



WALSERHOF

k l o s t e r s

Starters

Carpaccio of butternut squash with Tarocco Orange and Prosciutto

CHF 14.00

Fine veal tongue with sauce vinaigrette and apple

CHF 16.00

Our Walserhofsalat «Winter Edition» with cranberry vinaigrette
caramelised pine nuts and mild goat cheese

CHF 14.00

Soup

Carrot and lemon grass soup

CHF 12.00

Vélouté of white halibut with baked belon oyster

CHF 14.00

Pre- maincourse

Fresh tagliolini with sauce bolognese and Belper bulb

CHF 28.00 / CHF 36.00

maincourse

Pink roasted rack and braised gigot of irish lamb
with caramelised garlic, vegetables and potato gratin

CHF 46.00

Filet of arctic char with mashed potatoes, melted tomatoes
and taggiashe olives

CHF 38.00

Breaded porc chop from the Davos draff pig with fried potatoes and vegetables

CHF 43.00

Home made king-size gnocci filled with taleggio and roasted almonds

Dessert

Variation of french, italien and regional cheese specialities

CHF 24.00/CHF 32.00

Very thin pineapple ravioli with coconut chocolate sorbet

CHF 14.00

Classical Crème Brûlée with vanilla ice cream

CHF 12.00

***In addition, delicious daily recommendations like more fish
and meat dishes will be offered!***

Prices are in CHF and including tax!