

# **FLEM**

MOUNTAIN LODGE

## **DINNER MENÜ**

February  
Wednesday 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

## TENDER CHICORY

Tender with orange glaze, chives  
buckwheat and potato foam  
CHF 16.50

## BEEF TATAR 80G (CH)

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

## BRAISED

### BEEF CHEEK (CH)

With parsnip purée and herb dumplings  
CHF 43.00

## SAUTEED

### OYSTER MUSHROOMS (CH)

With parsnip purée and herb dumplings  
CHF 32.00

## BEETROOT ORZOTTO

Mit hazelnut, lemon oil and fresh goats  
cheese from Chur  
CHF 30.-  
Vegan option available

## CREAM CHEESE PARFAIT

With pear, lemon thyme gel  
and honey comb  
CHF 14.00

## 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  Plant based

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