

# L A

# V A L

## Starter

Regional veal tartare with buffalo milk mozzarella Arugula   Olives   Herb cream <sup>G</sup>	28
Marinated organic salmon served on avocado cream Daikon Radish   Cucumber   Garden radish <sup>G</sup>	29
Crostini with feta cheese and marinated vegetables Aubergines   Courgettes   Bell pepper <sup>V</sup>	26

## Soups

Foam of caramelized apples and pumpkin Garlic   Chili   Chives <sup>G, L, V</sup>	16
Soup of two types of carrots with Quinoa Cardamom   Oranges   Ginger <sup>G, L, V</sup>	16
Creamy soup of winter vegetables with truffle-pesto Celery   Leek   Hispi cabbage <sup>G, L, V</sup>	16

## Main Courses

Scallops with Bacon on black Risotto Mustard seeds   Appel   Safron <sup>G, L</sup>	42
Tournedos of Brigels beef with Maggia pepper Mashed potatoes   Button mushrooms   Bell pepper <sup>G, L</sup>	49
Braised veal shank with Ticino potato polenta Celery   Carrots   Spring onions <sup>G, L</sup>	43
« Geschnetzeltes » of venison fillet with forest mushrooms Butter spaetzle   Red cabbage   Caramelized apples	44

## 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
Vegan potato dumplings with chickpeas Tahini   Cumin   Lemon <sup>L, V</sup>	31

# L A V A L

## Desserts

Warmed local flura lva-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 a mild ginger flavour Oranges   Vanilla   Pistachios <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
Mousse of vanilla and chestnut Kirsch   Lingonberry ice cream   Almond cookies <sup>v</sup>	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, as well as inform you the exact designations of origin.

<sup>G</sup> = Gluten free | <sup>L</sup> = Lactose free | <sup>v</sup> = Vegetarian

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