

al

LANDGASTHOF

HALBINSEL AU

M E N U

# MENU

ai

## STARTERS

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MIXED SALAD	14.5
Roasted seeds   Sprouts   House dressing	
LAMB'S LETTUCE	16.50
Egg   Bacon   Croûtons   Cranberry dressing	
POACHED EGG	12.50
Leaf spinach   Sauce béarnaise   Belper Knolle	
CLASSIC BEEF TARTARE	23 / 35
Red onions   Cornichons   House marinade   Brioche   Butter 70 Grams / 140 Grams	
CARROT TARTARE <b>V</b>	15
Mustard seeds   Herbal oil   Toasted bread	
BAKED MARROWBONE	17
Herb crumble   Lime   Fleur de Sel   Fennel seeds   Pink pepper   Toasted bread Preparation time 20 minutes	
GRISONS COLD CUTS	25
Grisons meat   Raw ham   Smoked bacon   Davos mountain cheese   Cornichons   Bread   Butter	

## SOUPS

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PUMPKIN CREAM SOUP	14
Cream   Caramelized pumpkin seeds   Pumpkin seed pesto	
CHESTNUT SOUP	16
Cream   Sage	
TOMATO SOUP <b>V</b>	16
Confit cherry tomatoes   Basil	

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## PASTA

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BRAISED VEAL RAVIOLI	27 / 39
Bimi   Red wine jus   Cream   Parsley   Grana Padano	
PUMPKIN RAVIOLI ALLA MANTOVANA <b>V</b>	27 / 39
Purple potato foam   Pumpkin seed pesto   Fried parsley	

## MAIN COURSES

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ZURICH-STYLE SLICED MEAT	49
Veal   Champignons   Cream sauce   Rösti	
« AU BEEF CHEEK »	44
Braised   Glazed carrots   Potato-roasted shallot puree   Red wine jus	
VEAL CORDON BLEU	56
Tête de Moine   Raw ham   Garlic   Winter vegetables   AU Fries	
CORN-FED POULARD BREAST STUFFED	37
Parsley   Dried tomatoes   Philadelphia   Savoyard potatoes   Celery puree   Red wine jus	
BEEF FILLET	72
Roasted   Winter vegetables   Tagliolini   Sauce béarnaise	
SWISS SALMON	49
Onion melt   Savoyard potatoes   Leaf spinach   Tomatoes   Cream cheese   Cedar nuts   Beurre Blanc	
BREMGARTNER BROOK TROUT	48
Pumpkin   Risotto   Sprouts   Pumpkin seed oil   Caramelized pumpkin seeds	
ROASTED SAVOY CABBAGE <b>V</b>	32
Basmati rice   Black quinoa   Pumpkin   Carrots   Celery puree   Herb oil	
VEGAN STEAK <b>V</b>	54
Rosemary sauce   AU Fries   Winter vegetables	



## TAVOLATA Noun, feminine [The]

The term means "**long table**" and describes a warm **gathering** where friends and family take their seats around the table to share delicious food.

WIENER SCHNITZEL	4 2
Cranberries   Lemon Including one side dish.	
CHATEAU BRIAND	
US Prime Beef Great Omaha   Sous Vide	
400 Grams	1 4 5
Including two side dishes and a sauce.	
800 Grams	2 7 0
Including two side dishes and a sauce.	
TOMAHAWK	1 4 5
Dry Aged Irish Including two side dishes and a sauce.	
LOUP DE MER IN SALT CRUST	Daily price
including two side dishes and a sauce.	

### Service highlight

We carve and fillet your chosen dish at the table.  
Each dish includes two side dishes and a sauce of your choice.

## SIDE DISHES

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PUMPKIN-RISOTTO	8
SAVOYARD POTATOES <sup>V</sup>	8
TAGLIOLINI	9
POTATO-ROASTED SHALLOT PUREE	9
AU FRIES <sup>V</sup>	9

## VEGETABLES

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WINTER VEGETABLES <b>V</b>	7
BRAISED PUMPKIN <b>V</b>	8
ROASTED BIMBI <b>V</b>	8
GLAZED CARROTS <b>V</b>	9
LEAF SPINACH   TOMATO   CREAM CHEESE   CEDAR NUTS	9

## SAUCES

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BEURRE BLANC	7
SAUCE BÉARNAISE	8
MUSHROOM CREAM SAUCE	8
RED WINE JUS	9

## INFORMATION

Dishes marked with the following symbol are **vegan. V**

All **side dishes** and **Tavolata** are only available with a dish from our **exquisite selection**.

Our **staff** will gladly provide information about ingredients in our **dishes** that may cause allergies or intolerances upon request.

All prices are in CHF, including VA-Tax.