

# Full Course Meal

## Delicious Culinary Choice

### Goose Liver Variation <sup>1,3,7</sup>

*Foie gras pie \* Mousse \* Terrine \* Ice cream*  
Brioche | Mango | Elderberry



### Breton Lobster Symphony <sup>2,3,4,7,9,10</sup>

*Poached lobster \* Lobster soup \* Ice cream*  
Tahiti vanilla | Cognac



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

Saffron | Salicornia | Risotto



### Confit Duck <sup>1,3,6,10</sup>

Sweet potato | Spring roll | Dim Sum



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

Polenta | Corn | Scallions | Garlic | Tomatoes



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



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

Coconut | Pineapple | Mango

Full course meal 188.00

Full course meal with wine 279.00

# Full Course Meal

## Vegetarian D.light

### **Fermented Carrot** <sup>3,7</sup>

Cima di Rapa | Sour cream | Piment d'Espelette



### **Champagne Cream Soup** <sup>1,3,7</sup> with an Egg from Lenzerheide

Spinach | Celery



### **Lukewarm Artichoke** <sup>7,8c</sup>

Périgord truffle | Pomelo | Walnuts



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



### **Chocolate Dream** <sup>1a,3,7,8a,12</sup>

Apple | Marshmallow

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>Fermented Carrot</b> <sup>3,7,8a,10</sup> 	26
Cima di Rapa   Sour Cream   Piment d'Espelette	
<b>Goose Liver Variation</b> <sup>1,3,7</sup>	38
<i>Foie gras pie * Mousse * Terrine * Ice cream</i> Brioche   Mango   Elderberry	
<b>Yellowfin Tuna</b> <sup>1,4,6</sup>	32
Nori leaf   Radish   Wasabi   Shiso cress   Yuzu	

## Soups and Consommés

<b>Champagne Cream Soup</b> <sup>1,3,7</sup> 	22
with an Egg from Lenzerheide Spinach   Celery	
<b>Breton Lobster Symphony</b> <sup>2,3,4,7,9,10</sup>	29
<i>Poached lobster * Lobster soup * Ice cream</i> Tahiti Vanilla   Cognac	

## Warm Appetisers

<b>Lukewarm Artichoke</b> <sup>7,8c</sup>		as an appetiser	36
Périgord truffle   Pomelo   Walnuts		as a main course	49
<b>Duck Confit</b> <sup>1,3,6,10</sup>		as an appetiser	36
Sweet potato   Spring roll   Dim Sum		as a main course	49

## Fish and Crustaceans

<b>Wild Caught Loup de Mer</b> <sup>4,7</sup>			58
Saffron   Salicornia   Risotto			
<b>Fried Scallops</b> <sup>1,2,6,7,9,14</sup>			49
XO Sauce   Kohlrabi			

## Meat

<b>Sliced Veal Zurich Style reinterpreted</b> <sup>7,9</sup>			64
<i>Veal fillet * Sliced kidney</i>			
Potatoes   Mushrooms   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.***