



# WALDHAUS SILS

A family affair since 1908

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## Our « Arvenstube »

Classically good

For many years now, a top priority of ours has been to buy and serve our guests regional products, whenever possible. Over time we have been able to build up a network of local producers and suppliers who faithfully provide us with high quality regional products. Flour from a mill in Promontogno, cream cheese from Soglio, beef from the Bregaglia and the Fex Valleys, lamb from Soglio and Zuoz, venison from Val Poschiavo as well as alpine potatoes from Filisur and milk from the Fex Valley.

The Waldhaus is member of the « Slow Food Chefs alliance », an international network of chefs, who are dedicated to promote « *Presidi products* ». They support small manufactures of quality products, which preserve traditional crafts and trades of groceries. All these « *Presidi products* » are specially labelled on the menu.

We intend to place these products at the heart and center of our menu in the Arvenstube. Our Executive Chef Gero Porstein and his team have skilfully crafted contemporary dishes that do not lose sight of Swiss traditions.

We hope you enjoy the creations of our chefs and wish you a pleasant evening in our Arvenstube.

## *What does it cost?*

You can put together a menu of your choice:

2 courses:	CHF 64
3 courses:	CHF 84
4 courses:	CHF 99
5 courses:	CHF 114



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## *Arvenstube « Winter Edition »*

### « Veal heart »

Slices of confit veal heart, served cold, with caramelized swede on pickled mushrooms with Waldhaus-gin-mayonnaise

### « Birchermüesli »

Salty version of the breakfast classic with roasted duck liver, vanilla jus, pearls of red wine pears, green bell pepper ice cream and smoked salty nuts

### ✓ « Winter asparagus tartar »

Tartar of raw marinated winter asparagus ( black salsify ) with purslane and truffles, baked Tea Egg from Val Poschiavo and green pea financier

### « Swiss Fish »

Tartar of salmon from Lostallo with Oona Carat caviar from Frutigen and sautéed Swiss shrimp from Rheinfelden on « Microgreens » from Zurich with purslane mayonnaise and fennel-aniseed dark bread

### « Winter salad »

Lamb's lettuce with walnut dressing, marinated mushrooms, shavings of venison salsiz from Val Müstair and compote of blueberries from Val Roseg

### ✓ « Celeriac and mushroom consommé »

Celeriac and porcini mushrooms essence with crispy truffle ravioli, grilled oyster mushroom, pickled purple celery and brown button mushroom shavings ( vegan )

### « Appenzell duck »

Smoked duck consommé served with confit leg of Appenzell duck, liver jus, and red cabbage jelly

### ✓ « Red cabbage - chestnut - apple »

Light red cabbage soup with chestnut-« tartar » in apple coating and gingerbread-spice brioches

### « Swiss char »

Fillet of char, confit in grape oil, with maluns, made of mountain potatoes, sautéed grapes and herb oil

### « Swiss white fish »

Fillet of white fish and crayfish with herb and lemon butter sauce, marbled beetroots and mountain potatoes from our region



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## « Chestnut-pork from Val Bregaglia »

Confied chestnut fed pork belly ( farm Pedanier )  
on bean ragout, red onions and chestnuts with crackling lard



## « Engadine lamb sausage »

Waldhaus made lamb sausage off lamb from the farm Casty  
on bramata polenta with Vacherin Fribourgeois cheese  
with pickled beetroot and Hickory-barbeque sauce

## « Ox with winter flavours »

Braised ox cheek in port wine and mushroom sauce, white fried onions,  
root vegetable balls and puree of potatoes and parsley roots

## « Bregaglia pigeon »

Crisp leg and pink roasted breast of pigeon from Soglio with quince  
chutney, Jerusalem artichoke cream and sunflower seed chips



## « Slow Food Presidi Gnocchi »



Mountain potato gnocchi from Graubünden with « Farina Bòna » corn flour,  
smoked hazelnuts and truffle puree



