

BELLE EPOQUE RESTAURANT

PREPARED WITH LOVE & FRESH INGREDIENTS

STARTER



PEA OR PUMPKIN SOUP (V)	15.00
• Small	19.00
• Large	19.00
CEASAR SALAD WITH PARMESAN	19.00
• Chicken or smoked salmon	28.50

RECOMMENDED

VEAL SWEETBREADS "SETTEMBRINI" Served on savoury mashed potatoes with a lovage and ginger sauce	28.00
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CROSTINI GOAT CHEESE With rocket and French dressing	23.00
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MAIN

TARTE FLAMBÉE	19.50
• Classical	21.50
• Vegan tomato (v)	21.50



PARSNIP DUMPLINGS (V) Grilled baby vegetables, lime pesto	29.50
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VIENNESE SCHNITZEL – CLASSIC – Of veal with steakhouse chips, leaf salad and cranberries	44.00
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RECOMMENDED

VEAL TRIPE "1923" Light tomato and caraway sauce, potatoes	31.00
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SCHATZALP SANDWICH Grilled duck breast, bacon, fried egg, fried onions, avocado mayonnaise, cherry chutney, herb sour cream and chips	39.00
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PIZZOCCHERI VALTELLINA STYLE With savoy cabbage, Davos mountain cheese and potatoes	34.00
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DESSERTS

APPLE STRUDEL WITH VANILLA SAUCE	14.00
Additionally a scoop of ice cream or sorbet	+4.00

LIME CHEESECAKE WITH ICE CREAM	17.00
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SNACKS

GRISONS PLATTER Raw ham, bacon, dried meat, salsiz, mountain cheese and Davos pear bread	26.00
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STEAKHOUSE CHIPS WITH TRUFFLE DIP	19.00
FOCACCIA WITH VEGAN DIP	19.00

DELIGHTFUL ENJOYMENT

CUISINE BY BERND WEIS AND HIS TEAM – SERVICE BY SYLVAIN REMOND AND HIS TEAM