DAY MENU



UNTIL 5PM



Colorful leafy greens with fresh herbs 🚳	CHF	9.80
Winter salad with kale, radicchio, spinach, grapefruit		
pomegranate, dates & roasted buckwheat 🚳		
Fresh goat cheese on colorful leafy greens •	CHF	19.50
with roasted beet & walnuts		
Salad bowl with leafy greens & fresh vegetables	CHF	24.00
> Dressings		

kombucha-honey-ginger, yoghurt-herbs, balsamico-honey-olive oil, oil & vinegar



Soup of the day -

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THE LINE		
Roasted garlic with crispy bread @	CHF	8.90
Marinated olives & sun dried tomatoes @	CHF	11.50
with olive oil, fleur de sel & fresh bread		
Bruschetta Trio 🛰	CHF	13 .50
toasted bread topped with olive-tapenade, beet-walnut pesto &		
fresh goat cheese topped with flower-honey		
Hummus with fresh herbs & naan bread •	CHF	13.50
Grilled seasonal vegetables with your choice of dip		
Homemade sweet potato or french fries with your choice of dip	CHF	9.50
LOKAL sampler •	CHF :	29.00
with hummus, olives, labneh, dates-chutney, tzaziki, naan & garlic naan		
Extra naan or garlic naan per piece	CHF	5.00



Vegetable-millet burger •	CHF 19.50
hummus, grilled seasonal vegetables & arugula	
Farmers beef burger	CHF 19.80
alp cheese, fried bacon, salad & tomatoes	
Kofte burger	CHF 20.50
pomegranate-glazing, tzaziki, salted lemon & onion-pickles	
Whiskey burger	CHF 20.50
dark whiskey- & beer-cheese sauce & crispy onion rings	
Side dishes	CHF 6.00
salad, kimchi, grilled vegetables, coleslaw, sweet potato or french fries	

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	
Pizokel with cabbage, fresh spinach & alp cheese	CHF 23.80
with bacon & salsiz	CHF 26.80
Oriental lukewarm quinoa 🚳	CHF 24.90
with oranges, dates, almonds, pomegranate, grilled vegetables	
chickpeas, mint & herbs	
Chana Masala chickpea curry •	CHF 23.50
with fresh spinach & yoghurt, served with naan bread	
Alpcheese piadina with cherry-tomatoes, arugula & tomato pesto w	CHF 16.80
with salsiz	CHF 19.00



Pasta with butter or olive oil •CHF	6.00
Mini beef burgerCHF	12.50
Alpcheese, bacon, salad & tomato	
served with your choice of side dish and dip	

Our kids menus are served with Davos water or our homemade syrups (elderberry, rasperry, lemon or herbs).

DESSERT

Creme Brûlée	9.80
flavored with lemon and laurel	
Glace Glatsch Balnot, Surava per scoopCHF	4.00
chocolate, vanilla, strawberry, peanut butter, mocca or lemon-yoghurt	
with whipped cream +1.50	
Molton chocolate cake warm chocolate cake with a warm core	9.80
with whipped cream +1.50 or with ice cream +4.00	

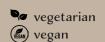
We also offer daily choices of pastries, cakes & homemade ice cream. Please ask your server for today's flavors.

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.



SUPPLIERS

Hampe, Saas (vegetables & herbs) Hof Gregori, Bergün (minced meat, salsiz alpcheese, 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,