



Appetizers

	Appetizer	Main course
Colourful leaf salad Chickpeas blood orange radish cereals Herbal vinaigrette	17	
Lettuce hearts BUECH Dressings: BUECH-dressing made with white tomato fond or herbal vinaigrette	17	
Beef tartar Stained egg yolk from our farm "Schlattgut" smoked paprika creme local cress Buech bread	29	46
Smoked salmon Pea cream Asian cucumber roasted potato passionfruit	32	
Bulgur salad and lamb Pomegranat yogurt Raz-el-hanout bell pepper	28	
Red beetroot carpaccio Rocket salad chestnuts feta cheese horseradish	24	

Soups

Barley soup from Grisons Watercress pesto	17
Oxtail soup Root vegetables lovage ravioli	19
Beetroot soup Cottage cheese white wheat beer foam	17

Main courses

	Small portion	Main course
Wild garlic risotto from Terreni alla Maggia Morel two kinds of primal carrot Pecorino + scallops	32 + 15	42
Oxtail ravioli Parsley root puree sage nut butter pine nuts	38	48
Char Braised chicory camomile chickpea Pont Neuf		52
Sea bass (for 2 people) Colourful vegetables saffron risotto smoked caviar velouté	p.P.	69
Veal liver escalope Sage butter caramelized apples spinach mashed potatoes	44	51
Braised beef knuckle Leek sweet potatoes May turnips		54
Herbal pork kotelette Green beans king oyster mushrooms roasted slice of polenta from "Terreni alla Maggia" lardo		46
Veal schnitzel Cucumbers Albula-valley potato salad with pumpkin seed oil	43	48
Veal Cordon Bleu Mutschli cheese Herrliberg ham cucumbers Albula-valley potato salad with pumpkin seed oil		49

Meat and fish declaration:

Our waiters are happy to inform you regarding ingredients that can cause allergic reactions or intolerances.

Country of origin: Beef: Switzerland | Veal/Liver: Switzerland | Ham: Switzerland | Pork: Switzerland | Lamb: Switzerland
Fish: All our fish and crustaceans are purchased from controlled farming: **Seabass:** Spain, **Char:** Switzerland, **Scallop:** Japan,
Salmon: Switzerland & Scotland

Prices in CHF | incl. 8,1% VAT