

Bistro National

Italian soul in the heart of Davos

Menu CH/ITA

Scan the QR code to view the menu in Swiss German and Italian.
Scannerizza il QR Code per visualizzare il menu in Svizzero Tedesco e in Italiano.
Scan dä QR-Code, zum s Menü uf Schwiizerdütsch und uf Italienisch aaluege.



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Aperitif

Charcuterie board

23

Board of mixed Italian and Grisons cured meats

Vegetarian board

19

Italian-style vegetarian board with mixed vegetables and cheeses



Homemade focaccia

9

Homemade focaccia, extra-virgin olive oil, rosemary



Pinsa Margherita

12

Roman-style pinsa with tomato, mozzarella and fresh basil



Pinsa “crudo & rucola”

16

Roman-style pinsa with tomato, mozzarella, cured ham, rocket, cherry tomatoes and fresh basil

Pinsa “Ortolana”

13

Roman-style pinsa with seasonal vegetables, mozzarella and fresh basil



Pinsa “rossa”

11

Roman-style pinsa with tomato and oregano



available every day until 7 pm

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Starters

Fennel and orange salad

Crunchy fennel and oranges, olive powder, Italian herbs, orange citronette

14



**Optional beef carpaccio*

+15

Vitello tonnato

Veal roast beef with tuna sauce, capers, veal jus and coffee powder

25

Prawn Catalana salad

26

Prawns, winter leaf salad, confit cherry tomatoes, pickled red onion, celery and lemon bisque

Soup & Salads

Soup of the week

Soup prepared with fresh ingredients and seasonal vegetables, according to market availability.

Please ask our service team for more information.

14

Green salad

10

Salad of tender, crisp green leaves

Mixed salad

14

Seasonal mixed salad with crisp leaves and fresh vegetables selected daily

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Pasta & Risotti

Homemade pappardelle Bolognese

28

*Fresh pappardelle with slow-cooked
Bolognese ragù and beef jus*

Rigatoni Cacio e Pepe with courgette and mint cream

25

*Pecorino Romano cream, freshly
ground black pepper, courgette and
mint cream*



Risotto alla Milanese

27

*Classic Carnaroli rice with saffron,
roasting juices and traditional
gremolada*

Optional roasted bone marrow* **+5

Main Course

Fish of the day “alla Mediterranea”

44

Subject to market availability
*Fillet of fish, confit cherry tomatoes,
Mediterranean tomato sauce with
onions, olives and capers, crushed
potatoes with parsley and lemon*
**Please ask our service team for more
information.**

Ossobuco old-style Milanese

50

*Slow-cooked veal ossobuco with its
sauce, mushrooms, veal jus,
gremolada and crispy saffron risotto
“al salto”*

Roasted polenta with mushrooms stew

26

*Roasted polenta, slow-cooked
mushrooms stew, Taleggio fondue
and parsley pesto*



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Sides

<i>Roast potatoes</i>	6	<i>Creamy mash-potatoes</i>	6
<i>Tagliatelle</i>	6	<i>Seasonal mixed vegetables</i>	5
<i>Green salad</i>	5		

Dessert

Homemade Tiramisù <i>Mascarpone cream, coffee-soaked savoardi biscuits, bitter cocoa powder</i>	14	Poached pear & Chardonnay sauce <i>Pear poached in white wine, mascarpone cream, chocolate crumble and Chardonnay reduction</i>	14
Chocolate cake <i>Chocolate cake with crème anglaise and fresh berries</i>	14		

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Kids menü

Potato gnocchi with tomato sauce or basil pesto 10

Potato gnocchi with tomato sauce or basil pesto



Fish fingers 13

Fish fingers served with chips or roast potatoes or mixed vegetables

Fettuccine Bolognese 12

Fettuccine with Bolognese ragù

Pork schnitzel 15

Pork schnitzel served with chips or roast potatoes or mixed vegetables

Potato rösti 11

Potato rösti served with mixed vegetables

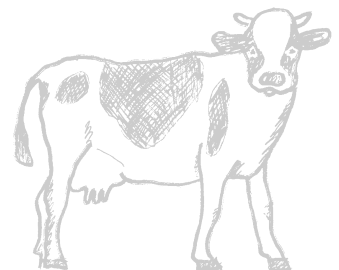


French fries 5

Green salad 5

Mixed vegetables 6

Roast potatoes 6



EAT THE MOUNTAINS

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Allergie | Allergies | Allergien

In caso di allergie o intolleranze, vi preghiamo di informarci o di rivolgervi al nostro personale di sala.

In case of allergies and intolerances, please contact our service team.

Bei Allergien oder Unverträglichkeiten informieren Sie bitte unser Servicepersonal.

I nostri fornitori

Noi | About us | Über uns

Ogni giorno mettiamo passione nella scelta dei migliori ingredienti, selezionati personalmente per garantire freschezza, qualità e stagionalità.

Valorizziamo le eccellenze del territorio e reinterpretabando la tradizione italiana con il tocco contemporaneo dei nostri chef.

L'origine dei nostri prodotti è la seguente:

Every day, we put passion into selecting the finest ingredients, personally chosen to ensure freshness, quality, and seasonality.

We take pride in showcasing the best products from our region while reinterpreting Italian tradition with a contemporary touch from our chefs.

The origin of our products is as follows:

Jeden Tag widmen wir uns mit Leidenschaft der Auswahl der besten Zutaten, die wir persönlich auswählen, um Frische, Qualität und Saisonalität zu gewährleisten.

Wir legen Wert darauf, die regionalen Spezialitäten hervorzuheben und die italienische Tradition mit der modernen Handschrift unserer Küchenchefs neu zu interpretieren.

Die Herkunft unserer Produkte ist wie folgt:

Origin:

Carne | Meat | Fleisch

CH - ITA - URY - IRL

Pesce | Fish | Fisch

CH - Atlantic - Mediterranean Sea

I nostri prodotti ittici sono tutti certificati MSC o FOS

All our seafood products are MSC or FOS certified

Unsere Fischprodukte sind alle MSC- oder FOS-zertifiziert

Tutti i prezzi in CHF IVA inclusa

All prices are in CHF incl. VAT

Alle preise in CHF inkl. Muust

EAT THE MOUNTAINS