



WELCOME TO THE HÖHWALD

"The Höhwald" is a unique place of enjoyment.
Arrive, sit down, relax, have a good time. Escape the rush.

"Schii dr Wii laa - take your time"

Spend this luxury of today with us. What's new in "Höhwald"? We, as Family Dietrich run this unique place since December 2016. We try our best every day to take care of our guests needs and wishes. If you have any special wishes or are planning an event, let us know. Almost everything is possible. Thank you being our guest!

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Let the products and dishes inspire you. We maintain a cuisine with regional products. Our ingredients are purchased from local suppliers who share our sustainability philosophy. We know the people and maintain close contact with them. In several visits during the season, we make sure we have the latest news, we know everything about specials and motivate our suppliers to try something.

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Please understand that we prepare all dishes fresh and that sometimes can take a while for this reason. If you like to meet the chef you are warmly invited to see him in the kitchen any time.

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As far as possible we take into consideration sensitivities and allergies.

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Did you know that we are producing a lot of things in the house?

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Our Höhwald bread

We prepare the dough and the bakery Hitz in Küblis bakes this special bread forms. Potatoes, white flour and bacon are the basics. We serve this bread with "Alpbutter" and white cheese dip. If you wish more bread – please order. CHF 9.50 for one piece or CHF 7.50 for a half portion. Of course you can also order the bread to taker CHF 5.50.

If you wish gluten- and lactose free bread and spread, please let us know.

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Our local suppliers:

Family Dicht-Brosi, Klosters, - eggs and beetroot; Rusch & Luck, Klosters, - trout; Kesslerhof, Klosters, pork, veal, ham, cheese; Deflorin and Billeter, flowers and herbs; Simon Grischott, Klosters, honey; "Fritz", mushrooms, blueberries, cranberries; Madrisa Bakery Hitz, Küblis, Davos milk, Waser Früchte, Davos; Filisur, mountain potato; Family a Porta, Scuol, butter, alpine cheese Alp Tamangur; Philip Grendelmeier, Zizers, juices, jams, honey, Butcher Hatecke, Scuol and Butcher Guler, Klosters, meat, salsiz, dried beef, raw ham; Silvia Vonlanthen, Ftan, bergamot syrup, tea da Ftan; Che Chaschöl, Tschlin, goat cheese; Rageth Landquart, meat, fish,

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MEAT DECLARATION and YOUTH PROTECTION LAW

Our meat is Swiss except the beef fillet – which is from Australia (this meat can contain antibiotics)
Children under 16 receive no alcohol, young people only receive spirit after 18 years of age

MENU – Lunch

from 11.30 am to 5.30 pm

STARTERS

We don't serve small portions of our starters. Starters which are available as mains you will find in the main courses.

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LEAF SALAD/ CHF 9.50 "V"

Colourful leaf salad with House or French dressing

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MIXED SALAD/ CHF 11.50 "V"

Mixed vegetable and leaf salad with House or French dressing

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LAMBS LETTUCE/ CHF 16.50 "V"

Lambs lettuce with egg and French dressing

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HÖHWALD SALAD/ CHF 18.50 "V"

Colourful leaf salad with bacon egg, croutons and House dressing

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BOWL OF SALAD (MIN 2 PERSONS) "V"

for sharing with Höhwald- or Frenchdressing

MIXED SALAT/ CHF 9.50 p. P.

LAMBS LETTUCE /CHF 12.50 p.P.

HÖHWALDSALAD/ CHF 14.50 p.P.

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BEETROOT CARPACCIO/ CHF 19.50 "V"/ Maincourse CHF 29.50

Marinated beetroot, figs, goats cheese, honey and thyme

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TARTAR/ CHF 29.50/ Maincourse CHF 43.00

Tastefully marinated tartar with its classic sides, toast and butter

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MAREND

SALSIZ/CHF 14.50

from the butcher Hatecke in Scuol

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ALPCHEESE "NOVAI"/CHF 12.50 "V"

150g cheese from Alp Novai with figuechutney

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"BÜNDNERPLATTE"/CHF 32.50 per portion

"BÜNDNERPLATTE" FOR CHARING / CHF 24.50 per person

Mixed plat with "Bündnerfleisch", ham, cheese Novai, vinegar vegetable

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HÖHWALDBREAD/ HALF CHF 7.50 / FULL CHF 9.50

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SOUPS

BEEF BOUILLON/ CHF 12.50

Homemade beef bouillon, herb pancakes and chives

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BARLEY SOUP/ CHF 14.50 "V"

WITH ENGADINE SAUSAGE / CHF 7.50 per piece

IN BIG BOWL FROM 2 PERSONS ON / CHF 12.50 per person

Barley, vegetables with garlic croutons and stripes of salsiz

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MAIN COURSES

We are happy to serve you a small portion of our main courses with a price deduction of CHF 5.00 per meal.

