

TRAUB
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G A S T Traube H A U S

WARM WELCOME AT TRAUBENSAAL



What you hold in your hands is not an ordinary menu, but an invitation to a culinary journey through the seasons.

Our signature Traubensaal menu pays homage to the region, the changing seasons, and the richness of local ingredients. Carefully composed, each dish tells its own story – interwoven with memories, flavors, and the character of our cuisine.

For those who prefer to decide spontaneously, we also offer a fine selection from the à la carte menu. Whether as a supplement, starter, or alternative – here, too, our cuisine shows itself at its best.

Experience an enjoyable time in tune with the rhythm of the Traube, carried by honest craftsmanship and seasonal inspiration. Let yourself drift, discover, linger.

We would be delighted to accompany you on this journey and advise you on selecting the perfect wine accompaniment.

We are delighted to have you as our guest. We wish you unforgettable moments, good conversation, and bon appétit.

Your Trauba-Team



MENU



TRUUBA AUTUMN IN 4 COURSES

Salmon Trout

mountain carrot, butter milk, almond miso

Mushroom Consommé

mushroom flan, BBQ cream, parsley

Duo of Red Deer

back and royale, parsnip, quark pizokel, dried plums

Pumpkin Buchtel

pumpkin ice cream, vanilla, pumpkin seed oil

4 course menu 105.--

wine pairing 58.--

non-alcoholic pairing 36.--

orderable until 8:30 PM

À LA CARTE



STARTERS

Butter Nut Pumpkin[®] quince, radicchio	21.--
Duck Liver Terrine hazelnut, pear, braided spiced brioche	25.--
Salmon Trout mountain carrot, butter milk, almond miso	26.--
Beef Tartare smoked crème fraîche, beetroot, horseradish	33.--

SOUPS

Mushroom Consommé[®] mushroom flan, BBQ cream, parsley	19.--
Onion Soup port wine, Sbrinz truffle cracker	21.--

MAIN COURSE

Sweet Potato Gnocchi[®] chanterelles, red chicorée, Belper Knolle	35.--
Trout potato risotto, leek, beurre blanc	39.--
AlpenZander spinach, red wine butter, Jerusalem artichoke	48.--
Grabser Jäger chicken, Ribelmais slice, truffle jus, black garlic	49.--
Duo of Red Deer saddle and royale, parsnip, quark pizokel, dried plums	59.--

DESSERTS

Pumpkin Buchtel

pumpkin ice cream, vanilla, pumpkin seed oil 19.--

Meringue

caramelised apple, yogurt, almond 19.--

Tonka Bean Mousse

chocolate, plum, walnut 21.--

Cheese Variation

from mild and creamy to tangy and intense,
Grisons nut cake, dried plum cream 24.--

Affogato

vanilla ice cream, espresso 9.--

🌱 vegan

🌿 vegetarian

We use only Swiss products in our dishes, sourced regionally wherever possible. Any exceptions are indicated on the menu. We source our house bread from the Herrmann bakery in Liechtenstein. All other baked goods that you enjoy at our Gasthaus are homemade.

Our service staff will be happy to answer any questions you may have about allergens in our dishes.

All prices are in Swiss francs and include 8.1% VAT.



All our dishes comply with the „Fait Maison“ label.
Deviations are marked with *

24.09.2026