




Scampi carpaccio
Tangerine | herbs
Grendelmeier Chardonnay 2023 CHF 14

Beetroot consommé
Beetroot tartare | horseradish | sea bass
Obrecht Sparkling wine Rosé AOC CHF 14

Yellowfin mackerel (poached & carpaccio)
Saffron risotto | lemon
Liesch Malanser Pinot Gris 2022 CHF 14

Mushrooms 
Mushroom cream | fried mushroom | mushroom foam | mushroom chip
Grendelmeier Zizers Pinot Noir „il Rubin“ 2022 CHF 15

Lamb
Lamb kidney | Lamb gigot
Mountain beans | pink pepper | jus
Mondot By Troplong Grand cru classé 2020 CHF 18
Mondot Merlot, Cabernet Sauvignon, Cabernet Franc

Cheese variation

or

Lime
Yoghurt | honey
Davaz Scheurebe La Sara CHF 9


6 courses		CHF 162
5 courses	2 starters, intermediate course, main course, dessert	CHF 142
4 courses	2 starters, main course, dessert	CHF 126
3 courses	starter, main course, dessert	CHF 98

The dishes can also be ordered à la carte.

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Scampi carpaccio CHF 28, Beetroot consommé: CHF 16, Yellowfin mackerel: as an intermediate course CHF 34 & as a main course CHF 52, mushroom: as an intermediate course CHF 28 & as a main course CHF 42, Lamb: CHF 56, Lime: CHF 14

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
Pear walnut	
Lamb's lettuce salad	19
Egg bacon croutons	
Spinach ravioli 	26
As main course portion	42
Pine nuts Parmesan cheese	
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	

Soups

White potato and truffle foam soup ()	18
Truffle bacon	
Vegetable consommé 	14
Root vegetables herbs	
Cream of garlic soup 	14
Croutons chives	



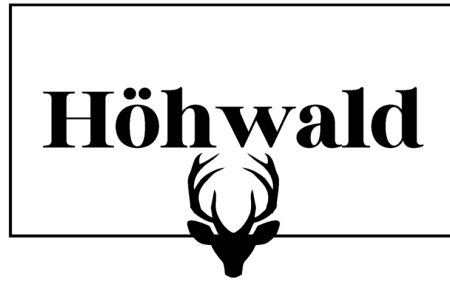
Main courses

Höhwald beef entrecôte with onions in gravy “Zwiebelrostbraten” Homemade croquettes Winter vegetables	54
Thurgau apple pork belly Bread dumplings creamed sauerkraut	46
Confit Brüggli salmon trout Celery cream braised leek heart white wine foam	56
Höhwald bread dumplings  Mushroom ragout white wine foam	38
Whole turbot in a salt crust- <u>Dish for 2 persons</u> Lemon risotto 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.	148

Tafelspitz Monday

Classic Austrian cuisine is served every Monday | Legend has it that Tafelspitz was invented in the famous Hotel Sacher in Vienna - not for Emperor Franz Joseph I (1830 to 1916), but for his high military officers. Franz Joseph I ate very quickly and only a few bites at each course. According to strict court etiquette, however, no one was allowed to eat before or after the emperor had put down his cutlery - much to the chagrin of those high imperial and royal military officers at the court table. This was much to the chagrin of the high-ranking imperial and royal military officers at the court table, who were not even served a meal. They had to go to the Sacher afterwards to satisfy their hunger. The legendary Anna Sacher had a dish prepared for the hungry soldiers that could simmer for hours and was even better - Tafelspitz.

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	8.5
Apfelstrudel on Sunday vanilla ice cream	12
Affogato	9
Homemade vanilla ice cream espresso whipped cream	
Kaiserschmarrn	24
Plum compote vanilla ice cream	
Pear mousse	16
Almond caramel	
Chocolate variation	19
White and milk chocolate milk coffee brew	
Höhwald's homemade ice creams:	4.5
🦌 Vanilla	
🦌 Caramel	
🦌 Chocolate	
🦌 Coffee	
🦌 Marzipan	
Höhwald's homemade sorbets:	4.5
🦌 Lemon	
🦌 Passion fruit	
🦌 Pear	
🦌 Yoghurt-honey	
🦌 Tangerine	
Portion of whipped cream	1.2
Portion of pumpkin seed oil (ice cream topping)	1.2