



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

Fadri relies 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.

On the last few pages, we present our partners, with whom we work with dedication, regionality and trust – honestly, sustainably and with the same passion for true quality.

Natural, genuine, irresistible.

That is the Berghuus principle.



## THE SOUPS

Graubünden barley soup	17.50
Spinach soup with onsen egg	18.00

## THE STARTERS

Berghuus salad (v)	14.50
Fadri's alpine pork salsiz	22.00
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

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## THE MAIN COURSES

Capuns according to our own family recipe	32.50
Wild garlic risotto with straciatella and confit tomatoes (v)	33.00
Grandmother's Raviuls (v)	35.00
Charcoal grilled double veal chop for 1-2 people (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)

French fries (v)	10.50
Viennese sausages with vegetables	15.00
Spaghetti Napoli (v)	16.00 / 28.00*
Chicken nuggets with French fries	16.50 / 24.00*
Lasagne	18.00 / 29.00*

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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		18.50
Various ice cream flavors vanilla / strawberry / chocolate coffee / cinnamon lemon sorbet / raspberry sorbet	per scoop	4.00
Whipped cream	portion	1.50
Add on smarties		1.50

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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		Switzerland
Honey	Family Cadotsch	Savognin, GR, CH
	Curdin Nicca	Savognin, GR, CH
Eggs	Cadotsch Eier	Tinizong, GR, CH
Cheese	Dino Balestra	Savognin, GR, CH
	Nossa Cascharella	Savognin, GR, CH
	Hof Gravas	Tinizong, GR, CH
Cakes	Local bakers	Surses, GR, CH
Bread		Switzerland

## Legend

(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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