

L A V A L

Menu classic

Marinated organic salmon served with tomato-avocado guacamole 34
Daikon radish | Cucumber | Garden radish ^{G,L}

Cream soup of seasonal vegetables with mild flavours of truffle 16
Leek | Celeriac | Carrots ^{G,V}

Capuns of market vegetables and Grisons air-dried beef 35
Swiss chard | Caramelized onions | Cheese shavings

Trio of alpine chocolate 17
Mousse | Ice cream | Chocolate sauce ^{G,V}

Menu sursilvan

Bouquet of colourful leaf salads 16
Vegetables julienne | Seeds & Nuts | House dressing ^{G,L,V}

Foamy soup of pumpkin and apple 16
Almond milk | Ginger | Lemon ^{G,L,V}

Tournedos of beef filet with Barolo gravy 54
Green beans | Mashed potatoes | Bacon ^{G,L}

Warmed local Fluralva-brie with fruit cake 17
Nut creme | Sea salt | Chutney ^V

Menu vital

Sashimi of raw, marinated tuna on a nest of vegetables 33
Ginger | Wasabi | Soy sauce ^{G,L}

Soup of two types of carrot 16
Mountain honey | Parsley | Bread Crumble ^{L,V}

Tranche of sea bass on Italian Caponata 52
Eggplants | Bell pepper | Courgettes ^{G,L}

Panna Cotta with mild flavours of caramel 16
Cane sugar | Limes | Fruit-Coulis ^{G,V}

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Menu vegan

Delight of Hummus on marinated cucumbers 29

Lemon juice | Tahini | Sesame oil ^{G,L,V}

Potato dumplings with lentil sugo 27

Tomato | Courgette | Chili ^{L,V}

Red curry with planted chicken and coconut milk 43

Sugar peas | Carrots | Basmati rice ^{L,V}

Cream of vanilla and almond milk 16

Fruity sauce | Mint | Crisp ^{L,V}

Menu caschiel

Exclusively in the Da Rubi

Salatone for 2 persons 16 p.p.

Vegetables Julienne | Seeds & Nuts | House dressing ^G

Up from 2 persons

Cheese Fondue or Raclette 39 p.p.

Jacket potatoes | Bread | Pickled vegetables ^{G,V}

Shot of stirred vanilla ice-cream 13 p.p.

with "Bündner Röteli" cherry liqueur and nut meringue ^{G,V}

Warm crispy cannelloni 17 p.p.

Pastry | Plums | Sorbet ^V

4 Course menu CHF 98

Starter-Soup-Main course-Dessert

All our bread and baked goods come from Switzerland,
except those, which are explicitly labelled otherwise.

If you have any allergies or intolerances, please contact our service team.

The prices are in CHF including 8.1% VAT.

Origins:

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, Halibut: FR

^G = Gluten free | ^L = Lactose free | ^V = Vegetarian