

# *D.licious*

## *Full Course Meal*

### **Variation of Bruggli Char** <sup>4,7</sup>

*Marinated ♦ Tartar ♦ Caviar*

Buttermilk | Radish | Chives | Citrus fruit



### **Asian Duck Consommé** <sup>1a,3,6,11</sup>

Mushrooms | Carrot | Pak Choi | Spring roll



### **Pata Negra Cheek Sandwich** <sup>1a,7,9</sup>

Onion | Jerusalem artichoke | Tramezzini



### **Wild-Caught Turbot** <sup>4,6,7,9</sup>

Miso | Shiso | Zucchini | Rice



### **Veal Three Ways** <sup>7,9,10</sup>

*Fillet ♦ Tongue ♦ Sweetbread*

Corn | Truffle | Chard



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

*Selection Beeler*



### **Yuzu Meets Coffee** <sup>1,3,7,8a,8b,12</sup>

Malt | Sour clover

# Full Course Meal Vegetarian

## D.light

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

Basil | Burrata | Shallots



### **Vichyssoise** (cold) <sup>7,9</sup>

Potato | Leek



### **Vegetarian Dim Sum** <sup>1a,6,11</sup>

Tofu | Chinese cabbage | Lemongrass | Ginger | Chili



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

*Selection Beeler*



### **The Strawberry** <sup>1a,3,7,8a,8b,12</sup>

Sweet grass | Champagne

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***

**Full course meal 225**

## *Cold Appetisers*

<b>Tomato Reinterpreted</b> <sup>7,8</sup> Basil   Burrata   Shallots		26
<b>Variation of Bruggli Char</b> <sup>4,7</sup> <i>Marinated ♦ Tartar ♦ Caviar</i> Buttermilk   Radish   Chives   Citrus fruit		32
<b>Goose Liver</b> <sup>1a,3,7,5</sup> Rhubarb   Peanut   Pyramid cake		38

## *Soups and Essences*

<b>Vichyssoise</b> (cold) <sup>7,9</sup> Potato   Leek		22
<b>Asian Duck Consommé</b> <sup>1a,3,6,11</sup> Mushrooms   Carrot   Pak Choi   Spring roll		25

## *Warm Appetisers*

**Pata Negra Cheek Sandwich** <sup>1a,7,9</sup> 34  
Onion | Jerusalem artichoke | Tramezzini

**Vegetarian Dim Sum** <sup>1a,6,11</sup>  As an appetiser 32  
Tofu | Chinese cabbage | Lemongrass | Ginger | Chili As a main course 46

## *Fish and Crustaceans*

**Wild-Caught Turbot** <sup>4,6,7,9</sup> 62  
Miso | Shiso | Zucchini | Rice

## *Meat and Poultry*

**Veal Three Ways** <sup>7,9,10</sup> 64  
*Fillet ♦ Tongue ♦ Sweetbread*  
Corn | Truffle | Chard

**Pink Roasted Saddle of Lamb** <sup>1a,3,7,8,9</sup> 57  
Aubergine | Pepper | Black garlic | Mhamsa

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.*