





# CLASSICS

## Appetizer


Lamb's lettuce with pumpkin seed oil dressing    
Pickled pear | Organic egg from Peist | Emmer crispbread  
**18**


Alpine char from the Val Lumnezia   
Lightly smoked | Beetroot | Apple-Horseradish sauce | Hempseed oil from St.Gallen  
**26**

Muntanella Beef Tatar  
Organic beef from the Sprecherhof in Sonnenrüthi | Organic egg yolk | Jus | Truffles  
**25**


Tender belly from beer grain-fed pork   
Smoked chestnuts | Mustard seeds | Celery | Organic onion from Biohof Dusch  
**24**

## Main course

Swiss beef shoulder blade   
Malanser red wine jus | Albula mountain potatoes | Organic onion from Biohof Dusch  
Oyster mushrooms | Cranberries  
**48**


Lamb from Grisons   
Grilled and braised | Pumpkin | Smoked chestnuts | Broccolini with pistachio pesto  
**53**


Swiss pike perch  
Hollandaise sauce | Beetroot barlotto | Lemon | Herbs oil  
**38**


Florians Schlutzkrapfen (Tyrol style ravioli)   
Walser cheese | Einkorn grain | Albula mountain potatoes | Chives | Brown butter  
**26**


## Desserts

Arosa Dolomite   
Quark from the Sennerei Maran | Swiss chocolate | Farina bona  
**16**

Tuorta da Nusch   
Textures of Grisons nut cake | Röteli ice cream | Cherries | Walnuts  
**16**

Zerra   
Alpine Donut | Smoked chestnut ice cream | Caramel | Plums  
**16**

Alpine crepe   
Flambéed at the table | Homemade ice Cream  
**24**

Cheese from the "Sennerei" Lichtensteig and Andeer   
3 types **18** | 5 types **24**

Despite of the globalization, in Arosa you find yourself in the middle of the Swiss Alp which should be reflected on our menu.

Our Chef Florian Mainzger and his team have been looking for new and old specialties from our home – the Alps – to your table. Enjoy this Alpine cuisine to the fullest!

# WINE RECOM MENDAT ION

**White wine**  
Volpe Alata  
Huber Vini  
Sottoceneri, Tessin

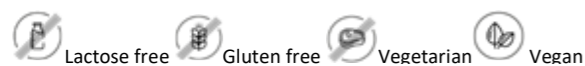
**7,5 dl 95 | 1 dl 13**

**Red wine**  
Cornalin  
Erhard Mathier Vins  
Sierre, Wallis

**7,5 dl 90 | 1 dl 12**

**Beer**  
Edelweiss  
Wit-beer with edelweiss,  
Brewery Tschlin, Engadin

**0,33 l 7**



All prices including VAT and in CHF  
Please inform our service staff about existing allergies