

# L A V A L

## Starter

Duet of tomatoes with burrata Arugula   Spring onions   Basil pesto <sup>G, V</sup>	28
Marinated prawns on gazpacho aroma with garlic crumble Tomatoes   Cucumber   Bell Peppers	29
Tower of red and black lentils on hummus Carrots   Celeriac   Leek <sup>G, L, V</sup>	26

## Soups

Iced shot of cucumber and avocado Lime   Mountain honey   Alpine salt <sup>G, V</sup>	16
Soup of two types of carrots with Quinoa Cardamom   Oranges   Ginger <sup>L, G, V</sup>	16
Creamy soup of summer vegetables with truffle-pesto Celery   Leek   Hispi cabbage <sup>L, G, V</sup>	16

## Main Courses

Scallops with Bacon on black Risotto Mustard seeds   Appel   Safron <sup>G, L</sup>	42
Stroganoff of local beef Button mushrooms   Bell pepper   Spring onion   Mashed potatoes <sup>L, G</sup>	44
Steak of apple fed swiss pork with mushroom risotto Courgette   Parsley   Parmesan <sup>G</sup>	48

## Vegetarian

Handmade Grisons Curd-Pizokel Raisins   Chives   Croutons <sup>V</sup>	29
Capuns of market vegetables in creamy herb-sauce Swiss chard   Mountain cheese   Caramelized onions <sup>V</sup>	33
Ravioli of buffalo-mozzarella with tomato sauce Olives   Capers   Basil <sup>V</sup>	32
Acquerello risotto with porcini mushrooms and garden herbs Garlic   White wine   Parmesan <sup>G, L, V</sup>	32
Vegan green lentil curry with udon noodles Carrots   Leek   Buttonmushrooms <sup>V, L</sup>	31

# L A V A L

## Desserts

Warmed local fluralva-brie Nut crème 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 homemade berry compote Lime   Vanilla   Mint <sup>G, V</sup>	16
Warm crispy cannelloni with plum sorbet Vanilla   Cinnamon   Almonds <sup>V</sup>	16
Alpine milk chocolate trio Mousse   Ice cream   Chocolate sauce <sup>G, V</sup>	16
Sorbet of tomatoes and celery Yuzu   Mango   Mint <sup>G, L, Vegan</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, as well as inform you the exact designations of origin.

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

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