

# Whisky & Dine



## MEAT MENU

(from 2 persons)

Tatar of Bündnerfleisch  
with deep-fried mint-polenta

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Bouillon  
with morsels and green asparagus tips

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Porcini ravioli  
with parmesan cream sauce

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Beef filet  
on whisky truffle sauce  
with foie gras tranches,  
pommes sautées and beans in a bacon coat

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Homemade chocolate mousse  
with Murray River salt and amarena cherries

CHF 160.- per person incl. corresponding whiskies  
Please make a reservation at least two days in advance.

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## VEGETARIAN MENU

(from 2 persons)

Salad bed  
with sautéed porcini mushrooms  
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Pea cream soup  
with sour cream and orange confit  
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Pumpkin ravioli  
with sage butter sauce and amaretti  
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Deep-fried burrata  
on tomato coulis  
with green asparagus tips  
and crispy basil  
\*\*\*

Pineapple carpaccio  
with mascarpone mousse and wild honey

CHF 140.- per person incl. corresponding whiskies  
Please make a reservation at least two days in advance.

# Whisky & Dine



## Seafood Menu

(from 2 persons)

Salmon Tatar

with mini blinis, sour cream and Taggiasca olives

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Lobster soup

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Lukewarm salat

with white trout fillet and apple dressing

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Champagne lemon risotto

with sautéed giant shrimp

and fried sage

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Warm chocolate tartlet

with whisky ice cream and berries

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