

VLAVAL

Hotel & Spa • 7165 Brigels

Lunch menu

DELICIOUS TARTE FLAMBÉE

A GREAT VARIETY OF
TOPPINGS, JUST CHOOSE YOUR
FAVORITE ONES AND ENJOY

FROM CHF 14

CAREFREE MENU

SALAD BOWL FOR 2 TART
FLAMBÉE "ALL YOU
CAN EAT"

VARIETY OF DESSERT
WHITEWINE „MOLIGNON“
CHASSELAS - ADRIAN MATHIER
WALLIS, SWITZERLAND
CHF 77 p.P.

EPICURE MENU

TART FLAMBÉE "ALL
YOU CAN EAT"
WHITEWINE „MOLIGNON“
CHASSELAS - ADRIAN
MATHIER WALLIS,
SWITZERLAND
CHF 49 p.P.

WARM UP...

...HOT DRINKS

Coffee	4.5
Cappuccino	5.0
Milk coffee	6.0
Latte Macchiato	6.0
Espresso	4.5
Double Espresso	6.0
LA VAL Coffee with Amaretto, Kalúha	9.0
Chocolate – hot & cold	6.0
Malt chocolate – hot & cold	6.5
Schoggi or Ovo Melange	6.5
Cafe Corretto	7.5
Non-alcoholic Punch: apple or orange	5.0
Mulled Wine	7.5
Lumumba (Hot chocolate with rum)	9.0
Irish Coffee	9.0
Kaffi Lutz	9.0
Homemade Ginger-Lemon Tea with Rum	9.0

TWININGS TEA

Cup 4.5 / Pot 6.0

Please ask our service team about our tea collection.

MADE OF GRAPES. . .

... WHITE	1dl
Blanc de Noir, Pinot Noir, Von Salis, Maienfeld, Switzerland	10.00
Molignon, Chasselas, Diego Mathiert, Wallis, Switzerland	9.00
Hashtag, Sauvignon, Ferro 13, Veneto, Italy	7.50
The Lady, Pinot Grigio, Ferro 13, Veneto, Italy	7.00

... ROSE	
Rosa Dei Frati, Gropello, Marzemino, Sangiovese, Barbera Lombardy, Italy	8.50

... RED	
Pinot Noir late Vintage, Von Salis, Maienfeld, Switzerland	10.50
Lucifer, Pinot Noir, Diego Mathier, Wallis, Switzerland	9.00
Solinata, Cabernet, Sangiovese, Merlot, Italy	10.30
Figuro 12 Crianza, Tempranillo, Garcia, Spain	10.00

... WITH PROSECCO More options you will find in our bar menu

Hugo - Prosecco Elderflowersyrup fresh Mint soda water	14.00
Aperol Spritz - Aperol Prosecco soda water	14.00
Lillet Reine - Lillet Blanc grapefruit juice soda water	14.00
Campari Spritz - Campari I Mango Tonic I Prosecco	14.00

. . .MADE OF HOPS

... BEER		
Calanda Edelbräu draught beer	3 dl	5.00
Chopfab cloudy amber dark	3.3dl	7.50
Schneider Weisse wheat beer	5dl	7.50
Leermond non - alcoholic beer	3.3dl	5.00

BISTRO DA RUBI

FROM 12 NOON TO 6 PM

STARTERS

Tarte Flambee topped to your liking

Please ask your waiter for the order form

Bouquet of fresh leaf salad  15.00
Aceto-balsamic | Olive oil | Vital-grains

Salad bowl with fried garlic-shrimps 26.00
Tomatoes | Cucumber | Carrots


Carpaccio of beef fillet with mild truffle flavours 29.00
Crème fraiche | Lemon | Parmesan

Salat of tomatoes and mozzarella  21.00
Sea salt | Olive oil | Aceto balsamic

Grilled chicken breast with fresh leaf salad 24.00
Parmesan | Bacon | Roasted bread

La Val Plättli 25.00
Grisons dried meat | Salsis | Mountain cheese

SOUPS

Iced soup of potatoes and spring onions  15.00
Chervil | Chive | Parsley

Brigels barley soup with fresh dried meat 15.00
Carrots | Celery | Leek

Cream soup of fresh tomatoes  15.00
Olives | Basil | Grissini

MAINCOURSES

Homemade Grisons curd Pizokel 	27.00
Spinach leaves Mountain cheese Roasted bread	
Capuns of fresh vegetables 	28.00
Swiss chard Peppermint Herbs	
Handmade dumplings of organic salmon	29.00
Root vegetables Dill Saffron	
Steak of Black Angus Beef	42.00
Herb gravy Pan fried vegetables Mashed potatoes	

MINI “DOLCE VITA”


Mousse of alpine milk chocolate	9.00
Shot of vanilla-curd and berries	9.00

LA VAL “CAKE”

Grisons nut cake	8.00
Walnut Mountain honey Caramel	
Fruit cake	8.00
Seasonal fruit Biscuit Vanilla cream	
Apple cake	8.00
Sugar crumble Mascarpone Whipped cream	

Ice cream and Sorbets please ask for our ice cream menu

Our dishes are exclusively crafted from hand selected fresh products and, if possible, sourced from of the region Surselva and Switzerland.

Our vegetarian dishes are marked with the green  and upon request certain dishes can be served gluten free as well as lactose free.

Please ask our waiters for detailed information.

RUCKSACKERIA

If you are going hiking and grilling or biking and picnicking – we fill your backpack to make your stay in Brigels and surroundings even more comfortable.

How to collect your Picnic: Please select one of the 3 offers below, inform the reception, and 30 minutes later get ready to go. Grab the backpack from your room, stop by the reception and receive your placed order.

PICNIC

25 per person

for the active ones

Sandwiches | fruits | Grisons nut cake

Orange juice | water

for connoisseurs

28 per person

Grisons cheese and cold cut specialities | farmers bread

sweets | 37.5cl red wine

for the master of the grill

29 per person

Entrecote | Bratwurst | Vegetables | mustard

Grisons Nut cake | Water | Orange juice | fruit | fire starter

IF YOU WOULD LIKE TO TAKE HOME A

«LA VAL» BACKPACK– PLEASE GET IN TOUCH WITH OUR TEAM. WE ARE PLEASED TO HELP!

This service is also available if you are not staying with us. Please contact the reception desk. Our team will be pleased to help.

Visit us online and follow us on
Facebook and Instagram.

www.laval.ch



la val**** bergspa hotel brigels



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