



# Lenzerheide RESTAURANT

experience  
sumptuous  
elegance

*available from 7<sup>th</sup> April, 7 days 12pm-8pm*

*pick up or delivered to your vehicle*

*please phone 83733711 to place your order*

## LENZERHEIDE AT HOME

<i>potato and leek soup, sautéed barossa smoked bacon, rich cream and chicken stock (G) 500ml</i>	13
<i>pea dumplings, miso and wakame consommé, chilli oil, snow pea tendril (V)</i>	17
<i>spencer gulf king prawn ragout, spencer gulf prawns, white wine, roma tomatoes, cream, rice pilaf.</i>	24
<i>fettuccine con pollo, smoked chicken breast, button mushrooms, green peppercorns, tomato, demi glaze, rich cream, baby spinach.</i>	22
<i>potato gnocchi, gorgonzola picante, cream, garlic, roasted walnuts, sunflower seeds, corella pear, watercress (V)</i>	22
<i>confit of duck leg mandarin, ginger, cardamon, lime and sweet soy glaze, salad of pickled kohlrabi, purple cabbage, endive and nashi pear (g)</i>	34
<i>beef short ribs, slowly braised, sweet soy glaze, garlic potato mash, pickled salad</i>	34
<i>röschti, thickly grated kestrel potatoes, pan fried golden brown – serves up to four (G)</i>	10
<i>potato and rosemary sourdough</i>	9

## CHEESE SELECTION

*brique d'argental – french triple cream - with quince paste and water crackers  
la chartreuse de coutet*

*hervé mons bleu causses – french blue vein – with pear, date and cinnamon  
chutney and fig bread  
wolfburn northland single malt "laphroaig cask"*

*ashgrove vintage cheddar – tasmanian cheddar – with muscatels and lavosh  
niepoort ruby tawny*

one cheese	14
two cheese	19
three cheese	23



LenzerheideRestaurant



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