



Carrot 

Carrot flan | smoked carrot tartare
Carrot ice cream | pickled carrot | black walnut

White tomato soup 

Basil | ox heart tomatoes | balsamic vinegar

Scallop

Swiss chard | beurre blanc | lovage

Morels 

Pea | potato | truffle

2 cuts of Swiss Black Angus beef
Celery puree | summer vegetables | jus

Cheese variation


or

Raspberry

Elderberry | champagne



6 courses		CHF 149
5 courses	2 starters, intermediate course, main course, dessert	CHF 124
4 courses	2 starters, main course, dessert	CHF 92
3 courses	starter, main course, dessert	CHF 86

The dishes can also be ordered à la carte.
Please discuss any changes to the menu with the service team.
Menus without desserts vary in price.



All prices are in CHF and include VAT. 
The vegetarian dishes are marked with a deer.



Starters


Leaf salads 	16
Strawberries radishes cucumber	
Salad with deep-fried chicken breast as main course portion	24 38
Leaf salad deep-fried chicken horseradish pumpkin seeds	
Pikeperch	19
Pickled zander dill lemon fennel	
Homemade ravioli 	28
as main course portion	38
Ricotta spinach tomato balsamic vinegar	
Höhwald Plättli	28
Cheese and sausage specialities from Graubünden From Gultia Hof Klosters: Angus beef, sheep sausage, Duroc bacon From Kesslerhof Klosters: Helvetica mountain cheese, Partuner alp cheese From the Davos dairy: Davos semi-hard cream cheese 'Weltmeisterkäse'	

Soups

Cold cucumber soup ()	16
Smoked trout tartare apple dill	
Mushroom consommé 	18
Mushroom tartare marjoram	
Veal foam soup	22
Veal tartare champagne thyme	



Main courses

Short fried beef entrecôte with onions in gravy “Zwiebelrostbraten” Höhwald dumplings vegetables fried onion	52
Veal roulade Truffle herbs potato-chive puree jus	52
Breast of quail Tomato-ginger-herb champagne foam	50
Fried turbot fillet Lemon risotto dandelion salad	54
Cauliflower  Chickpeas parsley thyme	38

Dishes for 2

Filleting is done in the kitchen, we would like to invite you to watch Thomas and his team.

Sea bass in a salt crust Herb risotto summer vegetables beurre blanc The dish is served in two courses. (waiting time is at least 30 minutes)	142
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Tafelspitz Monday

Classic Austrian cuisine is served every Monday

Prime boiled beef “Tafelspitz” Parsley potatoes root vegetables apple horseradish fresh horseradish chives sauce	55
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Dessert specialties from the Höhwald patisserie

Homemade cake of the day	9
Affogato	9
Homemade vanilla ice cream espresso whipped cream	
Kaiserschmarrn	24
Apricot compote vanilla ice cream	
Strawberry	16
Yoghurt panna cotta lemon verbena meringue	
Chocolate	18
Chocolate sponge cake chocolate mousse cherries	
Höhwald's homemade ice creams:	4.5
Vanilla yoghurt chocolate coffee apple strudel	
Höhwald's homemade sorbets:	4.5
Lemon cherry apricot elderflower raspberry	
Portion of whipped cream	1.2
Portion of pumpkin seed oil (ice cream topping)	1.2