



## **It tastes best in the mountains**

Fadri and Jörg rely on ingredients that have been freshly picked and plates that convince not with decoration, but with content. Quality on a world-class level, but authentic. Quiet luxury. Also on the plate.

Only what is ripened in the Graubünden sun, grown on the alp and produced in the valley, has the typical Berghuus aroma, which actually does not need much more. That's why our classics, such as Fadri's Salsiz, Capuns or veal chop taste heavenly as they are.

Natural, genuine, irresistible.  
That is the Berghuus principle.



## THE SOUPS

Graubünden barley soup	16.50
Spinach leaf soup with onsene egg	18.00

## THE STARTERS

Berghuus salad bowl (v)	14.50
Fadri's alpine pork salsiz	19.50
Berghuus beef tartare with egg yolk cream, fried capers and pickled red onions	70gr / 140gr
- with toast	23.00 / 31.00
- with French fries	29.00 / 37.00

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## THE MAIN COURSES

Wild garlic risotto with straciatella and confit tomatoes	32.00
Capuns according to our in-house recipe	32.50
Grandmother's Ravialls (v)	35.00
Charcoal grilled double veal chop (ca. 500 g) with Dom Pérignon risotto, morel sauce and vegetables <i>Preparation time ca. 30 minutes</i>	118.00

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# FOR OUR LITTLE GUESTS

(AS WELL AS FOR THE BIG ONES WITH \*)

French fries (v)	10.50
Viennese sausages with vegetables	14.00
Spaghetti Napoli (v)	16.00 / 28.00*
Lasagne	16.00 / 28.00*
Chicken nuggets with French fries	16.50 / 24.00*

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## THE DESSERTS

Cake of the day		9.50
Variation of cheese from the region served with pear crisp		16.00
Strawberry mousse with rhubarb compote and crumble		18.00
Various ice cream flavors vanilla / strawberry / chocolate coffee / cinnamon lemon sorbet / raspberry sorbet	per scoop	4.00
Whipped cream	portion	1.50

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## **Japanese delicacy meets Swiss taste**

Berghuus Wagyu / Andreas Stgier

When Fadri heard about Andreas' plan to pair a Japanese Wagyu cattle with the Swiss Brown breed, he was immediately intrigued. Until now, he had not seen anything similar in all of Graubünden. Wagyu stands for tenderness, Swiss Brown for taste, and indeed the first taste has already convinced everyone. Fadri secured the exclusive rights to the breed and makes use of the entire product in the Berghuus kitchen.

## **Butcher craft with 80 years of tradition**

David Steier / Metzgerei Peduzzi

The local butcher learned his trade from scratch and is the third generation to take over the family business, which has existed since 1938. Almost eighty years of experience characterize the quality above all. Even today, David still does many things that other butchers have stopped doing a long time ago. For example, the beef on the bone matures for five weeks so that it does not dry out and lose its flavour. An absolute insider tip is the double veal chop.

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## The best cheese comes from happy goats

Dino Balestra

"My goats are calling, I have to go!" is written on Dino Balestra's T-shirt.

The young cheesemaker, who took over the family business from his father just a few years ago, smiles. But anyone who has tasted his legendary Geissziger knows that Dino is actually quite serious. The well-being of his goats comes first for Dino and his partner Kathrin Riederer, with whom he runs the famous Savognin Fromagerie. This can be seen by anyone who visits their lively chamois-colored mountain and Saanen goats on the Tigignas Alp, watches the cheesemakers milking them, and then observes how the fresh cheese truckles are first carefully stored in the in-house cellar, then turned, and finally matured into unique cheese specialties.

## Homemade

Berghuus Radons

Over the years, our Swiss chefs have safeguarded the respect for plants and animals as well as a dignified production. Both know: Quality starts with the living. That's why they leave nothing to chance when selecting their products and make everything themselves, from the salsiz to the daily cakes to the Swiss stone pine schnapps.

Your host, Fadri Arpagaus

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## Products from the region

Val Surses

Beef & Calf	Metzgerei Peduzzi	Savognin GR, CH
Wagyu (Beef):	Alp Schmoras	Parsonz, GR, CH
Pork (Salami):	Alp Somtgant	Somtgant, GR, CH
Poulet:		CH
Honey:	Koch & Cadotsch	Savognin, GR, CH
	Curdin Nicca	Savognin, GR, CH
Eggs:	Cadotsch Eier	Tinizong, GR, CH
Cheese:	Dino Balestra	Savognin, GR, CH
	Nossa Caschareia	Savognin, GR, CH
Cakes:	local bakers	Surses, GR, CH
Bread:		Switzerland

## Legende

(v) vegetarian food

In case of allergies or intolerances, we kindly ask you to inform our Service team which will be very glad to provide you with more information regarding our dishes.

## Note

A surcharge of CHF 5.00 will be charged for an additional plate.

All prices in CHF incl. VAT

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