



It tastes best in the mountains

Fadri and Jörg rely on ingredients that have been freshly picked and plates that convince not with decoration, but content. Quality at world-class level, but authentic.

Quiet luxury. Also on the plate.

Only what is ripened in the Graubünden sun, grown on the alp and produced in the valley, has the typical Berghuus aroma, which actually does not need much more. That's why our classics, such as Fadri's Salsiz, Capuns or veal chop taste heavenly as they are.

Natural, genuine, irresistible.
That is the Berghuus principle.



THE APERO

Fadri's alpine pork Salsiz with silver onions, tomatoes, pickled vegetables and wood oven bread	19.50
Berghuus Plättli Prosciutto, dried meat, bacon and regional mountain cheese	32.00



THE SOUPS

Consommé of Berghuus Wagyu beef with vegetables strips and passatelli	16.50
Pumpkin soup with caramelised goat's cheese (v)	18.00

THE STARTERS

Crispy pumpkin wedges with kohlrabi and pear salad Pear chutney and roasted hazelnuts (v)	24.00
Venison carpaccio with truffle mayonnaise Parmesan shavings and rocket salad	29.00
Homemade venison pâté with apple, celery salad and Cumberland sauce	32.00
Berghuus salad (v)	14.50
Berghuus beef tatar	70gr / 140gr
- with toast	23.00 / 31.00
- with French fries	29.00 / 37.00



THE MAIN COURSES

Capuns according to our own family recipe	29.00
Pumpkin risotto with hazelnut and pecorino (v)	29.50
Classic venison side dish (v)	32.00
Venison pepper with spaetzli Brussels sprouts, red cabbage, Mirza apple and caramelised chestnuts	49.00
Venison entrecôte with nut crust with celeriac puree, fresh mushrooms, mirza apple and caramelised chestnuts	56.00
Saddle of venison with juniper jus with classic venison garnish <i>From two people - preparation time approx. 30 minutes</i>	74.00/p.
Charcoal grilled double veal chop with Dom Pérignon risotto, morel sauce and vegetables <i>ca. 500gr, preparation time approx. 30 minutes</i>	118.00/p.



FOR OUR YOUNGEST GUESTS

French fries (v)	10.50
Viennese sausages with vegetables	14.00
Spaghetti Napoli (v)	16.00
Lasagne	16.00
Chicken nuggets with French fries	16.50



THE DESSERTS

Vermicelles with meringues with homemade vanilla ice cream and caramelised chestnuts		19.00
Graubünden homemade walnut cake		12.50
Cake of the day with ice cream and whipped cream		15.00
Variation of cheeses from the region served with homemade pear crisp and fig chutney		16.00
Various ice cream flavors	per scoop	4.00
Whipped cream	portion	1.50



Japanese delicacy meets Swiss taste

Berghuus Wagyu / Andreas Stgier

When Fadri heard about Andreas' plan to pair a Japanese Wagyu cattle with the Swiss Brown breed, he was immediately intrigued. Until now, he had not seen anything similar in all of Graubünden. Wagyu stands for tenderness, Swiss Brown for taste, and indeed the first taste has already convinced everyone. Fadri secured the exclusive rights to the breed and makes use of the entire product in the Berghuus kitchen.

Butcher craft with 80 years of tradition

David Steier / Metzgerei Peduzzi

The local butcher learned his trade from scratch and is the third generation to take over the family business, which has existed since 1938. Almost eighty years of experience characterize the quality above all. Even today, David still does many things that other butchers have stopped doing a long time ago. For example, the beef on the bone matures for five weeks so that it does not dry out and lose its flavor. An absolute insider tip is the double veal chop.



The best cheese comes from happy goats

Dino Balestra

"My goats are calling, I have to go!" is written on Dino Balestra's T-shirt.

The young cheesemaker, who took over the family business from his father just a few years ago, smiles. But anyone who has tasted his legendary Geissziger knows that Dino is actually quite serious. The well-being of his goats comes first for Dino and his partner Kathrin Riederer.

This can be seen by anyone who visits their lively chamois-colored mountain and Saanen goats on the Tigignas Alp, watches the cheesemakers milking them, and then observes how the fresh cheese truckles are first carefully stored in the in-house cellar, then turned, and finally matured into unique cheese specialties.

Homemade

Berghuus Radons

Over the years, our Swiss chefs have safeguarded the respect for plants and animals as well as a dignified production. Both know: Quality starts with the living. That's why they leave nothing to chance when selecting their products and make everything themselves, from the salsiz to the daily cakes to the Swiss stone pine schnapps.

Your host, Fadri Arpagaus



Products from the region

Val Surses

Beef & Calf	Metzgerei Peduzzi	Savognin GR, CH
Wagyu (Beef):	Alp Schmorras	Parsonz, GR, CH
Pork (Salami):	Alp Somtgant	Somtgant, GR, CH
Poulet:		CH
Vension	Local hunting	Surses, GR, CH
Honey:	Koch & Cadotsch	Savognin, GR, CH
	Curdin Nicca	Savognin, GR, CH
Eggs:	Cadotsch Eier	Tinizong, GR, CH
Cheese:	Dino Balestra	Savognin, GR, CH
	Nossa Caschareia	Savognin, GR, CH
Bread and cakes:	local bakers	Surses, GR, CH

Legende

(v) vegetarian food

In case of allergies or intolerances, we kindly ask you to inform our Service team which will be very glad to provide you with more information regarding our dishes.

All prices in CHF incl. VAT
