

A place with history

For many years, the Steakhouse Ochsen in Davos is known for its cozy ambience and extraordinary experience of grilling on the hot stone.

*„ Food is one of the four purposes of existence.
Which are the other three?
I have not come to that yet. “*

Charles Baron de Montesquieu - french writer and philosopher
(1689 - 1755)

*Your hosts
Marian Majercak & Peter Mastik are happy
to welcome you!*





Steakhouse Ochsen

Ochsen Menu

Grilled Black Tiger shrimps (5 pieces)
with rocket of homemade garlic-mayonnaise dip

„Hot Stone,, 300g Swiss Rib-Eye Steak

One Side dish of your choice including:
Country fries, rösti croquettes, french fries,
basmati rice, tagliatelle, grilled vegetables,
fried rosemary potatoes or homemade spaetzle

Sauces & Herb Butter Included:
Cocktail, Garlic & Sweet Thai Chili Sauce
& homemade herb butter

Extras:

Green pepper sauce - 8.50
Porcini cream sauce - 8.50
Sauce Bernaise - 8.50
Second supplement - 8.50

Homemade chocolate mousse

89.00





Steakhouse Ochsen

Double Menu

Lamb's lettuce

with marinated mushrooms, baconchips
and homemade raspberry vinaigrette

„Hot Stone,,

180g Venison entrecote + 180g Horse fillet

One Side dish of your choice including:

Country fries, rösti croquettes, french fries,
basmati rice, tagliatelle, grilled vegetables,
fried rosemary potatoes or homemade spaetzle

Sauces & Herb Butter Included:

Cocktail, Garlic & Sweet Thai Chili Sauce
& homemade herb butter

Extras:

Green pepper sauce - 8.50

Porcini cream sauce - 8.50

Sauce Bernaise - 8.50

Second supplement - 8.50

Chocolate cake

with liquid core and a passion fruit sauce

92.00





Steakhouse Ochsen

Salad

„Knoblibrot,,

„Huus,, bread roasted with homemade herb-garlic-olive oil marinade
11.90

Seasonal lettuce

12.90

Mixed leaf lettuce

with tomatoes, cucumbers, corn, grated carrots and croutons
14.90

Caprese salad

with tomatoes, mozzarella & fresh homemade rocket-basil pesto
with balsamic vinaigrette
18.90

Lamb's lettuce

with marinated mushrooms, bacon chips
and homemade raspberry vinaigrette
19.90

We serve all our salads with homemade French or Italian dressing

Soups

Beef broth

with carrot strips and homemade „Flädli,,
14.50



Tomato cream soup

with gratinated cheese-crostini
16.50

„If a man cooks for you and the salad contains more than three ingredients, he is serious.“

Penelope Cruz - Spanish actress and Oscar winner



Steakhouse Ochsen

Appetizer

Goat cheese cream brûlée

with fresh figs, strawberry, grapes, rocket, walnuts and honey-mustard dressing
21.90

Deer carpaccio

freshly sliced with shaved parmesan cheese,
Rocket & roasted pine nuts with homemade cranberry chutney
24.50

Zebra-carpaccio

freshly cut with grated Parmesan cheese,
Rocket & roasted pine nuts of lime-green tea-vinaigrette
27.90

Grilled Black Tiger shrimp (8 pieces)

with rocket of homemade garlic-mayonnaise dip
23.90

Classic beef tartare with garlic „Huus,, bread

Capers, gherkins, red onions, chili, garlic, diced peppers
small 26.50
big 34.50

“After a good meal, you can forgive everyone, even your own relatives.”

Oscar Wilde - Irish poet and playwright
(1854-1900)



Steakhouse Ochsen

Pasta & Vegetarian

„Hot stone,,

Filled Jumbo mushrooms

with herbs, cream cheese and butter

35.50

or

„Hot Stone,,

Marinated Halloumi cheese

34.50

One Side dish of your choice including:

Country fries, rösti croquettes, french fries, basmati rice, tagliatelle, grilled vegetables, fried rosemary potatoes or homemade spaetzle

Sauces & Herb Butter Included:

Cocktail, Garlic & Sweet Thai Chili Sauce
& homemade herb butter

Extras:

Green pepper sauce - 8.50

Porcini cream sauce - 8.50

Sauce Bernaise - 8.50

Second supplement - 8.50

Spaghetti aglio, olio e peperoncino

with garlic, olive oil & chili

23.90



Wild garlic ricotta ravioli

with lemon sage butter & grated parmesan cheese

27.00

Risotto

homemade with porcini mushrooms & grilled vegetables

33.50

„Sometimes you should prefer pasta instead of worrying.“

Unknown author



Fish & Classic

„Hot Stone,,

200g Salmon Steak

37.50



One Side dish of your choice including:

Country fries, rösti croquettes, french fries, basmati rice, tagliatelle, grilled vegetables, fried rosemary potatoes or homemade spaetzle

