

# L A V A L

## Menu classic

Marinated organic salmon served with tomato-avocado guacamole 32

Daikon radish | Cucumber | Garden radish <sup>G,L</sup>

\*\*\*

Cream soup of summer vegetables with mild flavours of truffle 16

Leek | Celeriac | Carrots <sup>G,L,V</sup>

\*\*\*

Capuns of market vegetables in creamy herb-sauce 33

Swiss chard | Caramelized onions | Cheese shavings <sup>V</sup>

or

Tournedos of beef filet with Barolo gravy 53

Mashed potatoes | Green beans | Celery <sup>G,L</sup>

\*\*\*

Trio of alpine chocolate 16

Mousse | Ice cream | Chocolate sauce <sup>G,V</sup>

## Menu sursilvan

Beef tartare with with smoked cut meats 32

Appel | Onion | Sour cream <sup>G</sup>

\*\*\*

Foam soup of two types of carrot 16

Mountain honey | Parsley | Bread Crumble <sup>G,L,V</sup>

\*\*\*

Handmade Grisons Curd-pizokel 29

Chives | Parsley | Mountain cheese <sup>V</sup>

or

Braised knuckle of veal with Grisons Potato-Polenta 49

Leek | Carrot | Celeriac <sup>G,L</sup>

\*\*\*

Warm crispy cannelloni 16

Pastry | Apricots | Sorbet <sup>V</sup>

or

Warmed local Fluralva-brie with fruit cake 16

Nut creme | Sea salt | Chutney <sup>V</sup>

## Menu vital

Bouquet of colourful leaf salads 16

Julienned vegetables | Seeds & Nuts | House dressing <sup>G,L,V</sup>

\*\*\*

Shot of pink grapefruit and bananas 12

Curcuma | Maple syrup | Cranberries <sup>G,L,V</sup>

\*\*\*

Sashimi of raw, marinated tuna on a nest of vegetables 31

Ginger | Wasabi | Soy sauce <sup>G,L</sup>

or

Tranche of sea bass on Italian Caponata 52

Aubergines | Bell pepper | Tomatoes <sup>G,L</sup>

\*\*\*

Panna Cotta with mild flavours of lemon grass 16

Cane sugar | Limes | Raspberry-Coulis <sup>G,V</sup>

# L A V A L

## Menu vegan

Delight of Hummus on marinated cauliflower 29

Lemon juice | Tahini | Sesame oil <sup>G,L,V</sup>  
\*\*\*

Soup of leek and parsley 16

Caraway | Bay leaf | Nutmeg <sup>G,L,V</sup>  
\*\*\*

Vegan potato dumplings with lentil sugo 27

Tomato | Courgette | Chili <sup>L,V</sup>

*or*

Vegan red curry with planted chicken and coconut milk 43

Mangetout | Carrots | Basmati rice <sup>G,L,V</sup>  
\*\*\*

Trifle of vegan Joghurt and biscotti with berry compote 16

Raspberries | Strawberries | Blueberries <sup>L,V</sup>

## Menu caschiel

Exclusively in the Da Rubi, from 2 persons, Prices per person

Bowl of salad 16

Vegetables Julienne | Seeds & Nuts | House dressing <sup>G</sup>  
\*\*\*

Fondue 39

*or*

Raclette à la Brigels 39

Mountain cheese mild & strong | Pepper cheese | Caraway cheese | Nettle cheese  
\*\*\*

Lemonsorbet with Vodka 13

Menu Complete including ½ bottle of Molignon Chasselas 96

3 courses (without wine) 69

Cold cut platter with air dried meat to share per person 16

All our cheeses are from the cheese monger in Brigels

You are welcome to combine dishes from different menus.

4 Course menu CHF 96

5 Course menu CHF 115

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

Origins:

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

<sup>G</sup> = Gluten free | <sup>L</sup> = Lactose free | <sup>V</sup> = Vegetarian

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