

FLEM

MOUNTAIN LODGE

DINNER MENU

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

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

With 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.

MARKET MENU

MARCH

BAKED KOHLRABI

With Radishes, dill, and mustard caviar

Or

POTATO SOUP

With spring onions and fresh herbs

STUFFED CORN-FED CHICKEN (FR)

With morel mushrooms, peas and homemade wild garlic pasta

Or

HOMEMADE WILD GARLIC PASTA

In a delicate cream sauce with morel mushrooms and peas

RHABARBARA

Strained yogurt, rhubarb, almond tuile

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

Starters CHF 14.- / Main course vegetarian CHF 30.- / Meat CHF 39.- / Dessert CHF 14.-