



GAME Menu

Starters

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

RAW MARINATED SLICES OF VENISON

truffle cream · mesclun · Parmino | 24

LAMB'S LETTUCE

Davos egg · mushrooms · farmhouse bacon
balsamico vinaigrette | 17

VENISON ESSENCE

venison ravioli · root vegetables
herb oil | 15

MUSHROOM RISOTTO

Parmino · radicchio · straciatella | 28

VENISON RAVIOLI AL BRASATO

mushroom foam · savoy cabbage
pumpkin sweet and sour | 32

Wine

MALANSER PINOT NOIR

«TRADITION», MARTIN DONATSCH

Pinot Noir 10 / 70

BOLGHERI ROSSO (IT), MICHELE SATTA, DOC

Cuvée 9.5 / 66.5

Maincourse

With our venison dishes we serve our classic side dishes:

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

SADDLE OF VENISON*

200 g | 68

SADDLE OF DEER*

200 g | 56

VENISON ESCALOPE*

in a herb crust, 200 g | 41

DEER ESCALOPE*

in a herb crust, 200 g | 41

JUGGED DEER

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

GAME SIDE DISH PLATE ^{VEGI}

poppy-seed Pizokel · red cabbage
chestnuts · Brussel sprouts · spiced pear
cold-stirred lingonberries | 28

Dessert

VERMICELLES

cherries · meringues
whipped cream | 14