

# Something fine in advance

### Hearty Davos porcini cream soup

Hearty, creamy porcini mushroom soup refined with cream and delicately flavoured. Served separately with strips of hearty, traditional, genuine air-dried Grison meat (vegetarian option also available)

Culinary mountain experience in every spoonful

Our speciality is always popular

made from 100% best Argentinian entrecôte beef, finely sliced by hand, flavoured with chives, our home-made sauce and the fine whiskey.

our home-made sauce and spicy whiskey.

With apple capers, olive oil, pickled gherkin, blue onions and cherry tomatoes and garnished with a salad bouquet.

Original hand-cut beef tartare

Served with toasted slices of toast and the best Davos butter

Appetizer 70 grams of meat 29

Main course 130 grams of meat

## **Crunchy lamb's lettuce**

With Bezis homemade, creamy French sauce, homemade paprika - garlic - toast croutons, juicy tomato wedge and boiled Davos egg served with crispy fried bacon slices (also possible without bacon)

### **Delicately smoked salmon**

Thinly sliced smoked salmon with creamy horseradish sauce, served with lettuce, apple capers, olives, blue onions, toasted bread slices and Davos butter

29









# From the region



Our popular **Davos barley soup** cooked with barley, diced dried meat and vegetables and cream,

cooked with barley, diced dried meat and vegetables and cream, served with cream topping and herbs 13.50

### Pizokel: the Graubünden classic

For the first hunger:

fresh, crunchy leaf salad of the season
with carrot, sweetcorn, cabbage and cucumber strips
with homemade balsamic dressing

followed by:

Davos pizokel (a type of pancake dough) with Davos mountain cheese, savoy cabbage, diced apple, roasted onions and cream cooked until creamy, served with apple sauce.

38

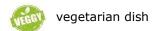
### **Capuns traditional Grisons specialty**

(Swiss chard wraps with spaetzli dough, diced salsiz and dried meat, parsley) with creamy dairy cream and Davos mountain cheese au gratin, 4 pieces 26

#### **Dorfbeiz classic**

Cubes of entrecôte roasted pink with herb butter served with Davos pizokel (a type of pizokel dough) cooked with Davos mountain cheese, savoy cabbage, diced apple, roasted onions and cream

46







#### Dörfler Huuswurst with Davos rösti

Spicy Huuswurst from the well-known farm at Büel, Davos Dorf, with coarse mustard, served with a fine golden crispy Davos rösti

## Prättigauer Rösti



Crispy rösti, gratinated with fresh Davos mountain cheese, served with a fried egg from the Hoffmann-Minder farm in Davos with coarse pepper and oven-baked cherry tomato

# Vegan rösti 🔑



Rösti fried with sunflower oil, topped with fried mushrooms and sautéed seasonal vegetables 26

## Enjoy the original Swiss dish with **Grisons sophistication**



3 fine Swiss cheeses

Traditional cheese fondue "Dischma" à discrétion according to the house recipe with recent Gruyère, creamy Fribourger and savoury Davos mountain cheese from Molki Davos, creamed with white wine served with bread cubes and raclette potatoes 37 per person with fried bacon cubes

42 per person





# Something tasty for the main course

## **Our Cordon Bleu**

### **Bezis Davos Cordon Bleu Menu**

For the first hunger:
fresh, crunchy leaf salad of the season
with carrot, sweetcorn, cabbage and cucumber strips
with homemade balsamic dressing

followed by:

succulent pork cordon bleu filled with
Davos mountain cheese and hearty Black Forest smoked ham,
breaded with coarse breadcrumbs and Davos egg,
fried in a pan with butter and sunflower oil until crispy
served with fresh vegetables according to choice, crispy French fries
served with our favourite house seasoning and lemon wedge

### Our hit: Raclette Cordon Bleu

Cordon Bleu of Swiss pork with Black Forest country smoked ham and and fresh Davos mountain cheese,

topped with lots of **creamy Swiss raclette cheese**topped with a **fried egg** from the Hoffmann-Minder farm,
garnished with coarse coloured pepper and fried onions,

served with fine crispy French Fries with our favourite house seasoning





# **Our favourite burgers**

### Dorfbeizburger

Homemade, juicy 100% Swiss beef burger (165g) from the grill topped with fresh Davos mountain cheese in a golden-yellow house burger bun from the GanzHeis© wood-fired oven bakery with iceberg lettuce, tomato slice, crunchy pickled gherkin slice and blue onions

served with fine homemade sauces:

barbecue sauce, spicy chipotle mayonnaise and mountain alpine herb sauce served with our crispy French fries with house seasoning

30

with extra crispy fried bacon

+ 2

with our famous sweet potato fries flavoured with sea salt

with extra crispy fried bacon and sweet potato fries  $\frac{1}{4}$ 

Goes well with it: Seasonal leaf salad with carrots, sweetcorn, cucumber and cabbage strips with homemade balsamic or French dressing + 10

## Quinoa chilli burger



Grilled patty with quinoa, vegetables, slightly spicy, garnished with tomato relish and iceberg strips and in a GanzHeis© wood-fired bun served with our **popular sweet potato fries** seasoned with sea salt

Goes well with it:
Seasonal leaf salad with carrots, sweetcorn,
cucumber and cabbage strips with
homemade balsamic or French dressing
+ 10







# Something tasty from the water

## **Egliknusperli**

For the first hunger:
fresh, crunchy leaf salad of the season
with carrot, sweetcorn, cabbage and cucumber strips
with homemade balsamic dressing
followed by

fine juicy perch crispies, golden-yellow French fries with our favourite house seasoning, served with fine homemade tartar sauce and lemon wedges

## Something delicious without meat

### Vegetable pappardelle with porcini mushrooms

For the first hunger:

fresh, crunchy leaf salad of the season with carrot, sweetcorn, cabbage and cucumber strips with homemade balsamic dressing followed by:

Pappardelle and steamed porcini mushrooms served with roasted cherry tomatoes, onion strips, fresh herbs, garlic and fresh vegetables tossed in olive oil

35

