



# WALDHAUS SILS

A family affair since 1908

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## Our « Arvenstube »

- regional products and Swiss contemporary cuisine -

Inventively Swiss – but, no, not fondue or raclette. 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 « Autumn Edition »*

### « Duo of veal »

Confied potato slices with veal heart ragout, apple pearls, sliced calf's liver and raw vegetable salad

### « Rabbit from Punt Muragl »

Fine slices of rabbit roulade with young spinach leaves, Swiss pine wood pesto, marinated black walnut and brioche with butter from Val Bregaglia

### ✓ « Carrots in various guises »

Spicy carrot cake with baked onion, carrot chutney, pickled carrot and thyme and honey ice cream

### « Salmon from Graubünden »

Waldhaus smoked salmon from our region with « Oona » caviar from Frutigen in the Bernese Oberland with butterhead lettuce and cucumber vinaigrette, olive oil pearls and mountain herb salad

### « Waldhaus autumn salad »

Lambs lettuce salad with walnut vinaigrette, marinated porcini mushrooms, fine slices of venison salsiz from Val Müstair and blueberry compote

### ✓ « Pumpkin soup »

Cream of pumpkin soup with mustard fruit mosaïque, glazed chestnuts and vanilla oil powder

### « Alpine dashi »

Consommé of smoked trout with crayfish and fried brandade of river fish

### « Beeftea from Val Bregaglia »

Consommé of young beef from Val Bregaglia with its tartar, beetroot and duo of farm egg from Cazis

### « Spring water trout from Bremgarten »

Whole roasted trout with parsnip cream, young spinach and confied ramati tomato

### « Swiss pike perch »

Fillet of pike perch from Lago Maggiore on pumpkin ragout with ricola jus, sautéed Brussels sprouts leaves and pear pearls with port wine



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## « Duo of deer »

Waldhaus made sausage and roast medallion of deer from Val Poschiavo with mountain cranberry and juniper berry jus on fine slices of bread dumplings, sautéed plums and chanterelle mushrooms

## « Sausage of lamb from the Engadine »

Waldhaus made sausage of lamb from Zuoz with fennel seeds, barbecue jus, braised Belgian endives and pickled beetroot

## « Ox with autumn flavours »

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

## « Deer ragout »

Ragout of deer from Val Poschiavo with sautéed porcini mushrooms, croutons and pearl onions with Brussels sprouts and orange polenta



## « Slow Food Presidi Hommage »



Potato gnocchi from our region with « *farina Bòna* » ( *corn flour from Ticino* ) in poppy seed and plum marmalade from Tafeljura and Alp Sbrinz cheese shavings



## « Caramelle pasta from Val Bregaglia »



Pasta of brown flour from Promontogno filled with *Mascarplin cheese* on young spinach with pine kernels and Belper Knolle cheese shavings



## « From forest and field » ( *vegan* )

Chanterelle mushrooms with almond sauce in a slow cooked kohlrabi with smoked almonds and flambéed cauliflower



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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.

### « 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 venison »


Roast saddle of venison with fig jus and classic garnishes

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 with glazed chestnuts, mixed lettuce leaves

 Vegetarian Dishes

 Slow Food Presidi products

### Origin of our products:

Meat: beef, veal, young beef, lamb, venison, 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

### « Plums and macadamia »

Crumble of plums from Poschiavo and Pinot Noir red wine from the Fromm winery in Malans and macadamia nut ice cream

### « Sweet chestnut and figs »

Sweet chestnut cake with fig sauce and double cream

### « Apple and sea buckthorn »

Swiss boskop apple sorbet with sea buckthorn sauce and cinnamon wafer

### « 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 / macadamia / pistachio

Sorbets: lemon / raspberry / apple