



GAME

Menu

Starters

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

BURRATA & WILD BOAR HAM
chanterelles · cured egg yolk · rocket | 28

LAMB'S LETTUCE
Davos egg · chanterelles · walnuts
balsamico vinaigrette | 17

VENISON CONSOMMÉ
game ravioli · root vegetables
herb oil | 15

MUSHROOM RISOTTO
Parmesan · kale · stracciatella | 28

GAME CANNELLONI
chanterelles · wild broccoli
bacon foam | 32

Wine

MAIENFELDER PINOT NOIR (CH) ^{BIO}
MARKUS STÄGER 2023
Pinot Noir 9 / 63

BOLGHERI ROSSO (IT),
MICHELE SATTA, 2026
Cuvée 9 / 63

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 | 42

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