


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:

 Sea bass	Greece
 Turbot	Spain
 Scampi	FAO51 South Africa
 Scallop	FAO61 Japan
 Trout	Switzerland

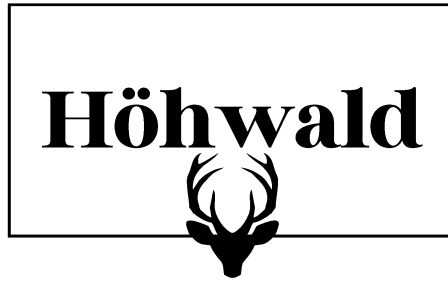
Meat:

 Bacon & sausages	Switzerland
 Beef entrecôte	Argentina Dieter Meier
May have been produced with non-hormonal growth promoters such as antibiotics	
 Lamb	Ireland
 Chicken	Switzerland
 Veal & Beef	Switzerland

Freshly baked:

 Homemade bread	with flour from Switzerland
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Bon appetit and have a wonderful stay
Mara & Thomas Graef



Menu

Scampi carpaccio

Lemon | herbs

Recommended wine: Grendelmeier, Zizers Chardonnay 2023, Graubünden, 1dl CHF 14

Black salsify soup

Black salsify tartare | smoked trout tartare

Recommended wine: Davaz, Fläscher Pinot Gris 2024, AOC Graubünden, 1dl CHF 12

Scallops

Cauliflower and nut butter purée | leaf spinach | sage

Recommended wine: Peter Skoff, Sauvignon Blanc Klassik 2023, Austria, 1dl CHF 12

Two types of veal:

Veal fillet | veal spare ribs

Celery cream | celery steak | kale chips

Recommended wine: Domaine Parent Bourgogne Sélection Pomone 2022, France Bourgogne AOP, 1dl CHF 16

Cheese selection

or

Deconstructed “Sacher cake”

Chocolate | Apricot

Recommended wine: Pinot Noir sweet wine, Schloss Salenegg, Graubünden, 1 dl CHF 10

5 courses	Full menu	CHF 154
4 courses	Scampi, scallops, two types of veal, dessert	CHF 136
3 courses	Scampi, two types of veal, dessert	CHF 102

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


Individual dishes can also
be ordered à la carte:

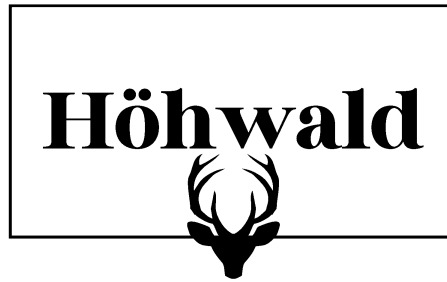
Starters: Scampi CHF 28, Black salsify soup: CHF 18

Intermediate course: Scallops: CHF 34




Main course: Two types of veal: CHF 56, Scallops: CHF 48

Dessert: Sacher cake: CHF 18, Cheese: CHF 20



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

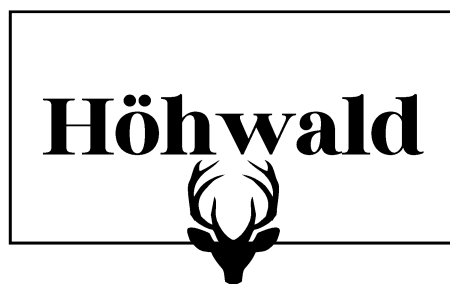


Starters

Leaf salads 	16
Caramelised walnuts pear kohlrabi + Fried chicken strips (in pumpkin seed breadcrumbs)	+ 14
Lamb's lettuce Bacon egg croûtons	20
Carrot variation 	16
Smoked carrot tartare pickled carrot carrot cream carrot ice cream	
Homemade pasta  Linguine with beetroot spinach horseradish as a main course	18 26
+ beef 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 dried sheep beef, sheep salsiz Bacon from Kesslerhof Klosters: Helvetica mountain cheese & Kesslerschibli, Alp Novai: alp cheese	

Soups

White potato and truffle foam soup () with bacon	16 18
Caramelised cauliflower soup  Pickled cauliflower	16
Beef consommé Fried cheese and bread dumpling chives	19



Main courses

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

Braised veal cheeks 52
Mashed potatoes | Winter vegetables | bacon

Two types of lamb: Roasted lamb entrecôte & braised lamb gigot 58
Cream of mountain beans | green beans | bacon

Roasted sea bass fillet 58
Lemon risotto | wild cauliflower | white wine foam

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

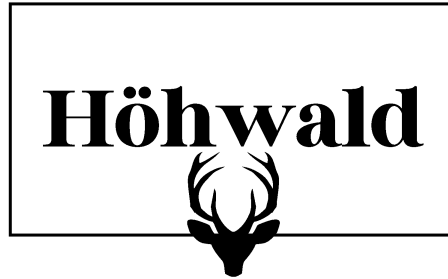
Classic Austrian cuisine is served every Monday | Legend has it that Tafelspitz was invented in the famous Hotel Sacher in Vienna - not for Emperor Franz Joseph I (1830 to 1916), but for his high military officers. Franz Joseph I ate very quickly and only a few bites at each course. According to strict 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



Dessert specialties from the Höhwald patisserie

Homemade cake of the day	9
Affogato Homemade vanilla ice cream espresso whipped cream	9
Sour cream espuma Apple compote apple and lime sorbet	18
Chestnut creation Meringue chestnut cream caramelised chestnuts pear sorbet	16
Kaiserschmarrn “sweet cut-up pancake” Plum compote vanilla ice cream	26
Höhwald's homemade ice creams:	4.5
 vanilla	
 chocolate	
 coffee	
 marzipan	
 nougat	
Höhwald's homemade sorbets:	4.5
 lemon	
 apple & lime	
 tangerine	
 champagne	
Portion of whipped cream	1.2
Portion of pumpkin seed oil (ice cream topping)	1.2











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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