

Quinary Menu

Dominique's Goose Liver ^{1a,8}

*Terrine * Mousse * Ice Cream*

Raspberry | Pyramid cake | Elderberry



Hot and Sour Essence of Quail ⁶

Tofu | Black truffle | Enoki mushrooms | Edamame | Quail



Wild-Caught Turbot ^{4,7}

Saffron | Fava bean | Snow peas | Peas



Suckling Pig Dim Sum ^{1a,6}

Spring onion | Szechuan sauce | Pineapple



Surf and Turf ^{2,7,9,10}

Beef Fillet and Scampi

Potato | Celery | Pommery mustard | Cognac | Caviar



Selection of Cheese from the Trolley ⁷

Beeler Selection



Black Forest Gateau

Play of components

Chocolate | Cream

Full course meal 199

Full course meal with wine 296

Vegetarian D.light

Asian Appetiser ^{3,6,11}

Lemongrass | Nori | Sushi rice | Avocado | Egg | Sesame



Gazpacho Reinterpreted

Cucumber | Tomato | Chilli | Garlic



Zucchini Cream Cheese Tortellini ^{1a,3,7,8b}

Hazelnut | Artichoke | Aubergine



Selection of Cheese from the Trolley ⁷

Beeler Selection



The Apricot ^{1a,3,7,8a}

Almond | Quark

Full course meal 116

Full course meal with wine 184

Surprise Full Course Meal


Let Dominique and his team surprise you

8-10 courses


By reservation

Meal 225


Cold Appetisers

Asian Appetiser ^{3,6,11}		26
Lemongrass Nori Sushi rice Avocado Egg Sesame		
Dominique's Goose Liver ^{1a,8}		38
<i>Terrine * Mousse * Ice Cream</i>		
Raspberry Pyramid cake Elderberry		
Arctic Char Trilogy ^{4,7,9,10}		32
Horseradish Buttermilk Sorrel Fennel Finger limes		

Soups and Essences

Gazpacho Reinterpreted ^{1,3,7}		19
Cucumber Tomato Chilli Garlic		
Hot and Sour Essence of Quail ⁶		24
Tofu Edamame Black truffle Enoki mushrooms Quail		

Warm Appetisers

Zucchini Cream Cheese Tortellini ^{1a,3,7,8b}		As an appetiser	32
Hazelnut Artichoke Aubergine		As a main course	47
Suckling Pig Dim Sum ^{1a,6}		As an appetiser	34
Spring onion Szechuan sauce Pineapple		As a main course	48

Fish and Crustaceans

Wild-Caught Turbot ^{4,7}			59
Rice Saffron Fava beans Snow peas Peas			

Meat

Surf and Turf ^{2,7,9,10}			69
<i>Beef Fillet and Scampi</i>			
Potato Celery Pommery mustard Cognac Caviar			
Veal Duet ^{1a,7,8g}			62
<i>Fillet and Cheek</i>			
Carrot Tramezzini Pistachios			

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

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.*

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