Sauces & Herb Butter Included:

Cocktail, Garlic & Sweet Thai Chili Sauce
& homemade herb butter

Extras:

Green pepper sauce - 8.50

Porcini cream sauce - 8.50

Sauce Bernaise - 8.50

Second supplement - 8.50

Char fillet

with basmati rice, curry turmeric sauce and young spinach

34.50

Homemade Chicken roulade

filled with turkey ham, dried tomatoes, mozzarella & homemade pesto,
served with sweet potato puree & gravy

35.50

Cordon Bleu of Pork (240g)

filled with country ham and Davos mountain cheese
served with roasted rosemary potatoes

37.00

„Hot Stone,,

„The stony road to happiness,,

| | small (180g) | medium (250g) | large (400g) |
|-----------------------------|---------------------------------|--------------------------|-------------------------|
| Venison entrecote | 42 | 51 | 75 |
| Horse fillet | 44 | 55 | 79 |
| Beef fillet | 49 | 59 | 85 |
| | small (180g) | large (360g) | |
| Zebra fillet | 47 | 69 | |
| Lamb entrecote | 46 | 68 | |
| <hr/> | | | |
| Wild boar chop | 460g with app. 110g bone | | 55 |
| Swiss Rib-Eye-Steak | 300g | | 69 |
| Swiss Black Angus entrecote | 300g | | 69 |
| US-Bison entrecote | 300g | | 75 |
| Pork steak (neck) | 300g | | 49 |

One Side dish of your choice including:

Country fries, rösti croquettes, french fries,
basmati rice, tagliatelle, grilled vegetables,
fried rosemary potatoes or homemade spaetzle

Sauces & Herb Butter Included:

Cocktail, Garlic & Sweet Thai Chili Sauce
& homemade herb butter

Extras:

| | | |
|---------------------|---|------|
| Green pepper sauce | - | 8.50 |
| Porcini cream sauce | - | 8.50 |
| Sauce Bernaise | - | 8.50 |
| Second supplement | - | 8.50 |

„Eating is a need, enjoying is an art.“

François de La Rochefoucauld - French nobleman, military and literary figure
(1613 - 1680)

Sweet finish and Cheese

Homemade chocolate mousse with cream

14.50

Homemade Panna Cotta

with port wine-sour cherry jus

14.50

Apple strudel

with vanilla ice cream or vanilla sauce

15.50

Homemade Tiramisu

15.50

Cheesecake

with wild berry sauce

15.50

Grisons nut cake

with caramel ice cream & homemade salted caramel

15.90

Chocolate cake

with liquid core on a passion fruit sauce and mango-passionfruit sorbet

16.90

Portion of Davos mountain cheese

with fresh grapes, Davos pear bread, walnuts

with homemade apricot mustard confit

23.90

Dessert wine



Finca Antigua Moscatel „Naturalmente Dulce,, La Mancha DOP, Spain

Dunkles Goldgelb, intensive Aromatik, tropische Früchte, Honig, Feuerstein, Harz, weisse Blüten, sehr komplex, am Gaumen ausgewogen mit viel Süsse und hoher Säure, wieder sehr vielseitige Aromatik, ein grosser Süsswein.

10cl 13.00

37,5cl bottle 45.00

„Nourish your body well, make it a home where your soul will love to dwell.“

Sir Winston Leonard Spencer - Churchill

(1874-1965)



We obtain our meat & fish products from the following companies:

Metzgerei Stiffler AG, Davos
Mérat & Cie. AG, Landquart
Seinet AG, Luzern

Meat Declaration

| | | |
|----------------|---|----------------------------------|
| Pork | - | Switzerland |
| Veal | - | Switzerland |
| Beef | - | Switzerland / Uruguay / Paraguay |
| Poultry | - | Switzerland / France / Brazil * |
| Lamb | - | Australia * |
| Deer meat | - | Czech Republic |
| Horse meat | - | Argentina |
| Dried meat | - | Switzerland |
| Sausages & ham | - | Switzerland |
| Ostrich meat | - | South Africa |
| Moose meat | - | Sweden/Finland |
| Venison | - | Czech Republic |
| Bison meat | - | USA* |
| Zebra meat | - | South Africa |
| Wild boar chop | - | Austria |

Fish Declaration

| | | |
|------------------|---|----------------------|
| Prawns | - | Vietnam / Bangladesh |
| Salmon fillet | - | Norway |
| Char | - | Iceland |
| Tuna | - | Philippines |
| Pikeperch fillet | - | Russia |
| Shrimps | - | Vietnam |

*May have been produced with hormonal and / or non-hormonal performance enhancers such as antibiotics.

We ask our guests to inform us in the event of allergies, intolerances or side effects to food ingredients. Report it to our service staff before ordering so that we can advise you on the best.

We also inform you about all the ingredients and the origin of the dishes that we use for the dishes on offer.

All wines contain sulphites.

All prices in Swiss francs and including statutory VAT.