



# DINNER MENU

Thursday to Sunday from 6:00 PM  
Until 12. of August also open on  
Wednesdays

## SAISONAL. REGIONAL

From the Lodge kitchen, we serve contemporary seasonal dishes in the evening, often featuring vegetables and herbs from our own garden.

A regional and seasonal selection is important to us, and whenever possible we source our products from Switzerland or the Alpine region.

## STARTER

### THREE KINDS OF DIP

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

### GREEN SALAD

Salad leaves with roasted seeds and elderflower dressing  
CHF 10.50

### COLD TOMATO SOUP

With a taste of peach, ginger, and basil  
CHF 15.00

### BEETROOT

Baked beetroots with blackberries, caramelized pumpkin seeds, and lemon La Cotta  
CHF 16.00

### BURRATA

With roasted peaches, cherry tomatoes, verbenä, buckwheat, and a herb salad served with focaccia  
CHF 24.50

### CESAR'S SALAD

Mini lettuce, bread croutons, bacon, radishes, Sbrinz and garden herb emulsion  
Small CHF 15.50  
Large CHF 21.50  
with Planted Chicken +5.00  
with Chicken (CH) +6.00

### BEEF TATAR (CH)

Garden herb emulsion, wild garlic buds, cured egg yolk with focaccia  
80g CHF 26.00/ 160g CHF 38.00

### PROSCIUTTO CRUDO (IT)

Portion of finely sliced Prosciutto Crudo  
CHF 17.00

## MAIN

### VEAL MEAT PATTIES (CH)

With mashed potatoes, braised leek, pickled chanterelle mushrooms and gravy  
CHF 39.00

### MOUNTAIN LENTIL TEPEH

With mashed potatoes, braised leek, pickled chanterelle mushrooms and onion jus. (also available vegan)  
CHF 32.00

### BEEF FLANK STEAK (CH)

Served with creamy bramata (polenta), fire charred sweet corn, and apricot BBQ sauce  
CHF 44.00

### GRILLED HERB CHEESE

Served with creamy bramata (polenta), grilled sweet corn, and apricot BBQ sauce  
CHF 30.00

# SWEETS

## CHOCOLATE CRÉMEUX

Chocolate mousse, Cold Brew granité,  
hazelnut crunch und wood sorrel  
CHF 13.00

## VERBENA PANNA COTTA

With raspberry sauce and buckwheat  
pops  
CHF 13.00

## I LOVE AFFOGATO

Espresso and vanilla ice cream  
CHF 9.50

## ICE CREAM Glatsch Surava

Vanilla  
Sour cream  
Hazelnut  
Wild berries sorbet  
Mirabelle sorbet  
Sea buckthorn sorbet  
Chocolate 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.