

DAY MENU



UNTIL 5 PM

SALADS

Colorful leafy greens with fresh herbs & microgreens	CHF 9.80
Fresh vegetables on colorful leafy greens, microgreens, pumpkin seeds & herbs	CHF 13.50
Taboulé spelt bulgur, tomato, onion, lettuce, parsley & mint	CHF 13.50
Fresh goat cheese on colorful leafy greens roasted colored beet & hemp seeds	CHF 19.50
Buckwheat with roasted seasoned chickpeas	CHF 17.80
halloumi, tomato, carrot, hazelnuts, dried sour cherries & mint	
Summer salad potato, edamame, tomato, cucumber, lettuce, olives, egg, algae & herbs	CHF 18.80
Fresh colorful vegetables with rice noodles	CHF 18.80
peanut-lime-ginger dressing, thai basil, cilantro & peperoncino	
Salad bowl	CHF 24.00
colorful leafy greens, fresh vegetables, microgreens, hemp seeds & herbs	
Extra +grilled smoked tofu CHF 6.00 +grilled salmon filet CHF 12.00	
Dressings kombucha-ginger , balsamico-olive oil , yoghurt-herbs	

SOUPS

Soup of the day with crispy bread	CHF 9.80
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APÉRO

Roasted garlic with crispy bread	CHF 9.80
Savoury tomato & toasted bread olive oil, garlic & sea salt	CHF 9.80
Marinated olives & sun dried cherry tomatoes	CHF 13.80
olive oil, fleur de sel & fresh bread	
Bruschetta Trio	CHF 13.80
toasted bread topped with olive-tapenade, tomato-oregano & goat cheese-edamame	
Edamame sesame, chili & fleur de sel	CHF 6.00
Hummus herbs & naan bread	CHF 13.80
Tzaziki served with naan bread	CHF 13.80
Flatbread halloumi, spinach, olives & tomatoes	CHF 14.50
Crispy baked dumplings potato, peas, carrot & herbs	CHF 14.80
Salmon cakes potato, parsley, lemon & dip of your choice	CHF 15.50
Grilled seasonal vegetables	CHF 13.50
Sweet potato or french fries served with dip of your choice	CHF 9.50
Oriental LOKAL sampler	CHF 32.00
hummus, taboulé, mirabelle-chutney, tzaziki, baba ganoush, spiced carrot-pickles	
eggplant with walnut cream, naan & garlic naan	
Extra naan or garlic naan per piece	CHF 5.00



Vegetable-millet burger	CHF 22.00
hummus, grilled vegetables & arugula	
Farmers beef burger (medium rare, medium, well done)	CHF 22.00
alp cheese, fried bacon, salad & tomatoes	
Whiskey burger (medium rare, medium, well done)	CHF 23.00
dark whiskey- & beer-cheese sauce & crispy onion rings	
Side dishes	CHF 6.00
salad, sweet potato or french fries, kimchi, grilled vegetables or rosemary potatoes	

- Homemade dips**
- tzaziki, tomato-pesto, lime-aioli, mayo*, aioli*, chili-aioli*
 - ketchup, chili
- *vegan option available

MAIN DISHES

Seasonal daily special	CHF 21.80
with meat	
Alp cheese piadina cherry-tomatoes, arugula & tomato pesto	CHF 23.80
with salsiz	
Pasta-vegetable-bowl tomato-pesto, savoury herbs & shaved parmesan	CHF 16.80
Buckwheat with roasted seasoned chickpeas	CHF 19.00
halloumi, tomato, carrot, hazelnuts, dried sour cherries & mint	
Summer salad	CHF 23.80
small potatoes, edamame, tomato, cucumber, lettuce, olives, egg, algae & herbs	
Fresh colorful vegetables with rice noodles	CHF 24.80
peanut-lime-ginger dressing, thai basil, cilantro & peperoncino	
Oriental lukewarm quinoa	CHF 24.80
grilled vegetables, orange, pomegranate seeds, dates, mint & spiced oil	
Extra	
+grilled smoked tofu	CHF 6.00
+grilled salmon filet	CHF 12.00

KIDS

Hummus with fresh vegetables	CHF 6.00
Pasta with vegetables	CHF 9.50
Pasta with butter or olive oil	CHF 6.00
Mini farmers beef burger	CHF 12.50
alp cheese, fried bacon, salad & tomatoes with side dish & dip of your choice	
Mini vegetable-millet burger	CHF 12.00
hummus & grilled vegetables with side dish & dip of your choice	
Our kids menus are served with Davos water or homemade syrups (elderberry, lemon, raspberry or herbal).	

DESSERT

Crème Brûlée	CHF 9.80
flavored with lemon & laurel	
Molton chocolate cake warm chocolate cake with a warm core	CHF 9.80
with whipped cream +1.50 or with ice cream +4.00	
Crispy ricotta pastry rosewater & pistachio	CHF 10.80
Dark chocolate lemon-mousse	CHF 9.80
with fleur de sel & sesame croquant	
Homemade glace & sorbet per scoop	CHF 4.00
tiramisu with kraken rum (contains alcohol), black sesame	
strawberry-lime-thai basil, blackcurrant-oliveoil with dark chocolate crisps	
Glace Glatsch Balnot, Surava per scoop	CHF 4.00
chocolate, vanilla, peanut, mocca, lemon-yoghurt or strawberry	
with whipped cream +1.50	

We also offer daily choices of pastries, cakes & homemade ice cream. Please ask your server for today's flavors.

INFO

Please ask our staff for information regarding ingredients that may cause allergies or other undesirable reaction.
All of our meat, meat products & salmon are of swiss origin.
Our flower decorations are edible.
For vegan alternatives please ask our staff.

- vegetarian
- vegan

SUPPLIERS

Hampe, Saas (vegetables & herbs), Hof Gregori, Bergün (minced meat, salsiz, alp cheese, beef)
Greg. Frauenkirch (microgreens), Björn & Ursina Hächler, Wiesen (pastries, organic lamb)
Früchte Waser (fruit, vegetables & herbs), Weber Bäckerei Davos, Molkerei Davos
Gourmet Rösterei Don George, Untervaz, Alpine Lachszucht, Lostallo, Glace Balnot, Surava
Biopartner/ Fidelio (dried products, certified organic products & meat), Saviva AG (dried products)