




Salads and starters

	Green leaf salad radish sprouts crispy croutons		11
	Lamb's lettuce salad fresh chanterelles salted walnuts blue grapes dressings of your choice: pumpkin seed french italian		18
	Pumpkin mousse Lamb's lettuce goat cream cheese chanterelles pumpkin seed Florentine pumpkin seed gel		18
	Norwegian smoked salmon tartare horseradish Panna Cotta salmon roe cucumber rolls Venere rice chip		19
	Marinated Swiss beef tartare «Waldhotel style» brandy cream radish sprouts capers buttered toast	70g	21
		140g	31

Soups

	Truffled celery cream soup sautéed salsiz porcini mushroom cubes		15
	Pumpkin and orange soup savory pumpkin seeds		14
	Green curry coconut soup black sesame puffed quinoa		14

Tartes Flambees





	Tarte flambée Alsace Style bacon onions		19.5
	Tarte flambée Waldhotel Style seven vegetables		19.5
	fresh rocket salad on tarte flambée		+1

All prices are in CHF and include VAT.

 vegetarian

 vegan

Vegetarian and vegan

	Rocket ravioli	32
	smoked bell pepper- honey sauce crispy parsley chanterelles coco beans	
	Spinach falafel	30
	golden millet red curry sauce herb salad	
	Walnut pizokel	32
	cranberries pear slices white wine sauce	
	Hazelnut Spätzli	34
	herb cream sauce red cabbage Brussels sprouts herb seedling salsify radish	

Fish

Char filet	41
tarragon-balsamic sauce golden millet crispy parsley salsify	
Seabass	42
sweet potato puree coco beans red onion	
Swiss salmon medallion from Lostallo	44
orange beurre blanc beluga lentils red pointed pepper coral chip herb oil	

Meat




Coq au vin «Waldhotel style»	40
sweet potato puree romanesco florets mushrooms tomato gel	
Venison entrecôte	46
dark chocolate sauce herb dumpling red cabbage herb seedlings elderberry cream	
Braised veal shoulder	44
roast potatoes red pointed peppers coco beans red onion	
Swiss beef entrecôte medallion	52
hazelnut spätzli Brussels sprouts brown mushrooms radishes	

Desserts


	Limoncello parfait Breton Sablé figs fig sauce meringue	14
	Homemade Tiramisu pickled grapes grape sorbet grape gel	14
	Lemongrass panna cotta mint mousse raspberries raspberry sauce dark chocolate	14
	Piemonte's hazelnut mousse crispy pastry marinated cranberries sour cream ice cream	14

Ice cream

small large

	Coupe «autumn» plum-cinnamon grapes ginger-lime sorbet fresh grape pieces	10	15
	Coupe «Nesselrode» vanilla ice cream Vermicelles meringue whipped cream	10	15
	Coupe «squirrel» hazelnut, chocolate and vanilla ice cream roasted salty walnuts caramel sauce whipped cream	10	15

**We offer the following choice of ice creams and sorbets from the Grisons company
Balnot «Glatzsch» in Filisur:**

	Ice cream:	vanilla chocolate hazelnut sour cream	per scoop	4.50
	Sorbet:	grape ginger-lime plum-cinnamon	per scoop	4.50

Cheese

Cheese plate	18
Roquefort Urchiger mountain cheese mild Kreuz cheese Sbrinz Prättigauer sheep cheese Taleggio	

All prices are in CHF and include VAT.

 vegetarian

 vegan