

TRAUB
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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 Truuba-Team



MENU



TRUUBA SUMMER IN 4 COURSES

Pike-Perch Ceviche

cucumber, lovage

Cucumber-Apple

gazpacho, herb-taco, snow peas

Beef Short Ribs

black garlic, bimi, pommes anna

Dulce de Leche

raspberry, buttermilk

4 course menu 99.--

wine pairing 58.--

non-alcoholic pairing 32.--

orderable until 8:30 PM

À LA CARTE



STARTERS

White Tomato Mousse[®] colorful tomatoes, tarragon	19.--
Pike-Perch Ceviche cucumber, lovage	25.--
Duck Liver Terrine Cherry, port wine, braided brioche	25.--
Beef Tartare smoked crème fraîche, radish, peach	33.--

SOUPS

Cucumber-Apple[®] gazpacho, herb-taco, snow peas	18.--
Bouillabaisse fried shrimp, carrots	21.--

MAIN COURSE

BBQ Eggplant[®]

zucchini blossom, walnut, sbrinz cheese

33.--

Salmon Trout

baby lettuce, beurre blanc, pommes dauphine

39.--

Alpine Salmon

potato puree, peas, kohlrabi

44.--

Beef Short Ribs

black garlic, bimi, pommes anna

52.--

Lamb Duo

loin and breast, artichoke, beans, potato gratin

62.--

DESSERTS

Dulce de Leche

raspberry, buttermilk

19.--

Mille-Feuille

vanilla, almond, sour cream ice cream

19.--

Elderflower

white chocolate, lemon verbena

19.--

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 *

11.06.2026