

Something nice in advance

Hearty cream of porcini mushroom soup from Davos

Hearty creamy porcini mushroom soup refined with cream and finely seasoned with spices, separate served stripes of traditionally dried Grison meat

(also as a vegetarian version possible)

16

Always a popular Specialty:

Original hand-cut Beef Tartare

Made from 100% premium Argentine beef, hand-cut from the entrecôte, finely sliced and seasoned with chives, our homemade sauce and a touch of exquisite whiskey for a spicy kick.

Served with apple capers, olive oil, pickles, blue onions, cherry tomatoes and garnished with a salad bouquet.

Accompanied by toasted slices of bread and the finest Davos butter

Starter 70 grams meat

29

Main course 130 grams meat

39

Fresh lamb's lettuce

with Bezis homemade, creamy French sauce, homemade pepper – garlic – toast bread croutons

juicy tomato slice and boiled Davos egg

with roasted crispy bacon slices

(also possible without bacon)

18

Tenderly smoked salmon

Thin slices of smoked salmon with creamy horseradish sauce, leaf salad, apple capers, olives, blue onions

toasted slices of toast and Davos butter

29



Vegetarian dishes



vegan dishes



From the region



Davos Barley Soup

Traditionally cooked with dried meat cubes, vegetable cubes and nourishing barley served with a light dollop of cream and fresh herbs

13.50

Davos Plättli

Various Grison dried meat specialties such as Grison meat, raw ham, salsiz, raw bacon and Davos mountain cheese served with mixed pickles, Davos butter and bread

29

Pizokel: the classic specialty from Grison

For the first appetite:

delicate seasonal mixed greens

with strips of carrots, corn, cabbage and cucumber
tossed in homemade balsamic dressing

followed by:

Davos-style pizokel (similar to spätzle) cooked with Davos Mountain cheese, Swiss chard, diced apples, roasted onions and cream served with applesauce.

38



Capuns traditional specialty from Grison

(Mangold leaves filled with spätzle dough, salsiz and dried meat cubes, parsley),
4 pieces of capuns served with creamy milk broth
and gratinated with Davos Mountain cheese

26

Dorfbeiz Classic

Tender cubes of entrecôte steak, cooked to perfection with herb butter served with Davos-style pizokel (similar to spätzle) made with Davos Mountain cheese, Swiss chard, diced apples, roasted onions, and cream

46



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vegan dishes

Dörfler house sausage with Davos rösti

Spicy house sausage from the Davos farm Hoffmann-Minder, coarse pepper served with a fine gold-crispy fried Davos rösti

27

Pappardelle with deer and porcini mushrooms

Tender cubes of deer cooked to perfection, with sautéed porcini mushrooms, refined with homemade herb butter, combined with cherry tomatoes, onion stripes and fresh herbs and rounded off with cream and with pappardelle, topped with shaved Swiss Parmino and argula

Starter 32

Main course 45

Prättigau Rösti



Crunchy potato rösti gratinated with Davos Mountain cheese served with a Sunny-side-up egg from the Davos farm Hoffmann-Minder, coarse pepper and oven roasted tomato

26

Vegan Rösti



Potato rösti fried in sunflower oil served with sautéed mushrooms and pan-fried seasonal vegetable

26

Enjoy the **original Swiss dish** with
3 fine Swiss cheese variants

Traditional "Dischma" cheese fondue

all-you-can-eat according to our house recipe made with tangy Gruyère, creamy Fribourg and savoury Davos Mountain cheese,

blended with white wine served with bread cubes and raclette potatoes

37 per person

with fried bacon cubes

42 per person



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Something delicious for the main course

Our delicious Cordon Bleu

Bezis Davos Cordon Bleu menu

For the first appetite:

delicate seasonal mixed leaf salad
with strips of carrots, corn, cabbage and cucumber
tossed in homemade balsamic dressing

followed by:

juicy pork cordon bleu filled with tangy Davos Mountain cheese
and flavourful Black Forest smoked ham, coated with coarse breadcrumbs
and Davos egg, pan-fried to crispy perfection in a mixture of butter and
sunflower oil, served with fresh vegetables (based on availability) and delicious
crispy French fries seasoned with our popular house blend of spices accompanied
by a wedge of lemon

46

Our Hit: Raclette Cordon Bleu

Cordon Bleu made from Swiss pork, filled with Black Forest smoked ham and
tangy Davos Mountain cheese, topped with creamy Swiss Raclette cheese
accompanied by a farm-fresh Hoffmann-Minder fried egg and garnished with
coarse mixed pepper and crispy fried onions. Served with delicious crispy French
fries seasoned with our popular house blend of spices

48

Veal Cordon Bleu "Grison Style"

Cordon bleu of veal filled with creamy Raclette cheese and Grison meat
from butcher Stiffler, coated with homemade breadcrumbs and Davoser egg
and pan-fried in butter to crispy perfection.

Served with fresh vegetables (based on availability) and sweet potato fries
seasoned with sea-salt and accompanied by a wedge of lemon

56



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Our famous burgers

Dorfbeizburger

Homemade, juicy 100% Swiss beef burger (165g) grilled to perfection, topped with tangy Davos Mountain cheese served in a golden house-made burger bun from the wood-fired bakery GanzHeis© accompanied by iceberg lettuce, a slice of tomato, a crunchy pickled cucumber slice and blue onions.

Served with a selection of delicious homemade sauces and

with our crispy French fries seasoned with our popular house blend of spices
30

or

with extra crispy **fried bacon**
+ 2

with **our popular sweet potato fries seasoned with sea-salt**
+ 2

with extra crispy **fried bacon and our popular sweet potato fries**
+ 4

Perfect pairing:

Seasonal mixed greens with strips of carrots, corn, cucumber, and cabbage dressed in homemade Balsamic or French Dressing
+ 10

Quinoa Chilli Burger



Grilled patty with quinoa, vegetable, slightly spicy garnished with tomato relish and iceberg stripes served in a burger bun from the wood-fired bakery GanzHeis©.

Served with our popular sweet potato fries seasoned with sea-salt
33

Perfect pairing:

Seasonal mixed greens with strips of carrots, corn, cucumber, and cabbage dressed in homemade Balsamic or French Dressing
+ 10



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Something tasty out of the water

Crispy Perch Bites

For the first appetite:
delicate seasonal mixed greens
with strips of carrots, corn, cabbage and cucumber
tossed in homemade balsamic dressing

followed by:
delicate and juicy **perch bites** served with golden French fries seasoned with our
popular house blend of spices accompanied by delicious homemade tartar sauce
and a wedge of lemon

37

Something nice without meat

Vegetable pappardelle



For the first appetite:
delicate seasonal mixed greens
with strips of carrots, corn, cabbage and cucumber
tossed in homemade balsamic dressing

followed by:
Pappardelle (a kind of noodles) tossed in olive oil, lots of fried cherry tomatoes,
onion slices, fresh herbs, garlic and fresh vegetables

34

Vegan falafel schnitzel



Fried falafel schnitzel with home-cooked papaya-apple-chutney garnished with
arugula and served with sweet potato fries seasoned with sea-salt

33



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