BERGHUUS
Radons

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 does not need much more. During the autumn hunting season, we will treat you with traditional dishes— naturally made with meat from regional hunts.

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

THE STARTERS

Berghuus salad bowl (v)	14.50
Pumpkin soup with cream cheese praline	18.00
Pickled figs with fresh goat's cheese from Gravas Farm in Tinizong with green salad and croutons	24.00
Pink roasted slices of local venison with juniper mayonnaise, marinated mushrooms and green salad	29.00
Homemade hazelnut game pâté with fresh mushrooms, and homemade cranberry jam	32.00
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

THE MAIN COURSES

Capuns according to our in-house recipe	32.50
Classic game side dish plate (v)	32.00
Grandmother's Raviauls (v)	35.00
Venison pepper with Spätzle, Brussels sprouts, red cabbage Mirza apple and caramelized chestnuts	49.00
Venison entrecôte with nut crust, celery purée, fresh mushrooms, Mirza apple and caramelized chestnuts	57.00
Saddle of venison with juniper jus and classic game accompaniments *from two people – preparation time approx.. 30 minutes*	74.00/person

FOR OUR LITTLE GUESTS

(AS WELL AS FOR THE BIG ONES WITH *)

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

THE DESSERTS

Cake of the day		9.50
with ice cream and whipped cream		15.00
Uschi’s Grisons Nut Tart		12.50
Eveline's chestnut chocolate cake with caramelized chestnuts and vanilla ice cream		16.00
Various ice cream flavours	per scoop	4.00
portion of whipped cream		1.50

Japanese delicacy meets Swiss taste

Berghuus Wagyu / Andreas Stgier

When gourmet Fadri heard about Andreas' plan to cross Japanese Wagyu cattle with the Swiss Brown breed, he immediately became curious. He had never seen anything like it in Graubünden. Wagyu is known for its tenderness, Swiss Brown for its flavor, and indeed, the first meat has already won everyone over. Fadri secured the exclusive rights to breed the cattle and now uses every part of the animal in the Berghuus kitchen.

Butchery with 80 years of tradition

David Steier / Butcher Peduzzi

The local butcher learned his craft from scratch and took over the family business, which has been in existence since 1938, in its third generation. Around eighty years of experience have a particular impact on quality. That's why David still does many things today that other butchers stopped doing long ago. For example, he leaves beef to mature on the bone for five weeks so that it doesn't dry out and lose its flavor. The double veal cutlet is an absolute insider tip.

The best cheese comes from happy goats

Dino Balestra, Savognin

“My goats are calling, I have to go!” is written on Dino Balestra's T-shirt – and anyone who has tasted his legendary Geissziger cheese knows that he means it. Together with his partner Kathrin Riederer, he runs the Savognin cheese dairy, where the welfare of their mountain and Saanen goats is the top priority. On the Tigignas Alp, during milking, or in the cellar, where the wheels are carefully tended to – their passion for cheese of unmistakable quality is evident everywhere.

Séverine Curiger & Michael Dick, Farm Gravas Tinizong

Since 2018, the organic mountain farm Hof Gravas in Tinizong has been cultivating a piece of Graubünden mountain land. The name ‘Gravas’ – Romansh for alluvial land – is reminiscent of its origins. Here, Séverine and Michael devotedly tend to a herd of dairy goats, whose milk is refined into fine cheese specialties.

Homemade

Berghuus Radons

Our chefs have always treated plants and animals with respect and processed ingredients with care. They know that quality begins with living things. That's why they select their products personally and work closely with local farmers and suppliers – for authentic enjoyment and consistent quality.

Your host, Fadri Arpagaus

Products from the region

Val Surses

Beaf & Veal	Butcher's Peduzzi	Savognin GR, CH
Wagyu (Beef):	Alp Schmoras	Parsonz, GR, CH
Game (roe deer/deer)	local hunting	Val Surses, GR, CH
Pork (salami):	Alp Somtgant	Somtgant, GR, CH
Chicken:		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
Cake	Local bakers	Surses, GR, CH
Bread		Switzerland

Key

(v) Vegetarian dishes

If you have any allergies or intolerances, please inform our service team. We will be happy to provide you with further information about our dishes.

Note

An additional charge of CHF 5.00 will be made for an extra plate.

All prices include VAT.