

WHY VEGAN?

Dear guests

A healthy diet, more attention to the environment and harmony with nature are becoming more and more important in this uncertain time. Many people also choose to opt for a healthy diet.

The Arosa Kulm Hotel & Alpin Spa is aware of this and offers a wide range of healthy dishes for you. Enjoy the full taste!

Your Arosa Kulm Hotel & Alpin Spa Team



SALADS AND STARTERS

Fresh Vegetable Salad



Endive | Rocket lettuce | Broccoli | Radish | Fennel
Rapeseed oil from St. Gallen | Aceto San Gallico
17

Muntanella Bowl



Gran Alpin organic barley | Carrot
Red cabbage | Apple | Lettuce
Quince dressing
16

Alpine Poke Bowl



Organic lentils | Swiss Shoyu dressing | Avocado
White radish | Turnip | Sesame | Coriander
18

Albula Mountain Fava Hummus



Alpine flatbread | Umami cress | St. Gallen rapeseed oil
18

SOUPS

Swiss Ramen



Pea Miso from Patrick Marxer | Pak choi
Buckwheat noodles | Shitake | Swiss Shoyu
Coriander
16

Pumpkin Soup



Chili | Coconut milk
16

PASTA AND RICE

Spaghetti oder Penne from Garofalo



Aglio e Olio | Basil 23
Tomato sauce | Olives | Chilli 23
Vegan pesto | Dried tomatoes 23

Vegan risotto

Risotto | Bell pepper | Porcini mushrooms
Olives | Capers
24

FOR BIG APPETITES

Vegetable Curry



Indian style | Basmati rice | Coriander
27

Green Mountain Burger



Green mountain burger patty | Rocket lettuce
Grilled eggplant | Tomato sauce | Avocado
29

Green Mountain Shesh Kebab



Fried vegetables | Chilli
Lime | Adjika sauce
26

Falafel verde



Chickpea and bulgur falafel | Sesame dip | Herb salad
23

SWEET DELIGHTS

Sticky rice with mango and coconut 14



Cup of exotic fruits Sorbet 17

