



FOOD

Canvas Bar & Lounge
11.00 - 22.30

**Bachsäbbling: Schweiz | Rind: Argentinien | Kalb: Schweiz | Kaviar: Frankreich | Kingfish: Nordostatlantik
Schwein: Schweiz | Balfego Thunfisch: Nordostatlantik | Hummer: Nordostatlantik | Garnele: Italien
Auster: Nordostatlantik | Ente: Italien | Jakobsmuscheln: Nordostatlantik | Pastrami: Schweiz | Brot: Schweiz**

Arctic char: Switzerland | Beef: Argentina | Veal: Switzerland | Caviar: France | Kingfish: North-East Atlantic
Pork: Switzerland | Balfego tuna: North-East Atlantic | Lobster: North-East Atlantic | Prawn: Italy
Oyster: North-East Atlantic | Duck: Italy | Scallops: North-East Atlantic | Pastrami: Switzerland | Bread: Switzerland




SMALL BITES

Vegane Foie Gras Tramezzini & Tomaten-Marmelade Vegan Foie Gras Tramezzini & Tomato Jam 2 Stück 2 Pieces		9
Rock Lobster Corn Dog Harissa & Röstzwiebel Rock Lobster Corn Dog Harissa & Roasted Onion 2 Stück 2 Pieces		11
Bao Bun Schweinebauch & Kimchi Bao Bun Pork Belly & Kimchi 2 Stück 2 Pieces		10
Swiss Wagyu Tatar Croustade & Trüffel Swiss Wagyu Tartare Croustade & Truffle 2 Stück 2 Pieces		14
Gillardeau Austern “Bloody Mary” Gillardeau Oysters “Bloody Mary” 1 Stück 1 Piece 6 Stück 6 Pieces 12 Stück 12 Pieces		9 54 106
Dolder Truffle Fries Dolder Truffle Fries		16

SANDWICH

Club Sandwich «Classic»	42	
Pouletbrust, Speck, Bauernschinken		
Ei, Avocado & French Fries		
Club Sandwich «Classic»		
Chicken Breast, Bacon, Farmer's Ham, Egg		
Avocado & French Fries		
Swiss Prime Burger	40	
Tomate, Lattich		
Essiggurken & Cheddar-Käse		
Swiss Prime Burger		
Tomato, Lettuce		
Pickles & Cheddar Cheese		
Focaccia		28
Antipasti, Büffelmozzarella		
Rucola & Pestocrema		
Focaccia		
Antipasti, Buffalo Mozzarella		
Rocket & Pesto Cream		
Croque-Monsieur	28	
Trüffel-Schinken		
Senf-Béchamel Sauce & Comté		
Croque-Monsieur		
Truffle Ham		
Mustard Béchamel Sauce & Comté		

STARTERS

Nüsslisalat		22
Karamellisierte Zwiebel		
Haselnuss-Crumble & Kartoffel-Vinaigrette		
Lamb's Lettuce		
Caramelized Onion		
Hazelnut Crumble & Potato Vinaigrette		
+Pochiertes Bio-Landeier		+5
+Poached Organic Egg		
Bûche de Chèvre		24
Birnen-Rotkrautsalat & Maroni		
Bûche de Chèvre		
Pear-Red Cabbage Salad & Chestnuts		
Randen-Endivien-Salat		21
Weintrauben		
Pinienkerne & Sanddordressing		
Beetroot Endive Salad		
Grapes, Pine Nuts & Sea Buckthorn Dressing		
Kalbs-Carpaccio		42
Artischocke, Rucola & Belper Knolle		
Veal Carpaccio		
Artichoke, Rocket & “Belper Knolle”		
Balfego Thunfisch		32
Koriander, Shitake-Pilze & Ponzu		
Balfego Tuna		
Coriander, Shiitake Mushrooms & Ponzu		

«Saltz-Schlemmer-Schnitte»

Rindstatar, Eigelb-Crème & Crème Fraîche

Himbeeressig-Senf-«Kaviar»

46

Oscietra Kaviar 10 g

68

Oscietra Kaviar 30 g

162

«Saltz-Schlemmer-Schnitte»

Beef Tartare

Egg Yolk Cream & Crème Fraîche

Raspberry Vinegar Mustard “Caviar”

10g Oscietra Caviar

30g Oscietra Caviar

CLASSICS

Caesar Salad	
Lattich, Parmesan-Dressing & Croûtons	
Caesar Salad	
Lettuce, Parmesan Dressing & Croûtons	
Nature Plain	 24
Speck Bacon	28
Stubenküken Spring Chicken	32
Riesencrevetten King Prawns	34
Dumpling Selection	30
Sesam & Soja Sauce	
Dumpling Selection	
Sesame & Soy Sauce	
Garnele Shrimp	
Ente Duck	
Schwein Pork	
Jakobsmuschel Scallop	
Gemüse Vegetables	
Kalbs-Currybratwurst	16
Schaschlik-Zwiebeln	
Veal Curry Sausage	
Shashlik Onions	
Bündner Spezialitätenauswahl	34
Bergkäse, Bündnerfleisch	
Salsiz, Culatello & Speck	
Grisons Specialties	
Alpine Cheese, Air-dried Grisons Meat	
Salsiz, Culatello & Bacon	

Oscietra Kaviar «Classic»	
Blini, Ei, Schnittlauch	
Schalotten & Sauerrahm	
Oscietra Caviar «Classic»	
Blini, Egg, Chive, Shallots & Sour Cream	
Oscietra Caviar 30 g	110
Oscietra Caviar 50 g	170
Oscietra Caviar 100 g	340

SWEETS & CHEESE

Mascarpone-Crème
Geröstete Pflaumen & Mohn
Mascarpone Cream
Roasted Plums & Poppy Seeds



17

Käse-Variation
Feigensenf, Birnenbrot & Nüsse
Cheese Selection
Fig Mustard, Pear Bread & Nuts



22

Hausgemachte Glaces
Homemade Glace



6

Vanille

Vanilla

Kokosnuss

Coconut

Schokolade

Chocolate

Mango-Passionsfrucht

Mango & Passionfruit











Himbeere

Raspberry

Zitrone

Lemon

PÂTISSERIE

Dolder Torte Signature Dolder Cake		9.50
Kokosnuss-Mousse mit Ananas & Limette Coconut Mousse with Pineapple & Lime		10
Tahiti-Vanille Törtchen mit Aprikose & Pistazie Tahitian Vanilla Tartlet with Apricot & Pistachio		10
Schokoladen-Riegel mit Passionsfrucht Chocolate Bar with Passionfruit		10
Zitronen-Rosmarin-Tarte Lemon-Rosemary Tart		10
Joghurt-Mousse mit Himbeeren Yoghurt Mousse with Raspberries		10
Paris-Brest Weisse Kaffecreme & Haselnuss		12
Gugelhupf von der Araguani Schokolade Ring Cake from Araguani Chocolate		6
Mohn-Madeleine		4
Praline		3.50
Macaron		3.50

Gerne geben wir Ihnen auf Anfrage weitere Auskünfte bezüglich im Menü enthaltener Allergene.
We are glad to give more information regarding containing allergens on request.

Alle Preise in Schweizer Franken (CHF) inklusive MwSt.
All prices are indicated in Swiss Francs (CHF) including VAT.