

Full Course Meal

Delicious Culinary Choice

Mosaic Char⁷

Pointed cabbage | Wasabi | Crème fraîche | Sake



Royal Pigeon Variation^{7,8,9}

Consommé, Pigeon breast and thigh

Jerusalem artichoke | Goji berries | Pine nuts



Wild Boar Dim Sum¹

Sweet potato | Thai basil | Lion's mane mushroom



Sautéed Zander⁴

Matcha | Fennel | Quinoa | Citrus fruits



Boiled Veal^{9,10}

Couscous | Horseradish | Peas | Mustard fruits



Selection of Cheese from the Trolley⁷



Tiramisu Reinterpreted^{7,8}

Chocolate | Mascarpone | Coffee

Full course meal 184.00

Full course meal with wine 270.00

Full Course Meal

Vegetarian D.light

Lettuce Salad ^{3,7}

Egg | Wood sorrel | Garlic | Parmesan



Chilled Cucumber ⁷

Dill | Yoghurt



Baked Zucchini Cannelloni ^{1,3,7}

Summer vegetables | Panko | Herbs



Selection of Cheese from the Trolley ⁷



Yoghurt-Raspberry Variation ^{1,3,7,8}

Yoghurt | Raspberries | Amaranth

Full course meal 110.00


Full course meal with wine 170.00

Surprise Full Course Meal


Let Dominique and his team surprise you

Meal 210.00


Cold Appetisers

Lettuce Salad ^{3,7}		21
Egg Wood sorrel Garlic Parmesan		
Mosaic Char ⁷		25
Pointed cabbage maki Wasabi Crème fraîche Sake		
Kagoshima Wagyu		36
Radish Chinese cabbage Dashi Onions		

Chilled Fruit Soups and Consommés

Chilled Cucumber ⁷		17
Dill Yoghurt		
Royal Pigeon Variation ^{7,8,9}		26
<i>Consommé, Pigeon Breast and Thigh</i>		
Jerusalem artichoke Goji berries Pine Nuts		

Warm Appetisers

Baked Zucchini Cannelloni ^{1,3,7}		as appetiser	27
Summer Vegetables Panko Herbs		as main course	38
Wild Boar Dim Sum ¹		as appetiser	29
Sweet Potato Thai basil Lion's mane mushroom		as main course	42

Fish and Crustaceans

Sautéed Zander ⁴			52
Matcha Fennel Quinoa Citrus Fruits			

Meat

Boiled Veal ^{9,10}			49
Couscous Horseradish Peas Mustard fruits			
Grilled Bison Fillet ⁷			64
Baked potato Tomato Mango Avocado Chilli			

D.lectable Summer Culinary Events

10 - 14 July 2019 🌸 **Asian Week**

*Japanese, Chinese, and
Thai Delicacies*

13 July 2019 🌸 **Asian Cooking Course**
in the afternoon

*Have a look over the shoulders of our chefs.
You'll get tips and tricks for preparing
Asian delicacies*

27 July 2019 🌸 **Amuse Bouche Options**

*Several small masterpieces
that will delight your eyes and your palate*

4 August 2019 🌸 **Summer Festival with the Bandsquare Duo**
in the afternoon

17 August 2019 🌸 **Wine & Dine**

*Visit of the von Salis vineyard
and dinner at La Riva*

18 – 29 September 2019 🌸 **Wild Game Weeks**

Delicacies from the hunt

28 September 2019 🌸 **Wild Game Cooking Course**

in the afternoon

Asia Stübli La Riva

Enjoy Asian delicacies in our Asia Stübli dining area

*Sashimi, Maki or Nigiri, Dim Sum or Spring Rolls,
Thai-Curry or Beijing Duck - let yourself be surprised.*

Opening Hours

as of 19 July 2019, Friday and Saturday respectively at 18:30.

Reservation required.

We exclusively use meat from free-range animals and take care to purchase environmentally friendly manufactured products.

Our suppliers include, but are not limited to:

Rageth Comestible AG, Landquart - G. Bianchi AG, Zufikon - MetzgerEgg Keller, Zürich
Dörig und Brandl AG, Schlieren - Ecco Jäger Früchte und Gemüse AG, Bad Ragaz
Fleischhandel AG, Chur - Puracenter, Lenzerheide - Lucas Margreth, Lenzerheide (eggs)

Please let our service team know if you have any food intolerances or allergies.

Product origination:

*Beef from the USA, Spain, and Japan / Lamb from Switzerland and Australia / Veal from Switzerland
Poultry from France and from Switzerland / Fish, shellfish and crustaceans from Canada, the Atlantic, South Africa, Japan, Portugal,
and Faeroe Islands*

** May have been produced with antibiotics and/or other performance enhancers.*

Our prices are listed in Swiss Francs and include a 7.7% sales tax.