

group menu one

one hundred & five per person

bread

potato and rosemary sourdough, cultured butter, shiraz salt

entree

cured salmon, lemon, cucumber, crème fraiche, dill
mushroom tortellini, porcini broth, shimeji, egg yolk, spring onion
pork terrine, shallot emulsion, mustard seed, apple, celery leaf

main

gnocchi, gorgonzola picante, red onion, walnuts, sunflower seeds, pear
corn-fed roasted chicken breast, corn puree, salt bush, jus
market fish, squid, prawns, bisque sauce, basil

dessert

almond & honey glaze, lemon balm
cheesecake, raspberry, rose, toffee

additional extra

potato roschti, egg yolk, herbs 8
seasonal greens, café de paris 16.5
cos salad, radish, fennel, orange 16.5
artisanal cheese selection 45
palate cleanser 8

group menu two

one hundred & twenty per person

bread

potato and rosemary sourdough, cultured butter, shiraz salt

entree

cured salmon, lemon, cucumber, crème fraiche, dill
mushroom tortellini, porcini broth, shimeji, egg yolk, spring onion
pork terrine, shallot emulsion, mustard seed, apple, celery leaf
wagyu bresaola, stracciatella, heirloom tomato, white truffle

main

gnocchi, gorgonzola picante, red onion, walnuts, sunflower seeds, pear
corn-fed roasted chicken breast, corn puree, salt bush, jus
market fish, squid, prawns, bisque sauce, basils
beef tenderloin, cauliflower, bone marrow crust, bordelaise

dessert

chocolate fondant, passionfruit caramel, dark chocolate
almond & honey glaze, lemon balm
cheesecake, raspberry, rose, toffee

additional extra

potato roshti, egg yolk, herbs 8
seasonal greens, café de paris 16.5
cos salad, radish, fennel, orange 16.5
artisanal cheese selection 45
palate cleanser 8

degustation menu
one hundred & fifty-five per person
a chef selection of seasonal produce from our local farmers
& producers

sample menu

amuse bouche

oyster, chardonnay dressing, roe

wagyu bresaola, stracciatella, heirloom tomato, white truffle

quail, celeriac, marsala

market fish, squid, prawn, bisque sauce, basils
potato and rosemary sourdough

grass-fed sirloin, kohlrabi, bordelaise, saltbush

palate cleanser

cheesecake, raspberry, rose, toffee

canapé menu

two for thirteen
three for seventeen
four for twenty-two

south australian oyster

chardonnay vinegar, shallots, chives, roe

tempura battered, black garlic, fig

seasonal arancini

beef tartare, egg, capers, chives, truffle, toasted brioche

chicken liver pate, puff pastry, orange, fennel

white anchovy, fried bread, tomato, stracciatella

panko prawn, lime mayonnaise

Lenzerheide
RESTAURANT

experience
sumptuous
elegance

childrens menu

strictly 12 years & under

main course 27

potato gnocchi, bolognaise sauce, cheese
lightly battered fish, french fries, green salad
grilled chicken slider, lettuce, tomato, cheese, french fries, green salad

dessert 18

two scoops vanilla bean ice cream, berry or chocolate topping
triple chocolate cake, fresh berries
seasonal fruit plate

extras

french fries, tomato sauce 15
hot chocolate, marshmallow 6.5

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