# 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, everything should revolve around enjoyment. Here at Gasthaus Höhwald, Thomas Graef and his kitchen team spoil guests with homemade delicacies. Homemade is our philosophy – from bread to coffee biscuits, everything is produced in the Höhwald kitchen.

We want to impress you not only with our craftsmanship, but also with our products. Thanks to our suppliers, we can serve you freshly prepared dishes every day, adapted to the season. The use of local and regional products is very important to us.

Our Höhwald menu is a sophisticated combination of the highest craftsmanship and product selection. The signature of Thomas and his team is particularly evident here. You are also welcome to choose individual dishes and combine them with à la carte dishes. It is also possible to swap side dishes. Austrian specialities are easy to identify and may not be familiar to you. The Höhwald service team will accompany you throughout your stay and is happy to assist you. If you have any intolerances or allergies, we are always available to answer your questions and will point out any allergens in our dishes.

Our products come from: (our partners are listed on the last page)

From the water:

| | |
|---|---|
| Halibut | Norway |
| Turbot | Spain |
| Scampi | FAO51 South Africa |
| Prawns | Vietnam |
| Sole | FAO27 Netherlands |
| Oona Kaviar | Switzerland |

Meat:

| | |
|---|---|
| Bacon & sausages | Switzerland |
| Beef entrecôte<br>May have been produced with non-hormonal growth promoters such as antibiotics | Argentina Dieter Meier |
| Apple pork | Switzerland (Thurgau) |
| Chicken | Switzerland |
| Veal & Beef | Switzerland |

Freshly baked:

| | |
|---|---|
| Homemade bread | with flour from Switzerland |
| Homemade Christmas biscuits | with flour from Switzerland |

Bon appetit and have a wonderful stay
Mara & Thomas Graef

# Höhwald

## Menu

Fried scampi
Sheep's cheese mousse | pumpkin cream | pumpkin seeds | pumpkin and shellfish broth
Recommended wine: Bründlmayer foam wine Brut Rosé, NÖ Austria, 1dl CHF 14

Veal consommé
Veal tartar | white wine jelly | parsnip cream | pickled parsnip
Recommended wine: St. Andreas Riesling GG Schlossberg 2022, Germany Baden QbA, 1dl CHF 13

Fried halibut
Lardo | black salsify | black salsify beurre blanc | caviar
Recommended wine: Christian Hermann Fläscher Pinot Noir 2023, AOC Graubünden, 1dl CHF 12

Two types of beef:
Pulled shoulder & fillet with potatoes from Albula
Potato and truffle rose | potato and truffle purée | Pommes Anna | truffle jus
Recommended wine: Domaine Parent Bourgogne Sélection Pomone 2022, France Bourgogne AOP, 1dl CHF 16

Cheese selection

or

Deconstructed „Mozartkugel”
Dark chocolate | pistachio | marzipan | nougat ice cream
Recommended wine: Brachetto d'Aqui 2024, Italy Piemont, 1 dl CHF 10

| | | |
|---|---|---|
| 5 courses | Full menu | CHF 152 |
| 4 courses | Scampi, veal consommé, two types of beef, dessert | CHF 117 |
| 3 courses | Scampi, two types of beef, dessert | CHF 98 |

If changes are made to the menu, the dishes will be charged as follows:

Individual dishes can also be ordered à la carte:

**Starters:** Scampi CHF 24, Veal consommé: CHF 19,
**Intermediate course:** Halibut: CHF 42
**Main course:** Two types of beef: CHF 56, Halibut: CHF 58
**Dessert:** Mozartkugel: CHF 18, Cheese: CHF 20

All prices are in CHF and include VAT.
Vegetarian dishes are marked with the Höhwald deer symbol.

