






Summer vegetable garden   
Peas | carrots | radishes

Kohlrabi consommé   
Apple | kohlrabi ravioli

Cockles  
Homemade pasta | tomatoes | olives | spinach

Courgette   
Quinoa | aubergine

Swiss veal in 3 ways  
Potato | artichoke | jus


Cheese variation

or

Strawberry  
Yoghurt | pink pepper




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 89

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
Carrot   cucumber   sourdough croutons	
Tomato variation 	16
Basil   fake tomato	
Beef carpaccio	24
Balsamic vinegar   parmesan   rocket salad	
Carinthian potato noodles 	26
as main course portion	38
'Ravioli'   potato   leek   chives	
Höhwald Plättli	28
Cheese and sausage specialities from Graubünden	
From Gulfia 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 buttermilk soup 	16
Radish   horseradish	
Fish soup	18
Tomatoes   herbs	
Oxtail consommé	18
Root vegetable ravioli	



## Main courses

Short fried beef entrecôte with onions in gravy “Zwiebelrostbraten” Fondant potatoes   summer vegetables	54
Black Angus fillet & braised oxtail thaler Bramata polenta   broccoli   jus	59
Duck breast Smoked oyster mushroom   hazelnut   cherry	52
Sea bream fillet Ratatouille   homemade gnocchi	52
Höhwald dumplings  Chanterelle ragout   chives	38
Whole turbot in a salt crust- <u>Dish for 2</u> Lemon risotto   spinach   white wine foam The dish is served in two courses. (waiting time is at least 30 minutes) Filleting is done in the kitchen, we would like to invite you to watch Thomas and his team.	136


## 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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## Kids menu


Breaded mushrooms   
Tartar sauce | lemon  
CHF 14

Ham and cheese toast with fried egg  
CHF 14

Homemade pasta with  
tomato sauce, bolognese or butter  
CHF 18 | 20 | 16









Wiener schnitzel of Swiss veal  
with fries  
CHF 26

In addition to our children's dishes,  
children are welcome to order from the á la carte menu.  
The children can choose the dishes themselves from the individual components.

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## Dessert specialties from the Höhwald patisserie

Homemade cake of the day	8.5
Affogato Homemade vanilla ice cream   espresso   whipped cream	9
Kaiserschmarrn Apricot compote   vanilla ice cream	24
Lemon tart Italian meringue   lemon-mint sorbet	16
Milk chocolate Coffee   raspberry	18
Höhwald's homemade ice creams:	4.5
 Vanille	
 Yoghurt	
 Chocolate	
 Coffee	
Höhwald's homemade sorbets:	4.5
 Lemon	
 Cherry	
 Apricot	
 Raspberry	
Portion of whipped cream	1.2
Portion of pumpkin seed oil (ice cream topping)	1.2