

„TO DELIGHT, TO CREATE INSPIRING EXPERIENCES AND, OF COURSE, TO SURPRISE – THIS IS OUR HIGHEST PRIORITY.

OUR GUESTS TRUST US WITH SOMETHING VERY VALUABLE: THEIR TIME. IT IS OUR ENDEAVOR AND OUR PLEASURE TO PRESENT THEM WITH WONDERFUL MOMENTS OF CULINARY EXCELLENCE AND WARM HOSPITALITY. “ MAX HERZOG

PRE-DINNER DRINKS

CHAMPAGNE

FLÛTE LOUIS ROEDERER BRUT PREMIER	10 CL	24
FLÛTE LOUIS ROEDERER BRUT ROSÉ VINTAGE 2013	10 CL	28
FLÛTE LOUIS ROEDERER BLANC DE BLANCS 2010	10 CL	32

COCKTAILS

UNUSUAL NEGRONI		20
HENDRICK'S GIN APEROL LILLET BLANC		
KITTY HIGBALL		20
RED WINE GINGER SYRUP LIME GINGER BEER		

STARTERS

CARLTON VITAL SALAD MIXED SALAD BALSAMIC DRESSING RADISH CUCUMBERS TOMATOES SEEDS SPROUTS AVOCADO	29
SWISS LAMB'S LETTUCE FRENCH DRESSING CHERRY TOMATOES CROUTONS	28
OPTIONAL WITH ROASTED PORCINI AND GOAT CHEESE	38
CAESAR SALAD ROMANA SALAD SBRINZ ANCHOVIES CHERRY TOMATOES CROUTONS	28
BURRATA CAPRESE RAMATI TOMATOES BASIL PESTO ROCKET SALAD PINE NUTS BALSAMIC	36
MEZZE TRILOGY BABA GHANOUSH HUMMUS TABOULÉ PITA BREAD	32
BÜNDNER FRIES WITH PÉRIGORD TRUFFLE	21
BÜNDNER FRIES WITH GRUYÈRE	15

SOUPS

PUMPKIN-GINGER-CREAM SOUP PUMPKIN SEEDS OIL SOUR CREAM CROUTONS	18
MINISTRONE BASIL OIL HERBS	18
LOBSTER BISQUE SUGAR PEA SOUR CREAM LEMON	22
OPTIONAL WITH ADDED LOBSTER	49

MAIN COURSES

VEGETARIAN CLUB SANDWICH BASIL TOFU AVOCADO SALAD EGG TOMATO BÜNDNER FRIES	38
VEGETARIAN BEYOND BURGER AVOCADO CHEDDAR TOMATO ONIONS BÜNDNER FRIES	39
SPAGHETTI OR PENNE RIGATE WITH A SAUCE OF YOUR CHOICE TOMATO SAUCE ARRABBIATA BASIL PESTO	31
PUMPKIN RAVIOLI PUMPKIN RAGOUT ROCKET SALAD SBRINZ	32
TAGLIATELLE ENGADIN PORCINI PUMPKIN CHIVES	41
TESSINER RISOTTO WITH PÉRIGORD TRUFFLE	43
TRADITIONAL RÖSTI LEEK MOUNTAIN CHEESE FRIED EGGS	36

DESSERT

FELCHLIN CHOCOLATE CAKE BERRIES MINT VANILLA ICE CREAM	18
CHEESECAKE WITH BLUEBERRY COMPOTE	14
VANILLA CRÈME BRÛLÉE	16
SWISS MERINGUE FOREST BERRIES CRÈME DOUBLE VANILLA ICE CREAM	22
VARIATION FROM FRESHLY SLICED FRUIT	21
ASSORTED ICE CREAM AND SORBET FLAVOURS	PER SCOOP 3
SELECTION OF HOMEMADE CAKES	9.50
GLUTENFREE CAKE	12
COUPE DENMARK	18
COUPE ROMANOFF	18
COUPE FORESTIER	18
SWISS ICED COFFEE, STIRRED, WITH / WITHOUT KIRSCH	18
VIENNESE ICED COFFEE	18

ROMANOFF DISHES (FOR DINNER ONLY)

STARTERS

VEGETABLE GARDEN ROMANOFF SWISS QUINOA ALMOND CHERVIL CREAM ARGAN OIL	28
ENSEMBLE WITH PUMPKIN GOAT CHEESE HAZELNUT BUTTERMILK	31

ENTREMETS

FREE-RANGE EGG SPINACH PARSLEY ROOT WHITE ALBA TRUFFLE	36
FONDUE RAVIOLI GRUYÈRE BROAD BEAN PEARL ONIONS PICKLED CUCUMBER	41

MAIN COURSE

ROASTED CAULIFLOWER SESAME YOGURT WHEY MULBERRY VINAIGRETTE	38
WINTER BROCCOLI & BLACK SALSIFY ARTICHOKE MACADAMIA EMULSION OF HERBS PÉRIGORD TRUFFLE	42

DESSERT

FELCHLIN CHOCOLATE ALMOND SWISS PINE WOOD FIR CONE HONEY	21
WINTER DREAM PEAR APPLE CARAMEL	19
EXOTIC VEGAN MANGO PASSIONFRUIT COCONUT	19
SOUFFLÉ FOR TWO CHOCOLATE VANILLA GRAND MARNIER	48

MOVING MOUNTAIN DINNER MENU

DEGUSTATION MENU

105

AMUSE-BOUCHE



BEETROOT VARIATION

PURSLANE | HAZELNUT | RADISH | SEA THORN

OPTIONAL WITH ROASTED QUAIL BREAST

+11



CELERY SOUP

PORCINI | DILL | CRANBERRIES



QUINOA

PUMPKIN | SPINACH | GRAPE

OPTIONAL WITH WINTER COD

+13



CAULIFLOWER VARIATION

SESAME | LEMON | ALMOND | MULBERRY VINAIGRETTE

OPTIONAL WITH ROASTED DUCK BREAST

+18



WINTER DREAM

PEAR | APPLE | CINNAMON

Moving Mountain Menus - prepared with an honest respect for nutrient dense ingredients, rooted in the sense of place of the Swiss mountains and celebrating a truly nourishing and joyous deliciousness. Just look for the Moving Mountains icon on our restaurant and bar menus.