

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 flavour. Because here at Gasthaus Höhwald, Thomas Graef  and his kitchen team spoil you with home-made delicacies. Homemade is our philosophy - from bread to coffee biscuits, everything is prepared in the Höhwald kitchen.

We want to impress not only with our craftsmanship, but also with our products. Thanks to our suppliers, we can serve you freshly prepared dishes every day that 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 it's a 6-course menu or a main course, the menu has been written for you so that you can put together your own colourful menu from the entire selection. Austrian specialities are easy to pick out and may not be known until now. 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:

 Trout	Switzerland
 Turbot	Greece
 Halibut	Netherlands
 Lobster	France FAO27


Meat:

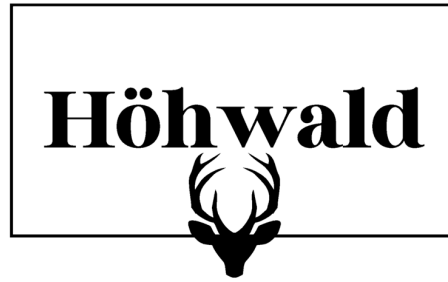
 Bacon	Switzerland
 Sausages	Switzerland
 Beef entrecôte	Argentina Dieter Meier
May have been produced with non-hormonal performance enhancers such as antibiotics	
 Veal	Switzerland
 Quail	France

Freshly baked:

 Homemade bread	with flour from Switzerland
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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.



Parsnip 
Fig | fig vinegar | port wine
Braidà di Giacomo Brachetto d'Acqui DOC 2022 CHF 10

Sweet potato soup
Piedmont hazelnut | crustacean | apple
von Salis Malanser Sauvignon Blanc 2022 CHF 11

Turbot
Thyme and honey farce | beurre blanc | spinach
Olivier Leflaive Bourgogne Blanc Les Sétilles 2020 CHF 16

Potato 
Parmesan | Truffle
Grendelmeier Zizers Pinot Noir „il Rubin“ 2022 CHF 15

3 kinds of veal
poached fillet in a herb coating | plucked veal breast | boiled meat salad
Black salsify | wild broccoli
Mondot By Troplong Grand cru classé 2020 CHF 18
Mondot Merlot, Cabernet Sauvignon, Cabernet Franc


Cheese variation

or

Tangerine
Pear | sour cream
Davaz La Sara Scheurebe 2022 CHF 9



6 courses		CHF 152
5 courses	2 starters, intermediate course, main course, dessert	CHF 128
4 courses	2 starters, main course, dessert	CHF 106
3 courses	starter, main course, dessert	CHF 94

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.


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Starters


Leaf salads 	16
Carrot apple roasted sunflower seeds	
Lamb's lettuce salad	19
Egg bacon croutons	
Smoked trout tartare	17
Horseradish kohlrabi sour cream	
Beetroot ravioli 	26
As main course portion	42
Goat's cream cheese rosemary nut butter foam	
Höhwald Plättli	28
Cheese and sausage specialities from Graubünden	
From Gulfia 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

Caramelised cauliflower soup 	16
Pickled cauliflower cauliflower cream	
Quail consommé	18
Quail breast marjoram	
Champagne veal foam soup	19
Meat strudel chives	



Main courses

Short fried beef entrecôte with onions in gravy “Zwiebelrostbraten” Serviette dumplings winter vegetables	54
Braised veal cheeks Albula mountain potato puree wild cauliflower	52
Two kinds of Thurgau apple pork Fillet wrapped in bacon and pork belly shallots fried potatoes	54
Halibut Spinach strudel mini beetroot champagne dill sauce	56
“Krautfleckerl”  Pasta dish white cabbage pear chutney truffle	42
Whole turbot in a salt crust- <u>Dish for 2 persons</u> Mashed potatoes winter vegetables 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.	138

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


Cucumber salad
CHF 9

Ham and cheese toast with fried egg
CHF 14

Homemade pasta with
tomato sauce, bolognese or butter
CHF 14 | 16 | 12

Wiener schnitzel of Swiss veal
with fries
CHF 29

In addition to our children's dishes,
children are welcome to order from the à 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	9
Homemade vanilla ice cream espresso whipped cream	
Kaiserschmarrn	24
Plum compote vanilla ice cream	
Höhwald baked apple	16
Marzipan honey sultanas rum raisin ice cream	
Milk chocolate bar	19
Salted caramel cream passion fruit gel pecan nut	
Höhwald's homemade ice creams:	4.5
🦌 Vanilla	
🦌 Salted caramel	
🦌 Chocolate	
🦌 Coffee	
🦌 Rum raisin	
Höhwald's homemade sorbets:	4.5
🦌 Lemon	
🦌 Tangerine	
🦌 Pear	
🦌 Blood orange	
Portion of whipped cream	1.2
Portion of pumpkin seed oil (ice cream topping)	1.2