



DINNER MENU

*«ONE SHOULD OFFER THE BODY
SOMETHING GOOD, SO THAT THE
SOUL MAY DESIRE TO DWELL IN IT.»*

— WINSTON CHURCHILL



Dinner Menu

6 pm to 10 pm – hot meals are available until 8.30 pm

Cold starters

Salad from the buffet ○ ● ● ● ●	16
Goat's cheese au gratin ● ● <i>with fig mustard, truffle oil and rocketsalad</i>	21
Power-Bowl small ○ ● ● ● ●	19
<i>with avocado, vegetables, edamame and sushi rice</i>	
<i>with tofu</i>	+6
<i>with salmon</i>	+6
Beef tatare small large	25 32
<i>served with toast and butter</i>	

Soups

Soup of the day	10
Mountain cheese soup ● ● <i>with wild herbs</i>	10
Grisons barley soup	12
Vegetable broth ● ● <i>with egg garnish</i>	9

Main dishes

Grisons «Capuns»	34	Traditional Swiss Alpine Macaroni	24
Porcini Pizokel ● <i>with cheese sauce</i>	25	<i>with bacon and apple sauce vegetarian option available</i> ●	
Rösti nature ○ ● ● ● ●	19	Veal Cordon-Bleu	51
<i>with bacon egg cheese tomatoes</i>		<i>with french fries and vegetables</i>	
<i>per ingredient</i> +2		Monstein brewer's grains pork chop ● ●	42
Power-Bowl big ○ ● ● ● ●	26	<i>with rosemary potatoes and grilled vegetables</i>	
<i>with avocado, vegetables, edamame and sushi rice</i>		Baked Klosters trout	44
<i>with tofu</i>	+6	<i>crusted with mountain herbs with potato salad and horseradish dip</i>	
<i>with salmon</i>	+6	Klosters Tomahawk Steak ● ●	85 p.P.
Red Vegetable Curry	29	<i>with salat from the buffet and french fries for two people, available to order in advance (approx. 30 minutes' preparation time)</i>	
<i>with Chicken</i>	+6		

Desserts

Tobleronemousse ● ●	12	Fruit tart ●	8
Apple strudel ●	14	Cheese plate ● ●	15
<i>with vanilla ice cream</i>		<i>with fruit chutney and nuts</i>	
Alyt's Aargauer carrot cake ●	9		

○ vegan ● vegetarian ● gluten free ● lactose free

All prices in CHF incl. VAT 8.1%

Please inform our service staff about ingredients that may trigger allergic reactions or intolerances.