

MENU WINTER 2024/25

A WARM WELCOME

**We are happy that you are
our guest today.**

NOVA – the menu



Champagne

Lobster ^(US)

Bisque – Pumpkin – Lemon – Cucumber – Algae – Cocktail ice cream

Scallop ^(JP) – **Gambero Rosso** ^(IT)

Cauliflower – Onion – Salicorne

Wagyu ^(CH)

Celeriac – Corn – Shi Meji – Bimi

Mandarin – Blood Orange – Lemon

Lime – Grapefruit – Yuzu – Dwarf oranges

4-course menu incl. 1 glass of Champagne 115

Wine accompaniment (1 glass per course) 40

Starters

Lamb's lettuce 15

Bacon ^(CH) – Egg – Bread croûtons

vegetarian



14

Red caramelized chicory salad 17

Fennel – Oranges – Dates



**Mosaic of Swiss Alpine Salm ^(CH)
and Hamachi ^(DK)** 25

Algae – Lemon – Bottermilk – Radish

Deer fillet salad ^(NZ) 25



Rocket – Pine seed – Wild cranberries – Raspberry vinaigrette

Sautéed king prawns ^(VN) 19

Sepia linguine – Miso beurre blanc – Basil

Potato gnocchi 28

Sauteed goose liver cubes ^(FR) – Sweet tooth mushroom

Port wine

vegetarian



22

with Perigord truffels + 35

Onzen egg from Schanus 40



Perigord truffels – Leaf spinach – Cauliflower

Pumpkin – Parmesan cheese



Laktosefrei





Glutenfrei



Vegetarisch

As starter or main course

Grisons Dried Meat ^(CH) & 	
Mountain Cheese from Andeer	24 / 34
Sweet and sour vegetables – Cherry tomatoes	
False snails ^(IRL) 	20 / 38
Beef fillet – Herb butter	
with french fries	+ 5
Beef tartare ^(CH)	29 / 39
Beetroot – Cucumber – Piccalilli	
Toast – Butter	
with french fries	+ 5
with sauteed goose liver ^(FR)	+ 18

Soups

Grisons barley soup	15
Porcini mushroom cream soup  	15



Laktosefrei



Glutenfrei

 Vegetarisch

Fish main courses

Cod ^(NO) 42

Kampot pepper – Barbouillade de Nice
Aioli – Potato

Swiss Alpine Salm ^(CH) 45

Sepia Nera Brioche – Salmon caviar – Cauliflower – Carrots

Vegetarian main course

Homemade Linguine  41 / 51

Perigord truffle – Andeerer Granit cheese



Laktosefrei



Glutenfrei



Vegetarisch

Meat main courses

Dear fillet ^(NZ)  54
Sauce Royale – Chocolate – Polenta – Bimi

Beef fillet ^(IRL)  56
Sauce Foyot – Port wine sauce – Potato – Bimi – Leaf spinach
Mushroom
with sauteed goose liver +18
with Perigord truffels + 35

Black Angus Beef Entrecote ^(IRL)  46
from the B.G.E. charcoal grill
Herb butter – Roasted onions – Marrow – Pumpkin
Parsnip – Sweet potato
with sauteed goose liver +18

Ossobuco ^(CH) 44
Risotto di Amarone – Oven vegetables

Wiener Schnitzel ^(CH) 48
French fries – Wild cranberries – Cucumber salad



Laktosefrei



Glutenfrei



Vegetarisch

Meat main courses

Capuns Sursilvans ^(CH) 36

Leaf of chard - Grisons Dried Meat^(CH) - Garlic Sausage^(CH)
Salsiz^(CH) - Bacon^(CH) - Butter - Andeerer Granit (Cheese)

Wagyu Burger ^(CH) 45

from the B.G.E. charcoal grill

Bacon – Lettuce – Coleslaw – Tomato – Cucumber

Homemade burger sauce – Pommes allumettes

with sauteed goose liver +18

Alpstein chicken breast ^(CH) 39

Puff pastry tartlet – Fig - Quince puree

Chickpea cream – Red Onion

Lamb entrecôte ^(IRL) 46

Jerusalem Artichoke – Eggplant – Sauce – Parmesan cheese

Herbs – Black onion



Laktosefrei



Glutenfrei



Vegetarisch

Fondue

Fondue Chinoise

per person

68

available on request

Small lamb's lettuce Salad

Bacon ^(CH) – Egg – Bread croutons

XXX

Premium meat ^(CH) of Veal and Beef

hand cutted, boiled by yourself in a broth

French fries

Sauces: Curry-Mango, Soy-Sesame, Cocktail, Pepper, Tartar and Garlic

Pickles, Cherry tomatoes
and pickled sweet-sour vegetables

XXX

Self-cooked broth
with or without Sherry

Supplement meat

per 150 gr.

