

FLEM

MOUNTAIN LODGE

DINNER MENÜ

Thursday to Sunday from 6.00 pm

SAISONAL. REGIONAL

From the Lodge kitchen we serve trendy, seasonal dishes in the evening. Often with vegetables and herbs from our own garden. A regional and seasonal offering is important to us and wherever possible we source our products from Switzerland or the Alpine region.

CLASSICS

TRIO OF DIPS

Aperitif platter with hummus, muhammara, white bean dip, spiced nuts, olives and homemade focaccia
CHF 17.50

GREEN SALAD

Leaf salad with seeds
Pear mustard dressing
CHF 10.50

ROASTED PUMPKIN

With burrata, wild herbs
and pumpkin seed pesto
CHF 16.00

BEEF TATAR 80G (CH)

With smokey paprika emulsion, kimchi
and potato crisps, served with focaccia
CHF 26.00

BEEF FLANKSTEAK (CH)

Mashed potatoes, caramelized Jerusalem
artichoke, pickled onions and jus
CHF 43.00

BEETROOT STEAK

Mashed potatoes, caramelised Jerusalem
artichoke, pickled onions and jus
CHF 30.00

SPINACH MALFATTI

With tomato sauce, sage and Sprinz
CHF 32.-
Vegan option available

CHOCOLAT CREMEUX

With berries, olive oil and cocoa nibs
CHF 13.00

I LOVE AFFOGATO

Espresso and vanilla ice cream
CHF 9.50

ICE CREAM SCOOP Glatsch Surava

Sour Cream
Vanilla
Hazelnut
Chocolate sorbet
Raspberry sorbet
Sea buckthorn sorbet
Per scoop CHF 4.50 / Cream CHF 1.50

 Vegetarian  Fully plant based

Please inform us about allergies and intolerances.
All prices include VAT.

TODAY'S CHOICE

27. DECEMBER

BEETROOT SOUP

With horseradish

Or

WARM LEEK

With mustard vinaigrette and hazelnut

CORN FED CHICKEN BREAST (F)

With fennel, lentils, kale and lemon

Or

FRIED HALLOUMI

With fennel, lentils, kale and lemon

TONKA BEAN CREME BRULEE

With pear

28. DECEMBER

TOMATO SOUP

With Harissa and Croutons

Oder

WINTERSALAD WITH CHANTERELLES

With pear mustard dressing

CRISPY PORK BELLY (CH)

Chili corn salsa, celeriac puree and chard

Oder

SMOKEY TOFU

Chili corn salsa, celeriac puree and chard

HAZELNUT ICE CREAM

With cherry compote and hazelnut crunch

29. DECEMBER

BÜNDNER TAVOLATA

Our signature food event.

Capuns better than any grandmother's and other Graubunden classics served family style and staged à la Flem Lodge.

30. DECEMBER

CAULIFLOWER

With Sbrinz and black pepper

Or

SMOKED BEETROOT

With chervil and chervil oil, cassis and local goat cheese

BEEF OSSOBUCCO GREMOLATA (CH)

With saffron risotto and root vegetables

Or

BRAISED CELERIAC WITH GREMOLATA

With saffron risotto

VERBENA PANNA COTTA

with raspberry and buckwheat pops

THREE COURSE MENU CHF 60.- / Vegi CHF 55.-

Starters CHF 14.- Main Vegi CHF 30.-/ Meat CHF 39.- Dessert CHF 14.-