

VLAAL

Hotel & Spa • 7165 Brigels

BISTRO MENU

BISTRO DA RUBI

FROM 12 PM TO 6 PM

Tarte Flambee

Tarte Flambee à la carte from 14
Choose your toppings from the
Tarte Flambee Toppings Menu

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

Tarte Flambee 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	29
Caprese Salad with tomatoes and buffalo mozzarella Sea Salt Olive Oil Aceto-Balsamico ^{G,V}	27
Carpaccio of local smoked meat with cheese shavings Tomato Olives Arugula ^{G,L}	29
Mildly smoked wild salmon with horseradish Capers Onion Lemon ^G	31
Chicken breast on colourful lettuce Parmesan Bacon Croutons ^G	26
LA VAL Platter Grisons Meat Salsiz Mountain cheese ^G	26

Soup

Grisons barley soup with dried meats Carrot Celery Leek ^L	16
Cream of seasonal vegetables with truffle pesto Branch celery Leek Parsley ^{G,L,V}	16
Soup of potato and Leek Caraway Sour cream Croutons ^V	16

Main course

Home-made Grisons curd-pizokel Raisins Chives Croutons ^V	29
Capuns of market vegetables Swiss chard Root vegetables Cheese shavings ^V	33
Ravioli with ricotta and grisons meats Parmesan Walnuts Herb sauce	29
Tagliata of local beef Arugula Tomato Parmesan shavings ^{G,L}	52

Dessert

Trio of Alpine milk chocolate Mousse Ice cream Chocolate sauce ^{G,V}	16
Panna cotta with a mild flavour of ginger Oranges Vanilla Nuts ^{G,V}	16

Cake

Grisons nut tarte with walnuts and Mountain Honey ^{V,L}	9
Tartelette with vanilla cream and fresh fruit ^V	9
Apple cake with crumble and whipped cream ^V	9

Ice cream

per scoop 3.50

Caramel
Strawberry
Irish Cream
Mocca
Chocolate
Vanilla

Sorbet

per scoop 3.50

Apricot
Black Currant
Raspberry
Passion fruit
Plum
Lemon

Whipped Cream 1.50

Sundaes

Banana Split 9.80
Vanilla ice cream | Chocolate ice cream | Banana | Chocolate sauce

Romanoff 9.80
Vanilla ice cream | marinated strawberries

Denmark 9.80
Vanilla ice cream | Chocolate sauce

Iced Coffee La Val 11.00
Mocca ice cream | Cream | cherry schnapps

Add whipped cream 1.50

If you would like to order a smaller portion, please speak with your server. 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 = Glutenfree | ^L = Lactosefree | ^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