

LA VAL

Starters

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

Soups

Foam soup of peas with mint pesto from LA VAL garden Almond milk Sugar cane Pine nuts ^{G, L, V}	16
Soup of two types of carrots with Quinoa Cardamom Oranges Ginger ^{G, L, V}	16
Creamy soup of summer vegetables and truffle Celery Leek Kohlrabi ^{G, L, V}	16

Main Courses

Duo of prawn and scallop with mild bacon aromas Venere risotto Apple Mustard seeds ^{G, L}	49
Tournedos of beef filet with barolo gravy Mashed potatoes Button mushrooms Bell pepper ^{G, L}	53
Mediterranean veal ragout with olive fettucine Courgette Aubergine Tomatoes ^L	46

Vegetarian

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

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Desserts

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

^G = Gluten free | ^L = Lactose free | ^v = Vegetarian

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