

L A V A L

Starter

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| Terrine of roe deer with mushroom salad and apple sour cream Carrots Celery Leek ^G | 26 |
| Duet of tomatoes with burrata Arugula Spring onions Basil pesto ^{G, V} | 28 |
| Marinated king prawns with cilantro-hummus Oranges Garlic Sesame seeds ^{G, L} | 29 |

Soups

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| Foam of caramelized apples and pumpkin Garlic Chili Chive ^{G, L, V} | 16 |
| Soup of two types of carrots with Quinoa Cardamom Oranges Ginger ^{G, L, V} | 16 |
| Creamy soup of autumn vegetables with truffle-pesto Celery Leek Hispi cabbage ^{G, L, V} | 16 |

Main Courses

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| Scallops with Bacon on black Risotto Mustard seeds Appel Safron ^{G, L} | 42 |
| Stroganoff of local beef Mashed potatoes Button mushrooms Bell pepper Spring onion ^{G, L} | 46 |
| Short loin medallions of roe deer with gin flavors on cream sauce Butter spaetzli Red cabbage Chestnuts | 52 |
| Entrecote of venison loin with pepper cognac sauce Mashed potatoes Sauerkraut Pears ^{G, L} | 51 |
| Stew of venison with mushrooms Butter spaetzli Red cabbage Chestnuts | 44 |

Vegetarian

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| 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 green lentil curry with udon noodles Carrots Leek Buttonmushrooms ^{L, V} | 31 |

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Desserts

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| Warmed local fluralva–brie Nut crème 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 homemade berry compote Lime Vanilla Mint ^{G,v} | 16 |
| Warm crispy cannelloni with plum sorbet Vanilla Cinnamon Almonds ^v | 16 |
| Alpine milk chocolate trio Mousse Ice cream Chocolate sauce ^{G,v} | 16 |
| Mousse of vanilla and chestnut Kirsch Lingonberry ice cream Almond cookies ^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.

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| 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.

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

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