## « Caramelle pasta from Val Bregaglia »



Wholemeal caramelle pasta filled with cream cheese from Val Bregaglia,  
figs and almonds, served with carrot puree and shavings of extra hard Sbrinz cheese



## « Vegan Swabian ravioli »

Swabian ravioli filled with Swiss chard, spinach and  
toasted root vegetables on a jus of black roasted celery  
and poppy seed-garlic croquant



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## Classics from the Arvenstube

- Because we're all creatures of habit -



### « Tartar »

Tartar of young beef from Val Bregaglia, prepared as you wish, with Ticino corn flour « *farina Bòna* » focaccia and salad bouquet

### « Stroganoff »

Swiss beef fillet dice with bell pepper and gherkin strips, button mushrooms, spaetzli and vegetables

### « Sliced veal Zurich style »

Sliced veal Zurich style with mushroom cream sauce, Roesti (Swiss style hash browns ) and vegetables

### « Spring chicken »

Whole roast Spring chicken from Valle Spluga ( preparation: 30 minutes )

## For 2 or more

### « Chateaubriand »

Roast fillet of beef from our region with two sauces  
Suppl. of CHF 15 per pers.

### « Côte de boeuf »

Roasted double beef cutlet, aged on the bone  
Suppl. of CHF 15 per pers. ( preparation : approx. 45 minutes )

### « Fondue chinoise »

Meat fondue with its garnishes and sauces  
( local beef and veal, French chicken and Asian deep-sea-prawns )  
Suppl. of CHF 15 per pers.



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## « a rare feast », ordered in advance as of 2 people

Would you enjoy an entire sea bass or a whole lamb rack? Pre-ordered no later than 2 p.m., your special treat will be ready that very evening!

### « Loup de Mer »

Whole sea bass baked in a salt crust

Suppl. of CHF 15 per pers.


### « Saddle of lamb »


Saddle of lamb from Soglio, roasted on the bone with a fine herb crust

Suppl. of CHF 15 per pers.

## Side dishes ( your choice )

Saffron risotto, roast potatoes, roesti ( Swiss style hash browns ), spaetzli, glazed carrots, spinach, grilled vegetables, red cabbage, mixed lettuce leaves

 Vegetarian Dishes

 Slow Food Presidi products

### Origin of our products:

Meat: beef, veal, young beef, lamb, vension, duck, pork, quail, angus beef and chicken are from Switzerland; the chicken in the meat fondue is from France.

Fish: trout and pike perch are from Switzerland; the sea bass is harvest in the Northeast Atlantic. The Asian deep-sea-prawns are delivered from Vietnam.

*Our service staff is happy to provide you detailed information about the possible presence of allergen ingredients (gluten, lactose, peanuts, ...) in our dishes.*



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## Cheese

### « Selection of cheese »

Cheese from Swiss mountains and valleys with Waldhaus made chutney, fig mustard from Ticino and dried-pear bread

## Dessert

### « Felchlin Grand Cru »

White and dark chocolate mousse of Felchlin Grand Cru chocolate with raspberry and passion fruit sauce

### « Chestnut and Nocino »

Caramelized chestnuts with vanilla ice cream and nut liquor espuma

### « Pears and cinnamon »

Pear compote with red wine from Valtellina and cinnamon-crème brûlée

### « Apricots and pistachios »

Apricot compote with rowan berry liquor sabayon and pistachio ice cream

### « Café glacé »

Swiss style Ice Coffee ( with mocha ice cream )

### « Coupe Danemark »

Vanilla ice cream with warm chocolate sauce

## For 2 or more

### « Crepe Suzette »

Fine pancakes with orange sauce, flambéed with Grand Marnier and Cognac, vanilla ice cream

## Ice cream and sorbet

Waldhaus made ice cream with milk from the Fex valley:  
Vanilla / mocha / chocolate / stracciatella / strawberry / pistachio / coconut

Sorbets: Lemon / raspberry / orange