

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

16

Our speciality is always popular Original hand-cut beef tartare

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.
Served with toasted slices of toast and the best Davos butter

Appetizer 70 grams of meat
29

Main course 130 grams of meat
39

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)

18

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



vegetarian dish



vegan dish



From the region



Our popular **Davos barley soup**
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



vegetarian dish



vegan dish

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

27

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

26

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



vegetarian dish



vegan dish

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

46

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

48



vegetarian dish



vegan dish

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

or

with **extra crispy fried bacon**

+ 2

with our **famous sweet potato fries flavoured with sea salt**

+ 2

with **extra crispy fried bacon and sweet potato fries**

+ 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

33

Goes well with it:

Seasonal leaf salad with carrots, sweetcorn, cucumber and cabbage strips with homemade balsamic or French dressing

+ 10



vegetarian dish



vegan dish

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

37

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



vegetarian dish



vegan dish