

# Full Course Meal

## Delicious Culinary Choice

### **Beef Composition** <sup>4,7</sup>

*Tartare \* Tataki \* Marrow*

Caviar | Parsnips | Bergamot | Crème fraîche



### **Pigeon Consommé** <sup>7</sup>

*Breast \* Thigh*

Goji berries | Jerusalem artichoke | Pine nuts



### **Wild Caught Loup de Mer** <sup>4,7</sup>

Saffron | Salicornia | Rice



### **Braised Veal Cheek** <sup>1</sup>

Pumpkin | Onions | Caraway



### **Saddle of Lamb** <sup>7,9</sup>

Polenta | Corn | Scallions | Garlic | Tomatoes



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



### **The Cigar** <sup>1,3,7,8</sup>

Cranberry | Choba Choba Chocolate | Poppy seeds | Smoked cardamom

Full course meal 188.00

Full course meal with wine 279.00

*Full Course Meal*  
*Vegetarian D.light*

**Cauliflower Variation** <sup>3,7,8a,10</sup>

Almonds | Fig | Mustard



**Red Cabbage and Chestnut Soup** <sup>7</sup>

Sansho peppercorn | Hibiscus



**Ravioli with White Alba Truffle** <sup>1,3,7</sup>

Cream cheese | Parmesan



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



**Passion Fruit Soufflé** <sup>3,7,8</sup>

Coconut | Pineapple | Mango

Full course meal 118.00

Full course meal with wine 179.00

# Surprise Full Course Meal


*Let Dominique and his team surprise you !*

*8 - 10 courses*


*By reservation*

Meal 225.00


## Cold Appetisers

<b>Cauliflower Variation</b> <sup>3,7,8a,10</sup> 	26
Almonds   Fig   Mustard	
<b>Beef Composition</b> <sup>4,7</sup>	37
Tartare * Tataki * Marrow	
Caviar   Parsnips   Bergamot   Crème fraîche	
<b>Yellowfin Tuna</b> <sup>4,6</sup>	32
Nori leaf   Radish   Wasabi   Shiso cress   Yuzu	

## Soups and Consommés

<b>Red Cabbage and Chestnut Soup</b> <sup>7</sup> 	19
Sansho peppercorn   Hibiscus	
<b>Pigeon Consommé</b> <sup>7</sup>	26
Breast * Thigh	
Goji berries   Jerusalem artichoke   Pine nuts	

## Warm Appetisers

<b>Ravioli with White Alba Truffle</b> <sup>1,3,7</sup> 	as an appetiser	38
Cream cheese   Parmesan	as a main course	52
<b>Braised Veal Cheek</b> <sup>1</sup>	as an appetiser	36
Pumpkin   Onions   Caraway	as a main course	49

## Fish and Crustaceans

<b>Wild Caught Loup de Mer</b> <sup>4,7</sup>	58
Saffron   Salicornia   Rice	
<b>South African Scampi</b> <sup>2,4,7,9</sup>	60
Apple   Celery   Nuts	

## Meat

<b>Sliced Veal Zurich Style 2.0</b> <sup>7,9</sup>	64
<i>Veal fillet * Sliced kidney</i>	
Mushrooms   Potatoes   Parsley	
<b>Saddle of Lamb</b> <sup>7,9</sup>	58
Polenta   Corn   Scallions   Garlic   Tomatoes	

# *D.lectable Winter Culinary Events*

19 December 2019 \* **Bordeaux Menu**

*Bordeaux wines accompany culinary  
d.lights from the award-winning cuisine*

24 - 27 December 2019 \* **Holiday Menu**

*A cosy feast in  
a festive Christmas atmosphere*

31 December 2019 \* **New Year's Eve Dinner**

*Culinary delight and live music with the duo "Bandsquare"*

25 January 2020 \* **Amuse Bouche Menu**

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

12 - 16 February 2020 \* **Francisco with his Harp**

*A musical treat - afternoons and evenings*

14 February 2020 \* **Valentine's Day**

*A meal to fall in love with*

18 - 22 March 2020 \* **Asian Days**

*Japanese, Chinese, and  
Thai Delicacies*

21 March 2020 \* **Cooking Course**

*Have a look over the shoulders of our chefs.  
Actively and passively, you'll get tips and tricks for preparing  
delicacies*

12 April 2020 \* **Easter Sunday – End of Season**

# *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**

*We await the opportunity to treat you each Friday and Saturday from 6:00 p.m.*

**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 - 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.*

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