REGIONAL

CAPUNS/ CHF 29.50 "V"

Spätzli dough wrapped in chard, with oyster mushrooms, melted mountain cheese, cooked in creamy bouillon

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MALUNS/ CHF 21.50 "V"

Potatoes with flour, onions and bacon roasted, with applesauce and mountain cheese

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PRÄTTIGAUER MEATBALLS/ CHF 29.50

Homemade meatballs, with jus, mashed potatoes and vegetables

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CHEESE FONDUE / CHF 29.00 pP/ PEARS CHF 5.00/ POTATOES CHF 6.00/ MIXED PICKLES CHF 3.00/
PER EGG 3.00

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AUSTRIAN CLASSICS

VIENNESE ESCALOPE/ CHF 48.00

Escalope of veal, Viennese style, fried in butter with potato salad and cranberries

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KAISERSCHMARRN/ (20 MINUTES) CHF 19.50 "V" / for sharing CHF 11.50 p.P

sugared pancake, caramelised with raisins, apples, rum and plums

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SUNDAY ROAST/ CHF 39.50 (only Sunday)

Pork roast with potatoes and vegetables, served in pan for sharing

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SWEET OR SAVERY FINALE

PAIVER/ CHF 14.50 "V"

Warm red wine plum with vanilla ice cream and black pepper

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CREME BRULEE CHF 14.50 "V"

Caramelised vanilla cream with citrus fruit ragout and sorbet

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EDIBLE RÖTELI/ CHF 14.50 "V"

Warm "Röteli" cherries, vanilla ice cream, accompanied by a brownie

**

KAISERSCHMARRN/ CHF 19.50 "V" / for sharing CHF 11.50 p.P.

Sugared pancake, caramelised with raisins, apples, rum and plums

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APPLESTRUDEL / CHF 14.50 (not always available)

with vanillasauce and vanilla ice cream

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CHEESE WAGON 3 VARIANTS/ CHF 14.00 5 VARIANTS/ CHF 22.00 "V"

Regional chees from the Kesslerhof, Alp Novai and the Molkerei Davos, along with cheese creation from the Käserei Jumi

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ICE CREAM MENU HÖHWALD WINTER EDITION

All ice cream creation are available in small portions with a price reduction of CHF 3.00.

HÖHWALD SURPRISE/ CHF 11.50

3 bowls of vanilla ice cream, liquid ovo crunch, whipped cream

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AMARENA/ CHF 11.50

2 bowls of strawberry and 1 bowl of pistachio ice cream, amarena cherries, whipped cream

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NUT CRACKER/ CHF 11.50

1 bowl of vanilla, 2 bowls of walnut ice cream, caramelised nuts, whipped cream

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HÖHWALD ICED COFFEE/ CHF 13.50

2 bowls of cappuccino, 1 bowl of vanilla ice cream, Nespresso, homemade Röteli, whipped cream

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WINTER DREAM/ CHF 11.50

2 bowls of vanilla, 1 bowl of pistachio ice cream, warm cinnamon plums

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SIZILIANA/ CHF 13.50

3 bowls of lime and lemon sorbet, citrus fruit ragout, homemade limoncello

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ESPRESSO COOL/ CHF 7.50

1 bowl of vanilla ice cream, Nespresso

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TIPSY SORBET/ CHF 11.50

3 small bowls of lemon and lime, pear or strawberry and raspberry sorbet with the matching liquor

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DUO/ CHF 7.50

2 bowls of ice cream served in a mini almond cornet

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MÖVENPICK ICE CREAM/ CHF 3.50 PER BOWL

Lemon and lime, black currant, strawberry and raspberry, pear, vanilla, chocolate, cappuccino, walnut, strawberry, pistachio, caramel

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WHIPPED CREAM/ CHF 1.50 PER PORTION

DID YOU ALREADY KNOW? SPECIALITYS AVAILABLE ON REQUEST

SNOW STORM TAVOLATA/ CHF 79.50 PER PERSON (MINIMUM 4 PERSONS)

Share our specially selected highlights from the entire menu

OUTDOOR FONDUE/ CHF 66.50 PER PERSON (MIN 2 PERSONS)

Enjoy a romantic cheese fondue on our terrace with all the classics included
Included 0.5 lt white wine, tea and « Kirsch »

FONDUE CHINOISE/ CHF 59.50 PER PERSON (MIN 2 PERSONS)

Veal, venison, beef and chicken, with homemade sauces, mustard fruits, fries and rice

WEEKDAY SPECIALITYS AVAILABLE IN THE EVENING

TUESDAY

CHEESE FONDUE/ CHF 29.50 /PEARS CHF 5.00 / POTATOES CHF 6.00/ MIXED PICKLES CHF 3.00
Classic moitié-moitié cheese and bread from the local bakery

RACLETTE/ CHF 12.50 PER PORTION

Raclette cheese with potatoes and pickled vegetables

WEDNESDAY AND THURSDAY

GRILLED MEAT/ CHF 57.50

Big cuts of meat grilled on the charcoal grill in the restaurant, potato gratin, onion marmalade and sauce béarnaise

FRIDAY

HÖHWALD CORDON BLEU/ CHF 54.50

Thin escalope from the veal filled with mountain cheese and ham, wrapped in bread crumbs, served with fries

SUNDAY (ALSO LUNCH TIME)

SUNDAY ROAST/ CHF 39.50

Pork roast with potatoes and vegetables, served in pan for sharing