

L A V A L

WINE SUGGESTION

Ruinart Brut Reserve Reims France	Chardonnay Pinot Noir Pinot Meunier	NV	75cl	120
Cason Hirschprunn Cason Hirschprunn Lageder Italy	Chardonnay Pinot Grigio Viognier	2015	75cl	76
Brunello di Montalcino Mastriojanni S.R.L. Toscana, Italien	Sangiovese	2014	75cl	119

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

Ceviche of organic salmon with cherry tomatoes 28
Bell pepper | Celery | Spring onions

SOUP

Soup of sweet corn and ginger  15
Coconut milk | Orange | Coriander

MAIN COURSE

Pot-au-feu of fresh seafood and tomatoes 32
Onion | Garlic | Herbs

Filet of pike perch with potato brandade 41
Courgette | Eggplant | Button mushrooms

Tagliata of Brigelser beef served on mushroom risotto 47
Arugula | Olives | Parmesan cheese

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

Selection of local cheese specialities 17

Sgroppino – Lemon sorbet with Prosecco and limoncello 9

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