

Ordinary Menu

Venison Terrine ^{1a,3,7,8g,10,12}

Pear | Pistachio | Mustard | Larded bacon | Fig



King Mackerel ^{2,3,4,7,9,11,14}

Oyster | Yuzu | Edamame | Thai basil
Bagna Cauda | Wasabi



Dominique's Lobster Trilogy ^{2,7}

*Bisque * Poached lobster * Ice-cream*

Cauliflower | Nasturtium | Pineapple



Wild Pigeon ⁷

Pine nut | Goji berry | Jerusalem artichoke



Saddle of Venison Symphony ^{1a,3,7,9,10}

Jugged venison | Smoked bacon | Croutons | Mountain cranberry
Red cabbage | Turnip | Cauliflower



Selection of Cheese from the Trolley ⁷

Beeler Selection



The Cigar ^{1a,3,5,7,12}

Chocolate | Grape | Poppy seed | Peanut

Full course meal 199

Full course meal with wine 296

Vegetarian D.light

Corn Variation ^{1a,3,7,9}

Avocado | Chilli | Coriander



Porcini Mushroom Consommé ^{7,8h}

Macadamia nut | Blossoms



The Artichoke ^{7,8c}

Salt-preserved lemon | Walnut | Black truffle



Selection of Cheese from the Trolley ⁷

Beeler Selection



Tahitian Vanilla Soufflé ^{1a,3,7,8}

Sheep yogurt | Mango | Vanilla | Mint

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

Meal 225


Cold Appetisers

- Corn Variation** ^{1a,3,7,9}  26
Avocado | Chilli | Coriander
- Venison Terrine** ^{1a,3,7,8g,10,12} 34
Pear | Pistachio | Mustard | Larded bacon | Fig
- King Mackerel** ^{2,3,4,7,9,11,14} 36
Oyster | Yuzu | Edamame | Bagna Càuda | Thai basil | Wasabi

Soups and Essences

- Porcini Mushroom Consommé** ^{7,8h}  24
Macadamia nut | Blossoms
- Dominique's Lobster Trilogy** ^{2,7} 32
*Bisque * Poached lobster * Ice-cream*
Cauliflower | Nasturtium | Pineapple

Warm Appetisers

The Artichoke ^{7,8c}		As an appetiser	38
Salt-preserved lemon Walnut Black truffle		As a main course	49
Wild Pigeon ⁷			42
Pine nut Goji berry Jerusalem artichoke			

Fish and Crustaceans

Pan-Fried Sole ^{1a,3,4,7,9}			59
Potato Spinach Celery			

Meat

Saddle of Venison Symphony ^{1a,3,7,9,10}			59
Jugged venison Smoked bacon Croutons Mountain cranberry Red cabbage Turnip Cauliflower			
Veal Duet ^{1a,7,8g}			64
<i>Fillet and Cheek</i> Carrot Tramezzini Pistachio			

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.