# Höhwald

## Starters

Leaf salads 16
Apple | kohlrabi | hazelnut
+ Fried chicken strips (in pumpkin seed breadcrumbs) + 14

Lamb's lettuce 20
Bacon | egg | croûtons

Beetroot mille-feuille 16
Beetroot cream | horseradish yoghurt | pickled figs | horseradish broth

Homemade pasta Linguine in truffle sauce 26
as a main course 42
+ fresh white truffle per 1 gr. + 21
+ deer entrecôte strips + 18

Höhwald platter for 2 people 34
Cheese and sausage specialties from the region, fresh horseradish, boiled egg, homemade spread, pickled vegetables
from Gulfia Hof Klosters: air dryed Angus beef, sheep salsiz, Schungge bacon
from Kesslerhof Klosters: Helvetica mountain cheese & Kesslerschibli, Alp Novai: alp cheese

## Soups

White potato and truffle foam soup ( ) 16
with bacon 18

Shellfish foam soup
Orange | fried king prawns 21

Beef consommé
Fried cheese and bread dumpling | chives 19

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# Höhwald

## Main courses

Quick-fried beef entrecôte with onions „Höhwald Zwiebelrostbraten” 54
Chive spaetzle | Winter vegetables | fried onions | onion gravy

Duet of apple pork 54
Braised pork cheek | bacon-wrapped fillet | fried potatoes | bacon-beans braising sauce

Grilled veal steak 56
Potato gratin | wild broccoli | jus

Stuffed sole 58
Shrimp-saffron-farce | spinach | Jerusalem artichoke

Spinach dumplings 38
Sauerkraut with Champagne sauce | Nut butter

Whole Côte de bœuf (Angus beef dry aged) - Dish for 2 people 154
French fries | Winter vegetables
Waiting time is at least 30 minutes

Whole turbot in a salt crust– Dish for 2 people 148
Champagne 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.

## 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” 55
Parsley potatoes | root vegetables | apple horseradish |
fresh horseradish | chives sauce

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# Höhwald

## Dessert specialties from the Höhwald patisserie

| | |
|---|---|
| Homemade cake of the day | 9 |
| Affogato<br>Homemade vanilla ice cream \| espresso \| whipped cream | 9 |
| Pear compote<br>Milk chocolate espuma \| walnuts | 18 |
| Tangerine mousse<br>Honey syrup \| Macadamia nut cream | 16 |
| Kaiserschmarrn “sweet cut-up pancake”<br>Plum compote \| vanilla ice cream | 26 |
| Höhwald's homemade ice creams:<br>- vanilla<br>- chocolate<br>- coffee<br>- hazelnut marzipan<br>- nougat | 4.5 |
| Höhwald's homemade sorbets:<br>- lemon<br>- pear<br>- tangerine<br>- champagne | 4.5 |
| Portion of whipped cream | 1.2 |
| Portion of pumpkin seed oil (ice cream topping) | 1.2 |

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# Höhwald

## We would like to introduce:

Your hosts:
Mara & Thomas Graef

with

Olga, Oszkár and Dustin
Nadja, Mackenzie and Marco
Sylwia and Marina

We are also delighted to mention our suppliers by name, without whom we could not guarantee the quality of our valued products. Many thanks for the great cooperation:

| | |
|---|---|
| G. Bianchi AG | fish and meat |
| Freddy Christandl & Marcel Heinrich | Albula mountain potatoes |
| Gulfia Hof Klosters | fresh eggs, sausages, wood |
| Kesslerhof Klosters | cheese |
| früchte waser Davos | vegetables and fruits |
| QMAG Milchveredelung Ruswil | dairy products |
| Mérat Davos | meat |
| Transgourmet | Economat products |

Wein und Getränke:

| | |
|---|---|
| Von Salis | wine and spirits |
| Haus Österreich | wine and spirits and bread cubes |
| Brancaia | wine and spirits |
| ORMA Engadin | whiskey |
| Marmot Cervisiam Jenins | beer |
| Meisser Davos | beverages |
| Glattfelder St. Moritz | tea |

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