



Welcome to the Golfhuus



Golf is pure passion and is also lived accordingly. We would like to take up this passion in our Golfhuus philosophy.

We are happy to assist you in word and deed like a caddy and send you back to the white with a smile - like after a hole in one.

Your hosts

Florian Ettinger & Felix Harm and the Golfhuus Team

Tee - Starters, Salads & Soups

Soup of the day	CHF 13.00
Homemade beef broth with herbs	CHF 10.00
with boiled meat	CHF 13.00
Venison broth with venison ravioli	CHF 14.50
Winter golfer salad	CHF 10.50
with cherry tomatoes, seeds, mountain herbs and croutons	
Alpine Sushi	CHF 19.50
Stuffed chard leaves with barley, alpine cheese and Bündnerfleisch	
Snails - 6 pieces	CHF 19.50
with herb-garlic butter and bread	
Veal tartare	CHF 26.50
with toast and butter	



Fairway - Main Courses

Everything from the pasture

Ojo de Agua - Entrecôte Double 450g (for 2 persons) p. p. CHF 56.00

with potato fritters, vegetables, béarnaise sauce and pepper sauce

We recommend the matching wine from Dieter Meier:

Ojo de Agua Malbec 0,75l CHF 52.00

Ojo de Agua Entrecôte 200g CHF 49.00

with potato-vegetable crumbs and herb salsa

Ojo de Agua fillet of beef 180g CHF 61.50

on pea puree, glazed carrots and truffle jus

Veal chop 450g (for 2 persons) p. p. CHF 65.00

with grilled vegetables, truffle parmesan fries and Café de Paris butter

Two kinds of game: hare fillet & venison steak CHF 48.00

with mushroom cream, potato fritters and red cabbage

Planted, grown in the bed & on the meadow

Golf bag peppers CHF 29.50

Stuffed peppers with rice, courgettes, onions and tomatoes

Homemade bread dumplings CHF 25.50

with mushroom cream and fresh herbs

Fished, fished & out of the water

Our famous Golphuus Flammlachs (from 4 persons) CHF 44.00

If you order in advance, we will grill our flaming salmon on an open fire with grilled vegetables, jacket potato, garlic and mustard dip.

Poached cod CHF 38.50

on vegetable barley risotto

Pikeperch CHF 43.00

fried on the skin, with basil pasta and honey tomatoes

Orange Swiss Salmon Trout CHF 39.50

Linguine, grilled vegetables and orange pepper

Fried pike perch with black pudding CHF 45.00

Herb risotto and winter vegetables



Green - Dessert

Crème brûlée CHF 12.50

with roteligracé and plum roast

Chocolate Chip CHF 11.50

Homemade chocolate cake on berry ragout

Everything from the dairyman

Alpine cheese selection from the Maran dairy with chutney CHF 12.50

with a glass of Vin Santo di Montepulciano 4 cl CHF 22.50

Dessert wine Vin Santo di Montepulciano 4 cl CHF 12.00

Dessert wine Vin Santo di Montepulciano 37,5 dl CHF 108.00

Countries of origin of meat and fish:

Calf: Switzerland. Wild hare: Argentina. Beef: Uruguay, Argentina. Pork: Switzerland. Chicken: Switzerland. Venison: Austria.

Duck: Netherlands. Salmon trot: Switzerland. Salmon: Farmed, Label Rouge, Scotland. Cod: Norway.

Declaration of allergens:

If you have any questions about the ingredients of the individual dishes, please contact our service team.