

# LA VAL

## Starters

Regional veal tartare with buffalo milk mozzarella Arugula   Olives   Cream of Parmesan cheese <sup>G</sup>	29
Marinated organic salmon served with tomato - avocado guacamole Daikon radish   Cucumber   Garden radish <sup>G</sup>	31
Bouquet of colourful leaf salads Julienned vegetable   Seeds & Nuts   House dressing <sup>G,L,V</sup>	16
Vegan hummus with marinated cauliflower Cumin   Tahini   Lemon <sup>G,L,V</sup>	28

## Soups

Foam soup of peas with mint pesto from LA VAL garden Almond milk   Sugar cane   Pine nuts <sup>G,L,V</sup>	16
Soup of two types of carrots with Quinoa Cardamom   Oranges   Ginger <sup>G,L,V</sup>	16
Cream of autumn vegetables and truffle Celery   Leek   Kohlrabi <sup>G,L,V</sup>	16

## Main Courses

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

## Vegetarian

Vegan red curry with planted chicken, coriander and coconut milk Cauliflower   Broccoli   Vitelotte potatoes <sup>G,L</sup>	43
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
Vegan potato dumplings with beluga lentil sugo Tomatoes   Carrots   Courgette <sup>L,V</sup>	27

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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 maroni chestnuts with homemade glace of cherry schnapps Puff pastry   Pistachios   Hazelnuts <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, Venison: CH/DE  
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