

VLAAL

Hotel & Spa • 7165 Brigels

BISTRO MENU

BISTRO DA RUBI

FROM 12 PM TO 6 PM

Tarte Flambée

Tarte Flambée à la carte from 16
Choose your toppings from the
Tarte Flambee Toppings Menu

Tarte Flambée for connoisseurs p. P 49
Tarte Flambee à discretion
White wine «Molignon» Chasselas from Valais

Tarte Flambée à Menu p. P 69
Tarte Flambee à discretion
Salad Bowl
Choice of dessert
White wine «Molignon» Chasselas from Valais

Can also be ordered as take away – Order, drink an aperitif while
you wait und go!

Starters

Bouquet of crisp lettuce House dressing Julienned Vegetables Seed mixture ^{G, L, V}	16
Salad bowl with smoked mountain trout Beetroot Onions Horseradish ^{G, L}	29
Vegan Planted-Chicken with colourful leafy salad Julienned Vegetables Croutons Balsamico dressing ^{L, V}	26
Chicken breast on mixed lettuce Parmesan Bacon Croutons ^L	28
LA VAL Platter Grisons Meat Salsiz Mountain cheese ^G	32

Soup

Grisons barley soup with dried meats Carrot Celery Leek ^L	16
Cream of seasonal vegetables with truffle pesto Celery Leek Parsley ^{G, L, V}	16
Leek and potato soup Caraway Bay leaves Nutmeg ^{G, L, V}	16

Main course

Home-made Grisons curd-pizokel Parsley Chives Croutons ^V	29
Capuns of market vegetables with herb sauce Swiss chard Caramelized onions Cheese shavings ^V	33
Ravioli with ricotta and Grisons meats Parmesan Walnuts Herb sauce	29

Dessert

Trio of Alpine milk chocolate Mousse Ice cream Chocolate sauce ^{G, V}	16
Trifle of vegan yoghurt and biscotti with berry compote Raspberries Strawberries Blueberries ^{L, V}	16
Panna cotta with mild flavours of lemongrass Cane sugar Lime Raspberry-Coulis ^{G, V}	16

Cake

Grisons nut tarte with walnuts and Mountain honey ^V	11
Apple cake with crumble and whipped cream ^V	11

Ice cream

Glace

Caramel
Strawberry
Irish Cream
Coffee
Chocolate
Vanilla

Sorbet

Apricot
Black Currant
Raspberry
Passion fruit
Plum
Lemon

Per scoop	4
Children's ice cream on a stick	3
Whipped Cream	2
Sorbet with a shot of Vodka	13
Sorbet with Prosecco	13

Sundaes

Banana Split	14
Vanilla and chocolate ice cream Banana Almonds Whipped Cream	
Denmark	12
Vanilla ice cream Chocolate sauce Whipped cream	
Iced Coffee La Val	12
Coffee ice cream Whipped Cream cherry schnapps	

Our staff will inform you, on request, about ingredients in our dishes that can provoke allergies or intolerances.

Origin:

Veal: CH, Beef: CH/AUS, Chicken: CH, Bacon: CH, Pork: CH, Lamb: SCO
Salmon: NOR, Scallops: SCO, Prawn: VNM, Sole: FR, Halibut: FR

^G = Gluten free | ^L = Lactose free | ^V = Vegan

Picknick to go

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 Picknick: Please select one of the 3 offers below, inform the reception and 30 minutes later get ready to go. You will find a backpack in your room, stop by the reception to receive your placed order.

For the active ones 25 pp

Sandwiches | Fruits | Dessert
Orange juice | Water

For connoisseurs 28 pp

Grisons cheese and cold cut specialities | Farmers bread
Dessert | 37.5cl red wine

For the masters of the grill 29 pp

Entrecote | Bratwurst | Vegetables | mustard
Grisons nut cake | Water | Orange juice | fruit | fire starter

If you would like to take a LA VAL backpack home, please get in touch with our team.

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 on our website
and follow us on Facebook and Instagram

www.laval.ch



la val**** bergspa hotel brigels



#laval_bergspahotel

Prices in swiss franks / CHF | incl. 7.7% VAT