



## 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 S-chanf 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 69.-

3 courses: CHF 89.-

4 courses: CHF 104.-

5 courses: CHF 119.-

**Arvenstube « Winter Edition »**

**« Salmon from Graubünden and beetroot »**

Tartar of salmon from Lostallo with its caviar and apple,  
dill mayonnaise and marinated beetroot carpaccio

**« Char cream puff »**

Cream puff filled with char cream and various caviars,  
buttermilk and tarragon sauce and « finger limes »



**« Sweetcorn and hay cheesecake »**

A reduction of cream, fresh cheese, sweetcorn and hay  
bedded on chanterelle and button mushrooms with smoked eggplant,  
mushroom powder, pine wood oil and bell pepper foam

**« Polenta and blue cheese from Lenk »**

Dice of purple Ticino polenta filled with blue cheese from Lenk  
on parsley and celeriac cream and homemade crisp bread

**« Young beef and egg »**

Hand-cut tartare of young beef from Val Bregaglia  
with baked egg yolk from the farm Casty in Zuoz and mushroom salad



**« Cream of pumpkin soup »**

Cream of pumpkin soup with pear and mustard chutney,  
pumpkin seeds in salted caramel and pear crisps

**« Chicken goulash soup »**

Goulash soup of Swiss chicken from the Alpstein  
with mushrooms, carrots, onions and cabbage  
with sour cream and pickled cucumber strips

**« Swiss pike perch with mushrooms and beetroots »**

Sautéed fillet of Swiss pike perch  
with mushroom and oatmeal crust,  
beetroot cream and white wine sauce with chives



**« Orange kohlrabi with red cabbage »**

Kohlrabi cooked with orange and pepper from Valle Maggia,  
dip of dark bread and paprika and braised red cabbage



« Salsify and chestnuts »

Confit and grilled salsify  
with chestnut and almond cream and lemon and herb sauce



« Pumpkin pizokels and caramelized onions »

Pizokels ( Graubünden style spaetzli ) with pumpkin seeds,  
caramelized red onions, pumpkin and pearl onion chutney  
and Sbrinz cheese shavings ( Slow Food )



« Dark bread tagliatelle pasta »

Homemade tagliatelle pasta with toasted chestnuts, sultanas,  
stewed pears, onions and Sbrinz cheese AOC ( Slow Food )



« Chioggia beets and farm potatoes »

Medallion of purple farm potatoes and Chioggia beets  
in horse radish and saffron broth with apple and red onions

« Duck from Appenzell and Felchlin Grand Cru chocolate »

Confit duck leg with orange and cloves  
on jus with Felchlin Grand Cru chocolate couverture,  
white orange polenta and kumquat chutney

« Pigeon - liver – mushroom »

Bonbon of pigeon with cherry jus, baked red onion,  
chicken liver mousse and porcini mushroom crumble

« Apple-fed pork from Thurgau »

Braised pork cheek of apple-fed pork from Thurgau  
with « baconnaise » ( mayonnaise with bacon )  
on sautéed apples and horse radish and potato purée

« Waldhaus made lamb sausage »

Waldhaus made sausage of lamb from Zuoz with hay-jus,  
braised red cabbage and potato salad of farm potatoes from S-chanf

« Young beef from Val Bregaglia »

Breast of young beef from Val Bregaglia braised in pine wood jus  
on fried onions and parsnip cream  
with toasted hazelnuts and red wine and apple chutney

**Classics from the Arvenstube**

- Because we're all creatures of habit -

**« Oona Carat Caviar 20 gr »**

Swiss Caviar of sturgeon from Frutigen  
with classic side dishes and blinis

Suppl. of CHF 39.- per pers.

**« Risotto with egg from Graubünden »**

Risotto of « Riso Gallo Gran Riserva »  
with parmesan cheese and Onsen farm egg

Extra truffle + CHF 7.- per gram

**« Liver of young beef from Val Bregaglia »**

Sautéed liver of young beef from Val Bregaglia in apple and red wine jus  
with onions and potato purée with butter

**« Filet de bœuf Henri IV »**

Fillet of Swiss beef with tarragon butter sauce  
on toasted brioche, sautéed artichokes and « nut potatoes »

Suppl. of CHF 18.- per pers.

**For 2 or more**

**« Filet de sole Edouard VII »**

Sautéed fillets of Dover sole in crayfish sauce  
with mussels, crayfish tails and sautéed artichokes

Suppl. of CHF 18.- per pers.

**« Chateaubriand »**

Roast fillet of beef from our region with two sauces

Suppl. of CHF 18.- per pers.

**« Fondue chinoise »**

Meat fondue with its garnishes and sauces  
( local beef and veal, chicken and Asian deep-sea-prawns )

Suppl. of CHF 18.- per pers.

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

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

**« Loup de Mer »**

Whole sea bass baked in a salt crust  
Suppl. of CHF 18.- per pers.

**« Fillet Wellington »**

Fillet of Swiss beef baked in puff pastry  
with truffle and mushroom duxelles,  
red wine jus and tarragon butter sauce  
Suppl. of CHF 18.- per pers.

**« Rack of lamb from Soglio ( Nelda Coretti ) with herb crust »**

Rack of farm lamb from Zuoz, roasted on the bone,  
with tarragon butter sauce and red wine jus  
Suppl. of CHF 18.- per pers.

**Side dishes ( your choice )**

Mixed vegetables, red cabbage, mixed lettuce leaves, spinach,  
grilled vegetables, « Loto » risotto from Ticino, potato purée,  
potato gratin, rice, spaetzli, french fries and roast potatoes



Vegetarian Dishes



Vegan Dishes



Slow Food Presidi products

**Origin of our products:**

Switzerland : beef, young beef, pork, duck, chicken, lamb, pigeon, salmon, char and pike perch

France : duck, oysters and mussels

Italy : crayfish

Vietnam : deep-sea prawns

Northeast Atlantic : dover sole and sea bass

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



### **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

#### **« Apricots and hazelnuts »**

Apricot crème brûlée  
with hazelnut ice cream and red currant sauce

#### **« Grand Marnier and red « Ruby Azalina » chocolate »**

Iced Grand Marnier parfait  
and red « Ruby Azalina » chocolate mousse

#### **« Apple and mountain cranberries »**

Warm apple compote  
with almond croquant and mountain cranberry 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**

#### **« Crêpes Suzette »**

Fine pancakes with orange sauce, flambéed with Grand Marnier and Cognac, vanilla ice cream  
Suppl. of CHF 12.- per pers.

### **Ice cream and sorbet**

Waldhaus made ice cream with milk from the Fex valley:

Vanilla / mocha / chocolate / stracciatella /  
pistachio / strawberry / mountain cranberry / hazelnut

Sorbets: Lemon / raspberry / orange