

DAY MENU



UNTIL 5PM

SALADS

Colorful leafy greens with fresh herbs	CHF 9.80
Winter salad with kale, radicchio, spinach, grapefruit pomegranate, dates & roasted buckwheat	CHF 18.90
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	

SOUPS

Soup of the day	CHF 9.80
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APÉRO

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	CHF 12.50
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

BURGER
LOVERS

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	CHF 23.80
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	CHF 16.80
with salsiz	CHF 19.00

KIDS

Pasta with butter or olive oil	CHF 6.00
Mini beef burger	CHF 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, raspberry, lemon or herbs).

DESSERT

Creme Brûlée	CHF 9.80
flavored with lemon and laurel	
Glace Glatsch Balnot, Surava per scoop	CHF 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	CHF 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.

- vegetarian
- vegan

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 Lachszeit, Lostallo, Glace Balnot, Surava
Biopartner/ Fidelio (dried products,
certified organic products, certified CH meat)