




FOOD

Canvas Bar & Lounge
11.00 - 22.30

**Bachsäibling: Schweiz | Rind: Argentinien | Kalb: Schweiz | Kaviar: Frankreich | Kingfish: Nordostatlantik
Schwein: Schweiz | Balfego Thunfisch: Nordostatlantik | Hummer: Nordostatlantik | Garnele: Italien
Auster: Nordostatlantik | Ente: Italien | Jakobsmuscheln: Nordostatlantik | Pastrami: Schweiz | Brot: Schweiz**

Arctic char: Switzerland | Beef: Argentina | Veal: Switzerland | Caviar: France | Kingfish: North-East Atlantic
Pork: Switzerland | Balfego tuna: North-East Atlantic | Lobster: North-East Atlantic | Prawn: Italy
Oyster: North-East Atlantic | Duck: Italy | Scallops: North-East Atlantic | Pastrami: Switzerland | Bread: Switzerland




SMALL BITES

Vegan Foie Gras Tramezzini & Tomaten-Marmelade Tramezzini & Tomato Jam 2 Stück 2 Pieces		9
Rock Lobster Corn Dog Harissa & Röstzwiebel Harissa & roasted Onion 2 Stück 2 Pieces		11
«Kaviar des Feldes» Bao Bun & Thai-Basilikum «Caviar of the Field» Bao Bun & Thai Basil 2 Stück 2 Pieces		10
Swiss Wagyu Tatar Croustade & Sommertrüffel Swiss Wagyu Tartare Croustade & Summer Truffle 2 Stück 2 Pieces		14
Gillardeau Austern Chesterbrot & Himbeer-Vinaigrette Gillardeau Oysters Chester Bread & Raspberry Vinaigrette 1 Stück 1 Piece 6 Stück 6 Pieces 12 Stück 12 Pieces		9 54 106
Dolder Truffle Fries Dolder Truffle Fries		16

SANDWICH

Club Sandwich «Classic»	42
Pouletbrust, Speck, Bauernschinken Ei, Avocado & French Fries	
Club Sandwich «Classic»	
Chicken Breast, Bacon, Farmer's Ham, Egg Avocado & French Fries	
Swiss Prime Burger	40
Tomate, Lattich Essiggurken & Cheddar-Käse	
Swiss Prime Burger	
Tomato, Lettuce Pickles & Cheddar Cheese	
Pastrami-Focaccia	28
Coleslaw, Rucola & Pesto-Creme	
Pastrami Focaccia	
Coleslaw, Rocket & Pesto Cream	
Croque-Monsieur	28
Trüffel-Schinken, Senf-Béchamel Sauce & Comté	
Croque-Monsieur	
Truffle Ham, Mustard Béchamel Sauce & Comté	

STARTERS

Salat Niçoise		24
Römersalat, grüne Bohnen & Wachtelei mit Balfego Thunfisch		+18
Salad Niçoise Romaine Lettuce, Green Beans & Quail Egg with Balfego-Tuna		
Stracciatella di Bufala		24
Focaccia, Passionsfrucht, Tomate & Basilikum		
Stracciatella di Bufala Focaccia, Passionfruit, Tomato & Basil		
Gegrillter Pfirsich		34
Rucola, Artischocke, Pinienkerne		
Safran-Couscous		
Grilled Peach Rocket, Artichoke, Pine-nuts Saffron Couscous		
Bremgarten Bachsaibling-Ceviche		36
Senfgurke, Meerrettich & Buttermilch		
Bremgarten Brook Char Ceviche Mustard Pickle, Horseradish & Buttermilk		
Kingfisch		34
Wakame-Algen, Rettich & Kalamansi		
Kingfish Wakame Seaweed, Radish & Calamansi		

«Saltz-Schlemmer-Schnitte»

Rindstatar, Eigelb-Crème & Crème Fraîche

Himbeeressig-Senf-«Kaviar»

46

Oscietra Kaviar 10 g

68

Oscietra Kaviar 30 g

162

«Saltz-Schlemmer-Schnitte»


Beef Tartare, Egg Yolk Cream, Crème Fraîche

Raspberry-Mustard «Caviar»

Oscietra Caviar 10 g

Oscietra Caviar 30 g

CLASSICS

Caesar Salad	
Lattich, Parmesan-Dressing & Croûtons	
Caesar Salad	
Lettuce, Parmesan Dressing & Croûtons	
Nature Plain	 24
Speck Bacon	28
Stubenküken Spring Chicken	32
Riesencrevetten King Prawns	34
Dumpling Selection	30
Sesam & Soja Sauce	
Dumpling Selection	
Sesame & Soy Sauce	
Garnele Shrimp	
Ente Duck	
Schwein Pork	
Jakobsmuschel Scallop	
Gemüse Vegetables	
Kalbs-Currybratwurst	16
Schaschlik-Zwiebeln	
Veal Curry Sausage	
Shashlik Onions	
Bündner Spezialitätenauswahl	34
Bergkäse, Bündnerfleisch	
Salsiz, Culatello & Speck	
Grisons Specialties	
Alpine Cheese, Air-dried Grisons Meat	
Salsiz, Culatello & Bacon	

Oscietra Kaviar «Classic»

Blini, Ei, Schnittlauch

Schalotten & Sauerrahm

Oscietra Caviar «Classic»

Blini, Egg, Chive, Shallots & Sour Cream

Oscietra Caviar 30 g

110

Oscietra Caviar 50 g

170

Oscietra Caviar 100 g

340

SWEETS & CHEESE

Hausgemachte Glacé
Home-made Ice Cream



je | each
6

Vanille | Vanilla
Kokosnuss | Coconut
Schokolade | Chocolate
Mango-Passionsfrucht | Mango-Passionfruit
Himbeere | Raspberry
Zitrone | Lemon

Eingelegte Kirschen
Dunkler Schokoladenbiskuit
Vanille-Chantilly
Pickled Cherries
Dark Chocolate Biscuit & Vanilla Chantilly









19

Käse-Variation
Feigensenf, Birnenbrot & Nüsse
Cheese Selection
Fig Mustard, Pear Bread & Nuts



22

PÂTISSERIE

Dolder Torte Signature Dolder Cake		9.50
Kokosnuss-Mousse mit Ananas & Limette Coconut Mousse with Pineapple & Lime		10
Tahiti-Vanille Törtchen mit Aprikose & Pistazie Tahitian Vanilla Tartlet with Apricot & Pistachio		10
Schokoladen-Riegel mit Passionsfrucht Chocolate Bar with Passionfruit		10
Zitronen-Rosmarin-Tarte Lemon-Rosemary Tart		10
Joghurt-Mousse mit Himbeeren Yoghurt Mousse with Raspberries		10
Paris-Brest Weisse Kaffee creme & Haselnuss		12
Gugelhupf von der Araguani Schokolade Ring Cake from Araguani Chocolate		6
Mohn-Madeleine		4
Praline		3.50
Macaron		3.50

Gerne geben wir Ihnen auf Anfrage weitere Auskünfte bezüglich im Menü enthaltener Allergene.
We are glad to give more information regarding containing allergens on request.

Alle Preise in Schweizer Franken (CHF) inklusive MwSt.
All prices are indicated in Swiss Francs (CHF) including VAT.