

JSCH
ALP



Welcome !

Something sweet in the morning

CHOCOLATE CROISSANT 3
NUT CROISSANT ^(A, C, H) 3.50

Hangover cure

FILLED CIABATTA ^(A, C, G) 14.50
according to daily recommendation

BOUILLON ^(L, C, O) 9.50
with daily filling

JSCH-BURGER ^(A, G, M) 26
with coleslaw & fries
150g angus beef in ciabatta with
raclette cheese, home-made pickles,
rocket, onion confit

JSCH IM FALL VEG!BURGER ^(A, M) 25
smothered beetroot patty in Davos cia-
batta with coleslaw, home-made pickles,
rocket, onion confit, coleslaw

Starters for the small appetite

GREEN SALAD ^(O, H) 12.50
with seeds
and pomegranate

LAMB'S LETTUCE SALAD ^(H, C, O) 16.50
with bacon, egg,
pumpkin seeds

JSCH-"PLÄTTLI" ^(A, G) 26
Local alpine cheese, Prättigau Schibli,
bacon, local „bündner“ dried meat,
salsiz, homemade pickles,
bread, butter

PORTION OF FRIES 8.50
with homemade alpine herb salt

GULASCH-SOUP ^(L, G, O) 14
with sour cream

„BÜNDNER“ BARLEY SOUP ^(A, L) 15.50
with roasted pork sausage

Main dish for a big appetite

DAILY SPECIAL 24

PIKE-PERCH NUGGETS ^(A, D, O, G) 32
with a house salad and a
alpine-herb-sour-cream dip

PASTA WITH TOMATO SAUCE ^(A) 17.50

„ÄLPLER MAGRONEN“ ^(A, G) 17 / 22
with, bacon, homemade apple puree,
cream, leek, potatoes, fried onions

HOMEMADE
CHEESE SPÄTZLI ^(A, G) 21
cream, alpine cheese, fried onions

MOUNTAIN GUIDE
JSCH-CAPUNS ^(A, C, G, L, O) 25
with salsiz, herbs, cream, bacon, wild
mushrooms

FONDUE

as of 2 people
price per person

MOITIÉ MOITIÉ FONDUE ^(A, G) 32
pickles, pears, potatoes and bread

MOITIÉ TRÜFFEL FONDUE ^(A, G) 39
white truffel , pickles,
pears, potatoes and bread

Rösti

„EIFACH SO“ 17.50

„WALLISSER“ ^(G) 20.50
with Raclettecheese

„BERNER“ ^(C, G) 24.50
bacon, fried egg

„VEGIE'S“ ^(G) 23.50
with glazed vegetables
and fresh herbs

For the offspring

PASTA ^(A, G) 9
with or without tomato sauce

FRIES & CHICKEN NUGGETS ^(A, C, G) 11

SMALL FRIES 6

ICE CREAM 4.50



CAKE

FRUIT TARTE (A, C, H, G) 7

APRICOT „LINZEN“ TARTE (A, C, H, G) 7

MARONI CAKE (A, C, H, G) 8

ICE CREAM

FIOR DI LATTE
CHOCOLATE
VANILLA

SORBETS
ROSEHIP PORT
LEMON

boule 5.50
whipped cream +1.50

SWEET

ORANGE-COINTREAU (C, G) 12
CREME BRULÉE

LUKEWARM
CHOCOLATE CAKE (A, C, H, G, O) 14.5
with fior di latte ice cream and
cinnamon plums

APPLE STRUDEL (A, C, G, F) 12.5
with vanilla espuma

VERMICELLES (C, G, H, F) 11
with meringues and whipped cream

A Guata!

*Unless otherwise stated, we source our meat and fish from Switzerland.
Prices in CHF and incl. 7.7%VAT*

*A: gluten B: crustaceans C: poultry eggs D: fish E: peanuts F: soybeans G: mammalian milk H: nuts L: celery M: mustard
N: sesame seeds O: sulphur oxide and sulphites P: lupins R: molluscs*