The Winter Edition

STARTERS

Lamb's Lettuce 32
Warm Egg, Brown Butter Hollandaise
Mountain Potato Gröstl

Our Shrimp Cocktail 36
Pineapple & Piment d'Espelette

House-Cured Salmon 36
Honey Mustard Sauce & Dill

Duo of Goose 44
Waldorf Salad, Walnuts
Cumberland Sauce

Slow-Cooked Roast Beef 46
From Ennetbürgen with Lettuce
Hearts, Tartare Sauce

Festive Potato Soup 42
White Alba Truffle

Creamy Lobster Bisque 36
Cognac Cream

MAINS

«Bündner Capuns» 42
Blanc de Noir Foam
Périgord Truffle

Steamed Carp Fillet 48
Horseradish Sauce, Root
Vegetables, Parsley Potatoes

René's Christmas Duck 48
Oven-Roasted with Chestnuts
& Red Cabbage, Stewed Quinces

Venison Saddle «Baden-Baden» 48
Stuffed Pear, Juniper Cream Sauce
Lingonberries

Our Classic: Beef Tenderloin «Rossini Style» 65

DESSERTS

Vermicelle of Ticino Chestnuts 19
Kirsch Liqueure with Vanilla Ice Cream & Whipped Cream

Granny's Baked Apple 19
Baked with Marzipan, Almonds & Cinnamon

Warm Chocolate Cake 19
Pickled Dried Plums & Speculoos Sabayon

All prices are in Swiss francs (CHF) including VAT.
On request, we are happy to provide further information on the allergens contained in our menu.

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Cheese Fondue «Tradition»
(minimum 2 Persons)

Potatoes, Bread, Pickled Vegetables
36 per Person

Optional with Périgord Truffle
18 per Person

Optional with «Bündner» Specialty Platter
18 per Person

Fondue Chinoise
(minimum 2 Persons)

Beef, Veal, Turkey, Selected Sauces, Potatoes,
Pickled Vegetables & Seasoned Salad
69 per Person

Optional extra portion of meat
42 per Person

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COCKTAILS

Winter Old Soul 25
Buffalo Trace, Hennessy VSOP, Cocchi Americano & Spiced Wine Reduction

Canvas Mulled Wine 20
Pinot Noir, LBV Port, Fundador Sherry Cask, Lemon & Winter Spices

Gingerbread Sour 25
Michter's Rye, Amaretto, Lemon, Ginger & House-Made Spice Syrup

Pear-fact Christmas 25
Niepoort Dry White, Moran Coeur de Williams, Chartreuse Verte & Acid Apple

Twinkle Twinkle Zero 22
Cinnamon-scented pomegranate & cranberry juice, ginger beer,
star anise infused orange syrup, citrus bitters

SPARKLING 1 dl

Zürischum Blanc de Noir Brut 18
Pinot Noir
AOC Zürich, Switzerland
Fresh & Mineral: Zurich Bubbles

Laurent-Perrier 24
Héritage Brut
Chardonnay, Pinot Noir, Meunier
AOC Champagne, France
Fresh & Generous: Citrus, Brioche & Smooth Champagne Bubbles

French Bloom - Non-Alcoholic 17
Chardonnay «Blanc»
Limoux, France
Alcohol-Free & Refined: Citrus, White Flowers & a Fresh Sparkling Finish