

L A V A L

Menu classic

Marinated organic salmon served with tomato-avocado guacamole 32

Daikon radish | Cucumber | Garden radish ^{G,L}

Cream soup of seasonal vegetables with mild flavours of truffle 16

Leek | Celeriac | Carrots ^{G,V}

Capuns of market vegetables in creamy herb-sauce 33

Swiss chard | Caramelized onions | Cheese shavings ^V

or

Tournedos of beef filet with Barolo gravy 53

Mashed potatoes | Carrots | Cabbage raven ^{G,L}

Trio of alpine chocolate 16

Mousse | Ice cream | Chocolate sauce ^{G,V}

Menu sursilvan

Veal tartare on marinated forest mushrooms 32

Grissini | Garden herbs | Sour cream ^G

Soup of two types of carrot 16

Mountain honey | Parsley | Bread Crumble ^{L,V}

Handmade Grisons Curd-pizokel 29

Chives | Parsley | Mountain cheese ^V

or

Pink roasted lamb-saddle fillet with rosemary jus 53

Bramata polenta | Beans | Celery ^{G,L}

Warm crispy cannelloni 16

Pastry | Plums | Sorbet ^V

or

Warmed local Fluralva-brie with fruit cake 16

Nut creme | Sea salt | Chutney ^V

Menu vital

Bouquet of colourful leaf salads 16

Julienned vegetables | Seeds & Nuts | House dressing ^{G,L,V}

Shot of regional apples and pears 12

Mint | Maple syrup | Hazelnut ^{G,L,V}

Sashimi of raw, marinated tuna on a nest of vegetables 37

Ginger | Wasabi | Soy sauce ^{G,L}

or

Tranche of sea bass on Italian Caponata 52

Aubergines | Bell pepper | Zucchini ^{G,L}

Panna Cotta with mild flavours of caramel 16

Cane sugar | Limes | Fruit-Coulis ^{G,V}

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Menu vegan

Delight of Hummus on marinated cauliflower 29

Lemon juice | Tahini | Sesame oil ^{G,L,V}

Soup of leek and parsley 16

Caraway | Bay leaf | Nutmeg ^{G,L,V}

Vegan potato dumplings with lentil sugo 27

Tomato | Courgette | Chili ^{L,V}

or

Vegan red curry with planted chicken and coconut milk 43

Mangetout | Carrots | Basmati rice ^{L,V}

Cream of vanilla and almond milk 16

Berries | Mint | Crisp ^{L,V}

Menu caschiel

Exclusively in the Da Rubi, from 2 persons, Prices per person

Bowl of salad 16

Vegetables Julienne | Seeds & Nuts | House dressing ^G

Fondue 39

or

Raclette à la Brigels 39

with cheese from the region

Lemonsorbet with Vodka 14

Menu Complete including ½ bottle of Molignon Chasselas 96

3 courses (without wine) 69

Cold cut platter with air dried meat to share per person 16

You are welcome to combine dishes from different menus.

4 Course menu CHF 96

5 Course menu CHF 115

Our staff will inform you, on request, about ingredients in our dishes that can provoke allergies or intolerances.

Origins:

Veal: CH, Beef: CH/AUS, Chicken: CH, Bacon: CH, Pork: CH, Lamb: SCO, Venison: CH/DE
Salmon: NOR, Scallops: SCO, Prawn: VNM, Sole: FR, Halibut: FR, Halibut: FR

^G = Gluten free | ^L = Lactose free | ^V = Vegetarian

Prices in swiss franks / CHF | incl. VAT