

# SCHATZALP

## Starters

Leaf salad in season Balsamico or French Sauce to choose	7.00
Mixed salad in season Balsamico or French Sauce to choose	9.00
Marinated buffalo mozzarella with fresh basil and datetomatoes	19.00
Octopus carpaccio with passion fruit-Vinaigrette and a small salad bouquet	18.00
Roasted goat cheese with honey-balsamico and dandelion salad from the Schatzalp	16.00
Mille-Feuille from salmon and smoked trout with herb blinis	19.00
Tatar from veal fillet on olives-brioche with tomato-cress-coulis	22.00

## Soups

Seethed whitewine soup with herbs from our garden	9.00
Duck consommé with spicy Dim-Sum	16.00

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## To stay

Roasted mussel Saint Jacques and melon with lime-herb-oil	19.00
Panzerotto from courgettes, pepper and aubergines with parsley espuma	19.00

## From the lake and the ocean

Involtini from devilfish wings and crayfish with tomato sugo	32.00
Baby anglerfish out of the oven, provence style with new potatoes	42.00
Open raviolo from pike perch and vegetable with saffron mousse	34.00
Sea bass crusted with salt, smooth Salsa Verde und rosemary-potatoes ( for min. 2 persons)	per person 39.00

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## Main courses

Pork fillet roasted in Monstein ham with herb-griesscuts at red wine reduction and fruity rhubarb coulis	36.00
Caramelized guinea fowl on a lukewarm chickpea salad with lemon-melissa-pesto	34.00
Lamb saddle in a Pecorino cheese crust served with summer vegetable	36.00
Beef tournedo in Marsala sauce with rice lasagne and glazed vegetable	38.00

## Meat-less and Vegetarian courses

Lemon-Linguini with rocket, tomatoes and sheep cheese	22.00
Gratin from artichoke and Cous Cous with basil foam	22.00

## The sweet end

Rose bloom icecream with chocolate nut croquant	16.00
Chocolate soup with passion fruit parfait	16.00
Griess-poppy Mousse with rhubarb strawberry coulis	14.00

Meat from the origin countries  
Pork CH, D, Beef: CH, BRA\*, ARG\*, USA\*, Veal: CH,  
Chicken: CH, BRA\*, FRA\*, Lamb: CH, NZ, AUS, FRA\*, Venison: CH, NZ, FRA\*  
With \* bookmarked articles could be fed with AML and/or other hormone.

Our meat-suppliers: Metzgerei Stiffler und Spiess, Davos

Prices in CHF incl. service and vat

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## Sparkling aperitif

Prosecco Spumante	1dl	8.00
Zauberkir (Prosecco with Bündner cherry liqueur)	1dl	9.00

## Aperitifs, Bitters

Sherry	4 cl	18 %	6.50
Porto red 10 years	4 cl	19 %	6.50
Cynar, Campari	4 cl	16 %	6.50
Martini Bianco-/ Rosso	4 cl	16 %	6.50
Bündner Röteli Cherry liqueur, Bündner Rahmröteli	4 cl	22 %	6.50
Appenzeller	4 cl	29 %	6.50

## Digestif

Kirsch, Zwetschgen, Aprikosen, Pflümüli	2 cl	40 %	5.50
Grappa, Chrüter, Obstler	2 cl	40 %	5.50
Williamine	2 cl	40 %	6.50
Calvados	2 cl	42 %	6.50
Vieille Prune, Vieille Poire	2 cl	40 %	7.00
Fernet Branca	2 cl	42 %	5.50
Jägermeister	2 cl	35%	6.00
Ramazotti	2 cl	30%	6.00
Amaretto di Saronno	4 cl	28 %	7.00
Baileys	4 cl	28 %	7.00
Cointreau	4 cl	40 %	10.00
Bombay Gin	4 cl	40 %	10.00
Ballantines Scotch	4 cl	40 %	10.00
Four Roses Bourbon	4 cl	40 %	10.00
Remy Martin VSOP	2 cl	40 %	10.00

You find more Digestif specialities on the „Schnaps-Caddy“. Please ask for it.

# SCHATZALP

## Non alcoholic drinks

Schatzalpwater	30/50 cl	3.80/4.50
(from our own 41 springs)	100 cl	8.00
Cola, Sprite, Icetea	30/50 cl	4.00/5.50
Coca Cola Light, Fanta	33 cl	4.70
Schorley, Apple juice	33 cl	4.70
Rivella red, green, blue	33 cl	4.70
Schweppes Tonic, Bitter Lemon	20 cl	4.70
Orange juice, Tomato juice	20 cl	5.00

## Beer, Applewine

Feldschlösschen draft beer / Panaché (beer and lemonade)	30 cl	4.50
Schneider wheat beer	50 cl	7.00
Monsteiner Huus beer, Wätterguoge beer	33 cl	5.50
Feldschlösschen non alcoholic	30 cl	4.50
Applewine with or without alcohol	50 cl	6.00

## Warm drinks

Café Crème, Espresso		4.20
White coffee		4.20
Espresso Double		5.50
Cappuccino		4.70
Latte Macchiato		5.20
Tea, Punsch		4.20
Ovomaltine, Caotina		4.50
Coffee Coretto Grappa	2 cl 40 %	7.00
Kaffee Fertig, Kaffee Lutz (Obstler, Chrüter oder Pflümüli)	2 cl 40 %	7.00
Schümüli-Pflümüli	2 cl 40 %	7.50
Irish Coffee	4 cl 40 %	12.50
Schatzalpkafi (mit Bündner Röteli und Schlagrahm)	4 cl 22 %	9.50
Coffee Baileys, Kaffee Amaretto (wirh whipped cream)		9.50
Tea with Rum, Jägertee, Holdrio, Schoggi Rum		6.50