

# *D.licious*

## *Full Course Meal*

### **Variation of Brüggli Char** <sup>4,7</sup>

*Marinated ♦ Tartar ♦ Caviar*

Buttermilk | Radish | Chives | Citrus fruit



### **Asian Duck Consommé** <sup>1a,3,6,11</sup>

Carrot | Pak Choi | Spring roll | Duck egg



### **Pata Negra Cheek Sandwich** <sup>1a,7,9</sup>

Onion | Jerusalem artichoke | Tramezzini



### **Wild-Caught Turbot** <sup>4,6,7,9</sup>

Miso | Shiso | Zucchini | Rice



### **Veal Three Ways** <sup>7,9,10</sup>

*Fillet ♦ Tongue ♦ Sweetbread*

Corn | Truffle | Chard



### **Selection of Cheese from the Trolley** <sup>7</sup>

*Selection Beeler*



### **Yuzu Meets Coffee** <sup>1,3,7,8a,12</sup>

Malt | Sour clover

Full course meal	205
Full course meal with wine	310

# Full Course Meal Vegetarian

## D.light

### **Tomato Reinterpreted** <sup>7,8</sup>

Basil | Burrata | Shallots



### **Vichyssoise** *(cold)* <sup>7,9</sup>

Potato | Leek



### **Vegetarian Dim Sum** <sup>1a,6,11</sup>

Tofu | Chinese cabbage | Sweet potatoe | Ginger  
Chili | Mushrooms



### **Selection of Cheese from the Trolley** <sup>7</sup>

*Selection Beeler*



### **The Strawberry** <sup>1a,3,7,12</sup>

Sweet grass | Champagne

Full course meal 120

Full course meal with wine 195

# Surprise Full Course Meal


*Let Dominique and his team surprise you*

*8 - 10 courses*


*By reservation*

Full course meal 225


## Cold Appetisers

<b>Tomato Reinterpreted</b> <sup>7,8</sup> Basil   Burrata   Shallots		26
<b>Variation of Brüggli Char</b> <sup>4,7</sup> <i>Marinated ♦ Tartar ♦ Caviar</i> Buttermilk   Radish   Chives   Citrus fruit		32
<b>Goose Liver</b> <sup>1a,3,7,5</sup> Rhubarb   Peanut   Pyramid cake		38

## Soups and Essences

<b>Vichyssoise</b> <i>(cold)</i> <sup>7,9</sup> Potato   Leek   Olive		22
<b>Asian Duck Consommé</b> <sup>1a,3,6,11</sup> Carrot   Pak Choi   Spring roll   Duck egg		25

## *Warm Appetisers*

<b>Pata Negra Cheek Sandwich</b> <sup>1a,7,9</sup>	34
Onion   Jerusalem artichoke   Tramezzini	
<b>Vegetarian Dim Sum</b> <sup>1a,6,11</sup>	
Tofu   Chinese cabbage   Sweet potatoe   Ginger	As an appetiser 32
Chili   Mushrooms	As a main course 46

## *Fish and Crustaceans*

<b>Wild-Caught Turbot</b> <sup>4,6,7,9</sup>	62
Miso   Shiso   Zucchini   Rice	

## *Meat and Poultry*

<b>Veal Three Ways</b> <sup>1a,7,9,10</sup>	64
<i>Fillet ♦ Tongue ♦ Sweetbread</i>	
Corn   Truffle   Chard	
<b>Saddle of Lamb oriental style</b> <sup>1a,3,7,8,9</sup>	57
Aubergine   Pepper   Black garlic   Mhamsa	

Please make reservations early, as the number of tables and thus the number of guests is limited due to the 1.5 metre table distancing regulation.

\* Depending on the development of directives from the Federal Office for Goods Transport.

## *Asia Stübli La Riva*

**We will remain closed until further notice.**

**Used as an extension to the restaurant.**

**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 - FHL, Chur - 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.*