

A warm welcome

to Gasthaus Höhwald in the small Walser village of Monbiel
at an altitude of 1,300 meters.

Nice to have you here!


Today it's all about enjoyment. Because here at Gasthaus Höhwald, Thomas Graef and his kitchen team will spoil you with home-made delicacies. Homemade is our philosophy - from bread to pralines, everything is prepared in the Höhwald kitchen.

We don't just want to impress with our craftsmanship, but also with our products. Thanks to our suppliers, we can serve you freshly prepared dishes every day, which are adapted to the season. The inclusion of domestic and local products is very important to us. That's why we not only pay attention to quality, but also to animal husbandry and the careful use of resources.







Whether a 6-course menu or a main course, the menu has been written for you so that you can put together your own menu from the entire selection. Austrian specialties can be quickly picked out and may not be known until today. The Höhwald service team will accompany you throughout your stay and will be happy to help. If you have any intolerances or allergies, we are always available on request and will point out the allergens present.

Our products come from:

From the water:

 Char	Switzerland
 Turbot	Greece
 Sole	Netherlands
 Sea bass	Spain
 Custacean	Netherlands


Meat:

 Bacon	Switzerland
 Sausages	Switzerland
 Beef	Argentina Dieter Meier & Switzerland
May have been produced with non-hormonal performance enhancers such as antibiotics	
 Veal	Switzerland
 Venison and deer	Austria
 Liver	Switzerland

Freshly baked:

 Homemade bread	with flour from Switzerland
--	-----------------------------

Bon appetit and have a wonderful stay
Mara & Thomas Graef

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



Pumpkin 

Pumpkin seed oil | Gorgonzola snow

Knoll 2022, Grüner Veltliner Loibner Steinfeder, Wachau Österreich CHF 9

Crustacean foam soup


Celery | pear

Tegernseerhof 2022, Riesling Federspiel, Wachau Österreich CHF 11

Sole

Sour cream | potato | caviar

Ruinart Champagner Blanc de Blancs, Frankreich CHF 25

Cabbage and pasta leaves 

Truffle | artichoke

Vignobles Berthier 2022, Coteaux du Giennois AOP, Sauvignon Blanc, Loire Frankreich CHF 12

Venison entrecôte

Chestnuts | red cabbage | potato-pear cream

Luciano Sandrone 2021, Barbera d'Alba DOC, Piemont Italien CHF 17

Cheese variation

or


“Donauwelle” deconstructed

Chocolate | cherry | vanilla

Triacca 2020, Il vino del president, Moscato rosa IGT CHF 10



6 courses		CHF 149
5 courses	2 starters, intermediate course, main course, dessert	CHF 124
4 courses	2 starters, main course, dessert	CHF 98
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
Apple walnut	
Lamb's lettuce salad	18
Egg bacon sourdough croutons	
Sea bass tatar	18
Beetroot hazelnut	
Carinthian potato noodles 	26
as main course portion	38
'Ravioli' potato leek chives	
Höhwald Plättli	28
Cheese and sausage specialities from Graubünden	
From Gultia Hof Klosters: Angus beef, sheep sausage	
From Kesslerhof Klosters: Helvetica mountain cheese, Partuner alp cheese	
From the Davos dairy: Davos semi-hard cream cheese 'Weltmeisterkäse'	

Soups

Potato truffle foam soup	16
Radish horseradish 	
Kohlrabi herb foam soup	18
Breast of quail	
Liver dumpling soup	19
Beef consommé marjoram	



Main courses

Short fried beef entrecôte with onions in gravy “Zwiebelrostbraten” Potato and chive puree season vegetables	54
Deer entrecôte Spaetzle pear pickled cranberry Brussels sprouts	59
Veal steak Homemade noodles champagne foam seasonal vegetables	54
Char fillet Parsnip cream spinach champagne foam	50
Cheese spaetzle  Fried onion truffle	42
Whole turbot in a salt crust- <u>Dish for 2</u> Tomato 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
--	----



Kids menu


Fried button mushrooms 
Tartar sauce | lemon
CHF 12

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 28

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.

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



Dessert specialties from the Höhwald patisserie

Homemade cake of the day	8.5
Affogato	9
Homemade vanilla ice cream espresso whipped cream	
Kaiserschmarrn	24
Plum compote vanilla ice cream	
Blueberry	16
Honey yoghurt walnut	
Curd cheese nougat dumplings	16
Apricot compote	
Höhwald's homemade ice creams:	4.5
🦌 Vanille	
🦌 Yoghurt-Honey	
🦌 Chocolate	
🦌 Caramelised Walnut	
Höhwald's homemade sorbets:	4.5
🦌 Lemon	
🦌 Cherry	
🦌 Blueberry	
🦌 Kalamansi	
Portion of whipped cream	1.2
Portion of pumpkin seed oil (ice cream topping)	1.2