

Group Menus

Choose one of our suggested menus or
create your own personalised menu.

We will be happy to prepare a tailored quote
based on your choice of dishes
and your preferred number of courses.

Simply email us your preferences at:

info@altepostdavos.ch

Starters

Suggested menus for groups of 8 or more

Salads

Green leaf salad	13.50
Crisp lamb's lettuce salad Bacon, egg & croutons	17.50
Burrata with cherry tomatoes & rocket Balsamic glaze, pesto & herb dressing	16.50
«Davos Salad» Mixed leaves with mushrooms, bacon & croutons	17.00
«Chef's Salad» Mixed leaves with smoked chicken breast strips, Parmesan shavings & croutons	17.50
«Winter Salad» Mixed leaves with pomegranate, feta, cucumber, walnuts & mandarins	18.50

How about a sharing bowl of salad to start?

All salads are also available in a bowl for guests to help themselves.

Price reduction of 2.- / person & portion

Soul Warmers

Cream of tomato soup Cream topping & croutons	14.50
Vegan pumpkin & ginger soup Coconut milk foam	14.50

Warm Starters

Nani's Capuns Grisons dumplings with dried meat, wrapped in chard, Creamy cheese sauce	18.50
Vegetarian Capuns Grisons dumplings with vegetables, wrapped in chard, Cream sauce with Davos cheese	18.50

Main Courses

Suggested menus for groups of 8 or more

Pork

Pork cordon bleu	42.50
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Beef

Slow roasted beef fillet	59.50
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Pepper sauce

Fillet Stroganoff	52.50
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Peppers & mushrooms

Veal

Swiss veal cordon bleu	52.50
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Swiss veal steak	64.50
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Morel cream sauce

Sliced Swiss veal	52.50
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Mushroom cream sauce

Your Choice of Side Dishes

All main courses are served with vegetables and your choice of side dish(es).

Spätzli, French fries, potato gratin

Vegetarian & Vegan

Vegetarian Capuns	34.50
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Grisons dumplings with vegetables, wrapped in chard,

Cream sauce with Davos cheese

Vegetarian Spätzli with vegetables	33.50
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Creamy cheese sauce

Vegan dish subject to availability

Fondue Raclette

Price per person

House-blend cheese fondue	CHF 34.50
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Diabolo Fondue	CHF 36.50
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Extra spicy, seasoned with chilli peppers

Herb Fondue	CHF 36.50
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Aromatic herb cheese

Truffle Fondue	CHF 40.50
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A gourmet treat with black summer truffle

Champagne Fondue	CHF 39.50
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A festive, elegant fondue prepared with Champagne

Served with our home-baked bread

Extras

Portion of potatoes	+ 8.50
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Dried meat, 100 g	+ 17.50
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Mixed pickles	+ 4.50
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Fondue Chinoise	64.50
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Veal, beef, pork (chicken / venison)

220 g / person

Delicious sauces & accompaniments,

French fries & rice

Raclette	44.50
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Cheese, potatoes, accompaniments, sauces

With tabletop grill

Bacon, chipolata, meat, herb butter

200 g / person

+ 15.00

Sharing Packages

Fondue Party

CHF 55.50 per person

Leaf salad in a sharing bowl

House-blend cheese fondue

Home-baked bread / mixed pickles

Other fondues at an extra charge:

Diabolo / Herb + CHF 2.00

Truffle + CHF 6.00 / Champagne + CHF 5.00

Extras: Portion of potatoes + CHF 8.50

Dried meat (100 g) + CHF 17.50

**Chocolate cake with vanilla ice cream & cream
or Williams pear sorbet**

Pizza Party

CHF 48.50 per person

Leaf salad in a sharing bowl

A selection of pizzas

Served sliced at the table

When our wood-fired oven
is fired up!

1 pizza per person,
each extra pizza CHF 12.00

**Chocolate cake with vanilla ice cream & cream
or Williams pear sorbet**

Pan Party

CHF 79.50 per person

Leaf salad in a sharing bowl

Beef fillet «Café de Paris»

Cook it yourself in a skillet

French fries / vegetables

**Chocolate cake with vanilla ice cream & cream
or Williams pear sorbet**

Pimp your salad ...

Lamb's lettuce salad + CHF 4.00

Bacon / egg / croutons

Davos salad + CHF 3.50

Bacon / mushrooms / croutons

Group Menus

Winter Dream

87.50

Lamb's lettuce salad

Bacon / egg / croutons

Fondue Chinoise

Veal / beef / pork (chicken / venison)

220 g per person

Delicious sauces & accompaniments / French fries / rice

Jack Sparrow

Vanilla ice cream / rum liqueur / cream

Jakobshorn Menu

87.50

Pumpkin & ginger soup

Coconut milk foam

or

«Davos Salad»

Bacon / croutons / mushrooms

Slow roasted beef fillet

Pepper sauce / vegetables

Choice of side dish (French fries, Spätzli, potato gratin)

Chocolate mousse

Parsenn Menu

89.50

Cream of tomato soup

Cream topping / croutons

or

Burrata with cherry tomatoes & rocket

Balsamic glaze, pesto & herb dressing

Swiss veal steak with morel sauce

Vegetables

Choice of side dish (French fries, Spätzli, potato gratin)

Lavender & honey panna cotta