15



Laktosefrei



Glutenfrei



Vegetarisch

Desserts

Sicilian Canolo 15
Ricotta – Pistachios – Chocolate – Mandarin – Lemon ice cream

Chocolate 15
Mousse – Cake – Cream – Crunch – Pineapple

Pavlova 15
Mango – Passion fruit – milk

Affogato al caffè 9
Vanilla ice cream – Espresso

Sundae Danmark 11 / 14
Vanilla ice cream – Cream – Roasted almonds
Warm chocolate sauce

Iced coffee 11 / 14
Moccha ice cream – Cream
with cherry liquor + 3 ½

Sundae Poire 14 ½ / 17 ½
Pear sorbet – Vieille Williams pear liquor from Urs Hecht

Sundae Sanguine 7 / 11 / 14
Blood orange sorbet – Prosecco



Laktosefrei



Glutenfrei



Vegetarisch

Cheese

Swiss Cheese

18

Apple molasses – Quince – Fruit bread

Homemade ice cream

Traditional ice cream

Vanilla – Coffee – Chocolate – Sour cream – Salted caramel

Sorbets

Strawberry – Pear – Blood orange – Raspberry-Lychee – Tropical
Lemon

Per scoop	5
Whipped cream	1 ½

Where two prices are quoted (except for desserts), the first price is for a starter and the second price is for a main course.

An additional place setting will be charged at CHF 5.00.

Service and VAT is included.



Laktosefrei



Glutenfrei



Vegetarisch

Our suppliers

We choose our suppliers carefully so that we can offer you the best dishes made from excellent products: Here are some of our suppliers

Sennerei Andeer (081 611 13 15)

The cheesemakers lovingly process the milk from organic farms in Andeer into cheese specialities full of character.

Swiss Lachs – pure alpine salmon (091 291 01 04)

Probably the freshest, best quality and healthiest salmon are reared at the sustainable aquaculture farm in Lostallo. 100% Swiss-made, free from chemicals and antibiotics and with short transport routes.

Bianchi (056 649 27 27)

Comestibles, fish and crustaceans,
Alpstein Poulet (own free-range poultry farm with maize feed at the foot of the Alpstein)

Metzgerei Gurtner Flims (081 911 15 50)

Meat, sausages and poultry from the neighbourhood.

LUMA (052 670 02 11)

Sustainable, hand-picked meat from excellent producers.

Ecco-Jäger (081 921 67 47)

Regional fruit and vegetable supplier based in Laax and Bad Ragaz.

Riverawine (061 599 56 95)

High-quality olive oils, Spanish meat products and specialities

Fam. Darms (081 925 35 01)

We buy fresh eggs from the Darms family in Schnaus, just behind Ilanz.

Nobili (076 528 70 05)

Game, game products

Romers Hausbäckerei (055 293 36 36)

Breads, small breads, home bakery, savoury pastries, sweet pastries, patisserie

Käserei Willi Schmid (071 994 32 86)

Willi Schmid produces some of the best cheese in the world in Toggenburg. What counts for the master cheesemaker is his passion for his craft and the best raw milk in the area.

Prodega Chur (081 286 14 14)

Colonial goods, vegetables, fruit, meat, sausage products, milk, dairy products, eggs, egg products.

Declaration of origin

Unless otherwise stated, the origin of the products is as follows:

Beef	Switzerland, Ireland
Veal	Switzerland
Pork	Switzerland
Lamb	Ireland
Poultry	Switzerland/France
Sausage/Sausage productes	Switzerland/Italy/Spain
Fish	as mentioned in the menu

All bread and baked goods are produced in Switzerland, with the exception of toast (France) and gluten-free bread (EU).

Allergies

Our staff will be happy to inform you about allergens contained in the dishes.

We respect and understand allergies, intolerances and personal eating habits. Due to the elaborate preparation of our dishes and the fact that all food is processed in the same kitchen (contamination), we are unfortunately unable to take these into account and accept no responsibility for them.