

# L A

# V A L

## Starters

- Regional veal tartare with buffalo milk mozzarella 29  
Arugula | Olives | Cream of Parmesan cheese <sup>G</sup>
- Marinated organic salmon served with tomato-avocado guacamole 31  
Daikon Radish | Cucumber | Garden radish <sup>G</sup>
- Vegan hummus with marinated cauliflower 28  
Cumin | Tahini | Lemon <sup>G, L, V</sup>

## Soups

- Foam of green and white asparagus 16  
Mace | Wood garlic | Croutons <sup>G, L, V</sup>
- Soup of two types of carrots with Quinoa 16  
Cardamom | Oranges | Ginger <sup>G, L, V</sup>
- Creamy soup of spring vegetables with truffle-pesto 16  
Celery | Leek | Kohlrabi <sup>G, L, V</sup>

## Main Courses

- Duo of prawn and scallop with mild bacon aromas 49  
Venere risotto | Apple | Mustard seeds <sup>G, L</sup>
- Tournedos of beef filet with barolo gravy 53  
Mashed potatoes | Button mushrooms | Bell pepper <sup>G, L</sup>
- Braised veal shank with Ticinese potato polenta 46  
Celery | Carrots | Spring onions <sup>G, L</sup>

## Vegetarian

- Vegan red curry with planted chicken, coriander and coconut milk 43  
Cauliflower | Broccoli | Vitelotte potatoes <sup>G, L</sup>
- Handmade Grisons Curd-Pizokel 29  
Raisins | Chives | Croutons <sup>V</sup>
- Capuns of market vegetables in creamy herb-sauce 33  
Swiss chard | Mountain cheese | Caramelized onions <sup>V</sup>
- Vegan potato dumplings with beluga lentil sugo 27  
Tomatoes | Carrots | Courgette <sup>V, L</sup>

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## Desserts

Warmed local Fluralva–brie Nut creme with sea salt   Portwine jam   Fruit cake <sup>v</sup>	14
Affogato al café with chocolate truffle Espresso   Coffee ice cream   Cacao <sup>G,v</sup>	15
Panna cotta with a mild flavours of tonka-beans Oranges   Vanilla   Pistachio <sup>G,v</sup>	16
Warm crispy cannelloni with apricot sorbet Lemon   Almonds   Hazelnuts <sup>v</sup>	16
Alpine milk chocolate trio Mousse   Ice cream   Chocolate sauce <sup>G,v</sup>	16
Delight of strawberry and vanilla in puff pastry Mascarpone   Caramel   Grand Marnier <sup>v</sup>	16
<b>4-Course menu</b>	88
<b>5-Course menu</b>	103
<b>6-Course menu</b>	123

## Raclette and Cheese Fondue

In the restaurant da Rubi we serve our Raclette and our traditional Cheese fondue. Our cheeses come from the Cascharia Breil. We serve, among others, mild and strongly flavoured mountain cheeses and cheeses refined with pepper, caraway and stinging nettle.

with ½ bottle of wine*	59 per person
with ½ bottle of wine*, a salad bowl and your choice of dessert	79 per person
Cold cut platter with air dried meat to share for two persons	13 per person

\* «Molignon», Adrian & Diego Mathier, Chasselas AOC, Wallis, Switzerland

Small portions are available.

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

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

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