

# L A V A L

## WINE SUGGESTION

<b>Ruinart Brut Reserve</b> Reims France	Chardonnay Pinot Noir Pinot Meunier	NV	75cl	120
<b>Cason Hirschprunn</b> Cason Hirschprunn Lageder Italy	Chardonnay Pinot Grigio Viognier	2015	75cl	76
<b>Cavalierino Riserva</b> Cavalino, Nobile di Montepulcano Italy	Canaiolo Prugnolo Gentile Sangiovese	2009	75cl	106

Our experienced team will be pleased to assist you with your wine selection and is able to suggest a perfect fit with your menu.

## TARTE FLAMBÉE

In the restaurant da Rubi we serve our **Tarte Flambée specialities**.

Enjoy original French Tarte Flambée "all you can eat".

With ½ bottle of wine\* 49 per person

With ½ bottle of wine\*, salad bowl and your choice of dessert 69 per person

\* «Molignon», Adrian & Diego Mathier, Chasselas AOC, Wallis, Switzerland

## RACLETTE AND CHEESE FONDUE

In the restaurant da Rubi we serve our **Raclette** and traditional **Cheese fondue**.

Groups from 6 to 10 persons can enjoy their Raclette or Fondue in our cosy wood cabin Lavalino.

Our cheese comes from the Cascharia Breil. We serve, among others, mild and strongly-flavoured mountain cheese 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 25 per platter

\* «Molignon», Adrian & Diego Mathier, Chasselas AOC, Wallis, Switzerland

We also offer a daily changing menu.


# LA VAL

## SEASONAL MENU


### STARTER

Tataki of tuna with wasabi-vinaigrette 29  
Radish | Carrots | Cucumber

### SOUP

Foam soup of yellow carrots  15  
Coconut milk | Ginger | Lemon thyme

### MAIN COURSE

Dumplings filled with tomato and mozzarella  27  
Tomatoes | Olives | Herbs

Pot-au-feu of fresh seafood 32  
Fennel | Star anise | Saffron

Medaillon from the Strip loin of Grisons veal with mushroom-risotto 45  
Carrots | Celery | Artichokes

## MENU CLASSICO

### STARTER

Tatar of Brigelser beef with herbs and onions 27  
Capers | Anchovies | shaved cheese

### SOUP

Iced soup of potatoes and spring onions  15  
Chervil | Chive | Parsley

### MAIN COURSE

Homemade Grisons Curd-Pizokel  27  
Spinach | Mountain cheese | Roasted bread

Capuns of fresh vegetables  28  
Swiss chard | Peppermint | Herbs

Stewed fillet of Grisons veal 41  
Root vegetables | Mountain potatoes | Horseradish

### LA VAL MINI-DESSERT

Shot of vanilla-curd and berries 9

Cream of organic lemons and mango 9

Mousse of chocolate with honey-brittle 9

Affogato al Café – Espresso with ice cream and cacao 9

**4-Course menu** 88

**5-Course menu** 103