

Wild - Kürbisspezialitäten

Game - Pumpkin Specials

VORSPEISEN | STARTERS

Jägersalat Rehgeschnetztes Champignons <i>Hunter's salad Sliced venison Button mushrooms (7 , 8 , 10)</i>	19.00
Wildterrinen Cumberland-Sauce Wildkräuter Baumnüsse <i>Game terrine Cumberland sauce Wild herbs Walnuts (1, 3, 7, 8)</i>	18.00
Hausgemachte Bruschetta Marroni Steinpilze <i>Homemade bruschetta Chestnuts Porcini mushrooms (1, 3, 7, 9)</i>	17.00
Kürbistatar Italienisches Brot Schafskäse Ingwer Rote Zwiebeln Kürbiskerne Eingelegte Sultaninen <i>Pumpkin tartare Italian bread Sheep's cheese Ginger Red onion Pumpkin seeds Pickled sultanas (1, 7, 8)</i>	18.00

SUPPEN | SOUPS

Wildschweingulaschsuppe im Bauernbrot serviert <i>Wild boar goulash soup served in a farmhouse bread (1, 7, 9)</i>	15.00
Schweizer Kürbissuppe Kalt gepresstes Kürbiskernöl <i>Swiss pumpkin soup Cold-pressed pumpkin seed oil (7)</i>	14.00

TEIGWAREN | PASTA

Kürbisgnocchi Davoser Salbeibutter Parmesan <i>Pumpkin gnocchi Davos sage butter Parmesan (1, 7)</i>	25.00
Bündner Wild-Capuns Trüffelrahmsauce Parmesan Getrocknete Tomaten <i>Grisons game capuns Truffle cream sauce Parmesan Sun-dried tomatoes (1, 3, 7, 9)</i>	26.00
Wildravioli Butter Preiselbeerschaum Steinpilze <i>Game-filled ravioli Butter Lingonberry foam Porcini mushrooms (1, 3, 7)</i>	27.00

AUS DEM HOLZOFEN | FROM THE WOOD OVEN

Scala Kürbis-Flammkuchen Kürbisspalten Bunter Pfeffer Davoser Halbrahm Orange Thymian <i>Scala pumpkin tarte flambée Pumpkin wedges Mixed pepper Davos half cream Orange Thyme (1, 7)</i>	27.00
Pizza di Zucca e Cervo Kürbisspalten Hirschsalsiz Bergkäse Kürbiskerne Salbei Mozzarella Rote Zwiebeln <i>Pumpkin and venison pizza Pumpkin wedges Venison salami Mountain cheese Pumpkin seeds Sage Mozzarella Red onion (1, 7)</i>	31.00

HAUPTSPEISEN | MAIN COURSES

Rehschnitzel nature | Preiselbeeren | Brie | Hausgemachte Nussspätzli 36.00
Speck-Rosenkohl

*Pan-fried venison escalope | Lingonberries | Brie | Homemade nut spaetzle
Brussels sprouts with bacon (1, 3, 7, 8)*

Wildschweinragout | Wildjus | Fettuccine | Hausgemachter Rotkohl 32.00

Braised wild boar ragout | Game jus | Fettuccine | Homemade red cabbage (1, 9)

Rehpfeffer | Marronispätzli | Apfelrotkohl | Preiselbeerbirne 38.00

Braised venison stew | Chestnut spaetzle | Apple and red cabbage | Pear with lingonberries (1, 3, 7, 9)

Rosa gebratenes Hirschentrecôte | Portweinsauce | Kartoffelgratin | Wirsinggemüse 48.00

Pink-roasted venison entrecôte | Port wine sauce | Potato gratin | Savoy cabbage (7, 9)

Geschmortes Hirsch-Ossobuco | Nuss-Steinpilz-Risotto | Rosenkohl | Preiselbeeren 44.00

Braised venison ossobuco | Nut and porcini mushroom risotto | Brussels sprouts | Lingonberries (7, 8, 9, 10)

DESSERTS

Vermicelles | Rahm 14.00

Vermicelles | Whipped cream (7, 8)

Coupe Nesselrode | Vanilleglace | Meringue | Vermicelles | Rahm 16.00

Coupe Nesselrode | Vanilla ice cream | Meringue | Vermicelles | Whipped cream (3, 7, 8)

Herbstliches Tiramisu | Zwetschgen | Zimt-Mascarponecreme | Amaretto-Biskuit 16.00

Autumn tiramisu | Plums | Cinnamon mascarpone cream | Amaretto sponge (1, 3, 7, 8)

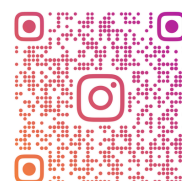
Hausgemachter Kürbis-Cheesecake | Caramel | Feigen | Zimtrahm 15.00

Homemade pumpkin cheesecake | Caramel | Figs | Cinnamon cream (1, 3, 7)

Unsere Weinempfehlungen passend zu unseren Wildgerichten

Our Wine Recommendations Perfect Pairings for Our Game Dishes

Sauser	2dl	4.50
Montepulciano Idi Di Marzo	1dl	8.00
Chianti Classico Annata Poggio	1dl	9.00
Chardonnay Frater, DOC	1dl	9.00



HEDAVOS