



APERITIVO

SPINACH DUMPLING

spinach, breadcrumb,
gruyère, parmigiano reggiano,
brown butter, chive. **V** \$15

FRIKADELLEN

german meatballs, gerkin, red onion,
raclette cheese. \$16

TARTIFLETTE

potato cheese foam, bacon, onion, white
wine, gherkin, ciabatta. \$18

HEUSUPPE

swiss herb soup, potato, cream, caraway
bread dumpling. **V** \$14

ALPE VERDE

seasonal vegetables, herb quark cheese,
sesame seed, marigold. **V, GF**, \$17

WURST

sausage, polenta, hunter sauce,
mushroom, herbs. \$18

CAVIAR

housemade crisp, shallot, herb quark
cheese, egg yolk

white sturgeon caviar 28g. \$95
select caviar **MP**

GF: Gluten Free,
V: Vegetarian,
DF: Dairy Free



Glad we
- it could get
up here! P.S. it is
d out 3 back - so
plan for that. Enjoy!

INSALATA

BORMIO SALAD

artisan lettuce, anchovy dressing,
parmigiano reggiano, pistachio,
breadcrumb, herbs. \$14

BEET

chilled roasted beets, spruce tip,
crème fraîche, mountain cheese,
herbs. **V, GF**, \$15

ENDIVE

shallot, blueberry, mountain
gorgonzola, hazelnut, blueberry
vinaigrette, chive.
V, GF, \$17



MAINS

COPPA

pork, ricola glaze, beer-braised
red cabbage, mustard seed.
DF, \$32

SAUERBRATEN

beef short rib, polenta, crème
fraîche, jus, dill. **GF**, \$37

PESCE

arctic char fish, seasonal
vegetables, trout roe, prosecco
beurre blanc, chive oil. **GF**, \$42

BEET SPAETZLE

german noodle, beet sauce,
horseradish cream, black garlic,
herbs, mustard greens. **V** \$27

VENISON

parsley crumb, truffle, blackberry
mustard, roasted vegetable demi,
carrots. \$48

PORK SHANK

roasted pork shank, südtirol
sauce, sauerkraut, pickled shallot,
beer vinegar. **DF**, \$40