

# Full Course Meal

## Delicious Culinary Choice

### **Mosaic Char**<sup>7</sup>

Pointed cabbage | Wasabi | Crème fraîche | Sake



### **Royal Pigeon Variation**<sup>7,8,9</sup>

*Consommé, Pigeon breast and thigh*

Jerusalem artichoke | Goji berries | Pine nuts



### **Wild Boar Dim Sum**<sup>1</sup>

Sweet potato | Thai basil | Lion's mane mushroom



### **Sautéed Zander**<sup>4</sup>

Matcha | Fennel | Quinoa | Citrus fruits



### **Boiled Veal**<sup>9,10</sup>

Couscous | Horseradish | Peas | Mustard fruits



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



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

Chocolate | Mascarpone | Coffee

Full course meal 184.00

Full course meal with wine 270.00

# Full Course Meal

## Vegetarian D.light

### **Lettuce Salad** <sup>3,7</sup>

Egg | Wood sorrel | Garlic | Parmesan



### **Chilled Cucumber** <sup>7</sup>

Dill | Yoghurt



### **Baked Zucchini Cannelloni** <sup>1,3,7</sup>

Summer vegetables | Panko | Herbs



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



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

Coconut | Pineapple | Mango

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

|                                                      |                                                                                    |    |
|------------------------------------------------------|------------------------------------------------------------------------------------|----|
| <b>Lettuce Salad</b> <sup>3,7</sup>                  |  | 21 |
| Egg   Wood sorrel   Garlic   Parmesan                |                                                                                    |    |
| <b>Mosaic Char</b> <sup>7</sup>                      |                                                                                    | 25 |
| Pointed cabbage maki   Wasabi   Crème fraîche   Sake |                                                                                    |    |
| <b>Kagoshima Wagyu</b>                               |                                                                                    | 36 |
| Radish   Chinese cabbage   Dashi   Onions            |                                                                                    |    |

## Chilled Fruit Soups and Consommés

|                                                |                                                                                     |    |
|------------------------------------------------|-------------------------------------------------------------------------------------|----|
| <b>Chilled Cucumber</b> <sup>7</sup>           |  | 17 |
| Dill   Yoghurt                                 |                                                                                     |    |
| <b>Royal Pigeon Variation</b> <sup>7,8,9</sup> |                                                                                     | 26 |
| <i>Consommé, Pigeon Breast and Thigh</i>       |                                                                                     |    |
| Jerusalem artichoke   Goji berries   Pine Nuts |                                                                                     |    |

## *Warm Appetisers*

|                                                   |                                                                                   |                |    |
|---------------------------------------------------|-----------------------------------------------------------------------------------|----------------|----|
| <b>Baked Zucchini Cannelloni</b> <sup>1,3,7</sup> |  | as appetiser   | 27 |
| Summer Vegetables   Panko   Herbs                 |                                                                                   | as main course | 38 |
| <b>Wild Boar Dim Sum</b> <sup>1</sup>             |                                                                                   | as appetiser   | 29 |
| Sweet Potato   Thai basil   Lion's mane mushroom  |                                                                                   | as main course | 42 |

## *Fish and Crustaceans*

|                                          |  |  |    |
|------------------------------------------|--|--|----|
| <b>Sautéed Zander</b> <sup>4</sup>       |  |  | 52 |
| Matcha   Fennel   Quinoa   Citrus Fruits |  |  |    |

## *Meat*

|                                                  |  |  |    |
|--------------------------------------------------|--|--|----|
| <b>Boiled Veal</b> <sup>9,10</sup>               |  |  | 49 |
| Couscous   Horseradish   Peas   Mustard fruits   |  |  |    |
| <b>Grilled Bison Fillet</b> <sup>7</sup>         |  |  | 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.***