

D.licious Full Course Meal

Variation of the Goose Liver ^{1a,3,7,8}

Terrine ★ Glacé ★ Mousse

Cranberry | Mango | Baumkuchen Layered Tree Cake



Lobster Bisque ^{2,4,7,9}

Avocado | Sea Buckthorn | Vanilla



Beer-Braised Pork Belly ⁷

Onion | Sauerkraut | Apple | Caraway



Poached Sole Fillets ^{4,7}

Potato | Root Vegetables | Bouillabaisse



Duet of Duck ^{1a,7}

Red Cabbage | Kumquats | Dim Sum



Selection of Cheese from the Trolley ⁷

Selection Beeler



The Orange ^{1a,3,7,8b}

Cinnamon | Hazelnut

Full course meal 210

Full course meal with wine 315

Full Course Meal

Vegetarian D.light

The Beetroot ^{1a,3,5,7}

Nasturtium | Horseradish | Aceto balsamico | Peanut



Asian Mushroom Consommé ⁶

Maize | Edamame | Tofu



The Aubergine ^{7,9}

Goat Cheese | Celery | Baba Ghanoush



Selection of Cheese from the Trolley ⁷

Selection Beeler



Variation of Chocolate ^{1a,3,7}

Pumpkin Seeds | Red Shiso

Full course meal 125

Full course meal with wine 200

Surprise Full Course Meal


Let Dominique and his team surprise you

8 - 10 courses

By reservation

Full course meal 240


Cold Appetisers

The Beetroot ^{1a,3,5,7}		24
Nasturtium Horseradish Aceto balsamico Peanut		
Variations of the Goose Liver ^{1a,3,7,8}		38
<i>Terrine ★ Glacé ★ Mousse</i>		
Cranberry Mango Baumkuchen Layered Tree Cake		
Dominique's Sushi Conception ^{2,4,7,11}		37
<i>Oyster ★ Snow Crab ★ Mackerel</i>		
Wasabi Bagna Cauda Ginger Soy Rice		with 10g of caviar +20

Soups and Essences

Asian Mushroom Consommé ⁶		20
Maize Edamame Tofu		
Lobster Bisque ^{2,4,7,9}		29
Avocado Sea Buckthorn Vanilla		

Warm Appetisers

The Aubergine ^{7,9}		42
Goat Cheese Celery Baba Ghanoush		
Beer-Braised Pork Belly ⁷		As an appetiser 38
Onion Sauerkraut Apple Caraway Seeds		As a main course 49

Fish and Crustaceans

Fried Scallops ^{4,7,14}		54
Calamari Green Beans Sepia-Risotto Beurre Blanc		
Poached Sole Fillets ^{4,7}		64
Potato Root Vegetables Bouillabaisse		

Meat and Poultry

Veal Two Ways ^{1a,3,7}		66
<i>Fillet ★ Cheek</i>		
Pumpkin Potato Noodles Broccoli		
Duet of Duck ^{1a,7}		59
Red Cabbage Kumquat Dim Sum		

Our prices are listed in Swiss francs including 7.7% VAT.

D.licious Occasions

16 December 2021

Wine Tour through France

Top French wines accompany d.licious delicacies from our award-winning cuisine

19 December 2021 * 13 January 2022 * 3 February 2022 * 3 March 2022

Traditional Delights - Flambéed!

24 December to 26 December 2021

Holiday Menu

Cosy feasting in a Christmas atmosphere

31 December 2021

New Year's Eve Dinner (starting at 6:00 p.m.)

Festive feast for the palate

7 January 2022 * 18 February 2022

Sushi Festival

21 January 2022

Wine Tour - *Winemakers present wines with a 6-course menu*

29 January 2022

Amuse Bouche Menu

A variety of small masterpieces that delight the eyes and palate

14 February 2022

Valentine's Day - *A menu to fall in love with*

16 March to 20 March 2022

Asian Days - *Japanese, Chinese and Thai specialities*

2 April 2022

Cooking Class *

Look over the shoulder of our chefs.

Both actively and passively, you will get tips and tricks for the preparation of d.licious delicacies

(limited number of participants)

We ask that you make your reservation early since the number of tables, and therefore the number of guests, is restricted by the 1.5 m table spacing rule.

* Depending on the directives of the Federal Office of Public Health

Asia Stübli La Riva

Remains closed until further notice

Used as an extension to the restaurant

We only use meat from animals raised in a species-appropriate manner and make sure that we purchase products that are produced in an environmentally friendly manner.

Our suppliers include, among others:

Rageth Comestible AG, Landquart - G. Bianchi AG, Zufikon - Metzgerei Keller, Zurich
Dörig und Brandl AG, Schlieren - FHL, Chur, - Fleischhandel AG, Chur
Puracenter, Lenzerheide - Lucas Margreth, Lenzerheide (eggs)

Product origin:

*Beef from USA, Spain and Japan / Lamb from Switzerland and Australia / Veal from Switzerland
Poultry from France and Switzerland
Fish, shellfish and crustaceans from Canada, the Atlantic, South Africa, Japan, Portugal and the Faroe Islands
* May have been produced with antibiotics and/ or other performance enhancers.*

Please inform our service team in case of any intolerances or allergies.

Allergy list

1 Cereals containing gluten

a: Wheat, including emmer, einkorn, triticale, Khorasan wheat; b: Spelt, including green spelt; c: Rye; d: Barley; e: Oats

2 Crustaceans - **3** Eggs - **4** Fish - **5** Peanuts - **6** Soybeans - **7** Milk and lactose

8 Nuts or hard-shell fruit

a: Almonds; b: Hazelnuts; c: Walnuts; d: Cashews; e: Pecans; f: Brazil nuts; g: Pistachios; h: Macadamia nuts

9 Celery - **10** Mustard - **11** Sesame seeds - **12** Sulphur dioxide and sulphites - **13** Lupines - **14** Molluscs

15 Hemp