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!





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





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





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

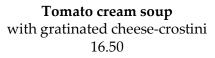
Caprese salad with tomatoes, mozzarella & fresh homemade rocket-basil pesto with balsamic vinaigrette 18.90

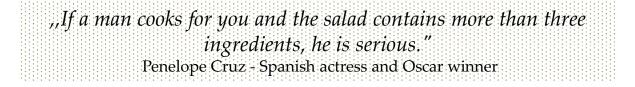
> Lamb's lettuce with marinated mushrooms, bacon chips and homemade raspberry vinaigrette 19.90

We serve all our salads with homemade French or Italian dressing

Soups

Beef broth with carrot strips and homemade,,Flädli,, 14.50









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)



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

,,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	

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 ausgewogenmit viel Süsse und hoher Säure, wieder sehr vielseitige Aromatik, ein grosser Süsswein.

10cl13.0037,5cl bottle45.00

"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 Decla	aration
Pork	1	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/Finnland
Venison	-	Czech Republic
Bison meat	-	USA*
Zebra meat	-	South Africa
Wild boar chop	-	Austria

Fich	Decl	laration
FISH	Deci	uruiion

Prawns	- 1	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.