



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.