

SNACKS

Empanadas (Rind / Mais & Käse) 🍴🍴

Empanadas (beef / corn & cheese)

23

Über dem Holzfeuer gegrillter Sucrine-Salat 🍴

Gebatener Lardo, Champignons, weich gekochtes Ei warm serviert,

Schalotten-Kräuter-Vinaigrette, Rosmarin-Croûtons

Sucrine salad wood fire grilled

Pan-fried Lardo, mushrooms, soft-boiled egg served warm,

shallot-herb vinaigrette, rosemary bread croûtons

28

Kalbshaxenterrine, Gänseleber

Meerrettichcrème & Essigkarotten

Veal shank & Foie gras terrine

Horseradish cream & pickled carrots

52

Im Holzofen gekochte Kürbissuppe, Trüffel 🍴

Kürbiskerne, Blätterteig-Brioche und Alpbutter

Grilled pumpkin velouté, Black truffle

Pumpkin seeds, puff pastry brioche & mountain butter

32

Tagliolini 🍴

Kräuter Pesto, Pinienkerne & Parmesan

Tagliolini

Herb Pesto, pine nuts & parmesan

26

Croque-Monsieur mit regionalem Schinken,

Engadiner Bergkäse & schwarzer Trüffel

Croque-Monsieur with local ham,

Engadine cheese & Black truffle

38

Club Sandwich 

Forelle, Cedro Zitrone, Fenchel, Meerrettichcrème & Wasabi Mayonnaise

Club Sandwich

Trout, cedro lemon, fennel, horseradish cream & wasabi mayonnaise

40

Klassischer Hamburger mit hausgemachten Pommes Frites

Salat, rote Zwiebeln & regionaler Käse

Classic Hamburger with homemade French fries

Lettuce, red onions & local cheese

42

DESSERTS

Dulce de Leche Flan  

18

Bergbeeren 

Alpiner Sauerrahm & Edelweiss-Sorbet

Wild berries

Alpine sour cream & Edelweiss sorbet

18

Schokoladenwaffel 

Vanille Glace & Toffee Sauce


Chocolate waffle

Vanilla ice cream & Toffee sauce


18

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish and drink is available upon request.

 Vegetarian

 Vegan

 Gluten Free

 Lactose Free

Music and vinyl sessions curated by 'Directeur d'ambiance' Arman Naféi.

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