oil | 15

PAPPARDELLE

chanterelles · leek · cream | 29

VENISON RAVIOLI AL BRASATO

topinambour · mushroom foam
chanterelles | 32

Wine

DUS ALVS, ZIZERS
PHILIPP GRENDDELMEIER
Sauvignon Blanc, Pinot Gris 9.5 / 66.5

PINOT NOIR, FLÄSCH
WEINGUT BOVEL, AOC 72

BOLGHERI ROSSO (IT),
MICHELE SATTA, DOC
Cuvée 9.5 / 66.5

Maincourse

SADDLE OF VENISON*

200 g | 65

SADDLE OF DEER*

200 g | 57

VENISON ESCALOPE*

in a herb crust, 200 g | 48

DEER ESCALOPE*

in a herb crust, 200 g | 48

JUGGED DEER

red cabbage · Brussel sprouts · puppy seed
Pizokel · lingonberries pear | 48

With our venison dishes we serve classic side dishes:

* venison jus, chestnuts, spiced pears,
red cabbage, bacon Brussel sprouts,
cold-stirred lingonberries, Pizokel

Dessert

VERMICELLES

cherries · meringues
whipped cream | 14