

# VLAAL

Hotel & Spa • 7165 Brigels

**BISTRO MENU**

# BISTRO DA RUBI

FROM 12 PM TO 6 PM

## **Tarte Flambee**

**Tarte Flambee à la carte** from 16  
Choose your toppings from the  
Tarte Flambee Toppings Menu

**Tarte Flambee for connoisseurs** p.P. 49  
Tarte Flambee à discretion  
White wine «Molignon» Chasselas from Valais

**Tarte Flambee à Menu** p.P. 69  
Tarte Flambee à discretion  
Salad Bowl  
Choice of dessert  
White wine «Molignon» Chasselas from Valais

Can also be ordered as take away – Order, drink an aperitif while  
you wait und go!

## Starters

Bouquet of crisp lettuce	16
House dressing   Julienned Vegetables   Seed mixture <sup>G,L,V</sup>	
Salad bowl with smoked mountain trout	29
Beetroot   Onions   Horseradish <sup>G</sup>	
Carpaccio of local smoked meat with cheese shavings	29
Tomato   Olives   Arugula <sup>G,L</sup>	
Mildly smoked wild salmon with horseradish	35
Capers   Onion   Lemon <sup>G</sup>	
Chicken breast on colourful lettuce	26
Parmesan   Bacon   Croutons <sup>G</sup>	
also available Vegan with Planted-Chicken	26
LA VAL Platter	32
Grisons Meat   Salsiz   Mountain cheese <sup>G</sup>	

## Soup

Grisons barley soup with dried meats	16
Carrot   Celery   Leek <sup>L</sup>	
Cream of seasonal vegetables with truffle pesto	16
Branch celery   Leek   Parsley <sup>G,L,V</sup>	

## Main course

Home-made Grisons curd-pizokel	29
Raisins   Chives   Croutons <sup>V</sup>	

Capuns of market vegetabels 33  
Swiss chard | Root vegetables | Cheese shavings <sup>V</sup>

Ravioli with ricotta and grisons meats 29  
Parmesan | Walnuts | Herb sauce

Tagliata of local beef 52  
Arugula | Tomato | Parmesan shavings <sup>G,L</sup>

## **Dessert**

Trio of Alpine milk chocolate 16  
Mousse | Ice cream | Chocolate sauce <sup>G,V</sup>

Panna cotta with a mild flavours of tonka-beans 16  
Oranges | Vanilla | Pistachio <sup>G,V</sup>

## **Cake**

Grisons nut tarte with walnuts and Mountain Honey <sup>V,L</sup> 11  
Apple cake with crumble and whipped cream <sup>V</sup> 11

## **Ice cream**

per scoop 3.50

Caramel  
Strawberry  
Irish Cream  
Mocca  
Chocolate  
Vanilla

## Sorbet

per scoop 3.50

Apricot  
Black Currant  
Raspberry  
Passion fruit  
Plum  
Lemon

Whipped Cream 1.50

## Sundaes

Banana Split 12.00  
Vanilla ice cream | Chocolate ice cream | Banana | Chocolate sauce

Denmark 12.00  
Vanilla ice cream | Chocolate sauce

Iced Coffee La Val 11.00  
Mocca ice cream | Cream | cherry schnapps

Add whipped cream 1.50

If you would like to order a smaller portion, please speak with your server. 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 = Glutenfree | L = Lactosefree | V = Vegan

## **Picknick to go**

If you are going hiking and grilling or biking and picnicking – we fill your backpack to make your stay in Brigels and surroundings even more comfortable.

How to collect your Picknick: Please select one of the 3 offers below, inform the reception and 30 minutes later get ready to go. You will find a backpack in your room, stop by the reception to receive your placed order.

**For the active ones** 25 pp

Sandwiches | Fruits | Dessert  
Orange juice | Water

**For connoisseurs** 28 pp

Grisons cheese and cold cut specialities | Farmers bread  
Dessert | 37.5cl red wine

**For the masters of the grill** 29 pp

Entrecote | Bratwurst | Vegetables | mustard  
Grisons nut cake | Water | Orange juice | fruit | fire starter

If you would like to take a LA VAL backpack home, please get in touch with our team.

This service is also available if you are not staying with us. Please contact the reception desk. Our team will be pleased to help.

Visit us on our website  
and follow us on Facebook and Instagram

[www.laval.ch](http://www.laval.ch)



la val\*\*\*\* bergspa hotel brigels



#laval\_bergspahotel

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