



DEAR GUESTS,

MY TEAM AND I WARMLY WELCOME YOU TO «ATELIER VERT»!

BE PAMPERED BY THE PASSION AND CREATIVITY OF OUR TEAM AND ENJOY THE UNIQUE
FLAVOURS OF OUR REGION.

M. Zünd
& TEAM

THE MENU

NEUTRALIZER

QUINCE | SPIRULINA-ALGAE | KOMBUCHA

MARIE & JANA

«KNIPRS» TINY PUMPKIN | MOUNTAIN HEMP | RYE

LAS SORTS

BOILED BUTTER | MOUNTAIN FIELD BEANS | HUMMUS | MISO

ADANKS LITTLE FARM

WHOLEMEAL-CORN | SAFFRON | MUSTARD | POPCORN

A SMOKY FIR-TREE

LEEK ESSENCE | ROLL BARLEY | ARVE | TEMPEH

ALBULA ÄRDAPFEL (POTATOES)

HEIDELROT | BLAUE ANNELIESE | PRÄTTIGAUER | APPLE

FAVORITE SONG (CHEESE)

BLUE MOLD CHEESE | ALPINE ROSE HONEY | WALNUTS | DIOLI

CAVI-ART

CELERY | RÖTALI | | OAT

LOUBHUUFE

CHESTNUT | ACORN | MERINGUE | COMPOTE

7-COURSE MENU	95	+ WARM STARTER	12	+ CHEESE COURSE	16
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THE WINES

10CL | FL

SPARKLING WINE & CIDRE

*PETNAT «WIRBELWIND» 2023
FLORIAN DIETRICH | FLÄSCH
14 | 98

BRUT SPARKLING WINE «MT»
H.R. & P. ADANK | FLÄSCH
20 | 129

POIRE CIDER 2023
ADANKS KLEINE FARM | FLÄSCH
10 | 72

CIDER SCHNEIDERAPFEL 2022
CHRISTIAN ADANK | FLÄSCH
14 | 98

BÜNDNER BRUT 2023
VON SALIS | MAIENFELD
90

WHITE WINES

*WEISSBURGUNDER 2023
M. DONATSCH | MALANS
15 | 105

*CUVÉE «LA SILHOUETTE» 2022
SILAS HÖRLER | JENINS
13 | 90

CHARDONNAY 2022
H.R. & P. ADANK | FLÄSCH
118

PINOT GRIS 2022
WEINGUT DAVAZ | FLÄSCH
103

META 2021
VON SALIS | MAIENFELD
112

SAUVIGNON BLANC 2023
H.R. & P. ADANK | FLÄSCH
121

PINOT BLANC MALANSER 2022
VON SALIS | MAIENFELD
90

ROTWEINE

*«LA FIDUCIA» 2021
ROHNER ERNI | MONTICELLO
18 | 125

PINOT NOIR 2021
M. & J. LAMPERT | JENINS
15 | 105

SYRAH 2022
H.R. & P. ADANK | FLÄSCH
22 | 145

MONOLITH 2020
OBRECHT | JENINS
178

EINFACH FEIN 2023
VON SALIS | MAIENFELD
81

LIKÖRWEIN 5CL

DIOLI
I.GRÜNENFELDER | JENINS
13 | 84

THE NEUTRALIZERS

SABINA

MOUNTAIN HAY SYRUP | POIRE CIDRE 15

GRÜÜENE NEGRONI

HOMEMADE WERMOUTH |
BREIL PUR GIN | IVA LIQUER 18

THE CHRISTOFFEL

CHRISTOFFEL RÖTALI | CHERRY
VINEGAR 17

SEX ON THE MOUNTAIN

CRANBERRY | QUINCE | RÖTALI QUINCE
SYRUP 20

THE NEUTRALS

KNIRPS

PUMPKIN ESSENCE | WATERKEFIR 9

FLORIERT

CORNFLOWER | EDELWEISS | COWSLIP
ROSE | MARIGOLD 8

SAFFRON-TEA

SAFFRON FLOWER 10

QUITTONADE

QUINCE JUICE 8

AS IN THE PAST

ARVE SYRUP 8

CHRISTÖFFELI

CHERRY | VINEGAR | SAGE 6

SPICY CHESTNUT

CARAMEL | JUNIPER 7

THE SPIRITS

WERMOUTH 28%

HOMEMADE

10CL | 11

*CHRISTOFFEL RÖTALI 24%

PATRICK CHRISTOFFEL DAVOS

4CL | 14

IVA HERBAL LIQUER 27.1%

MIA IVA

4CL | 14

FENNELL GHOST 41%

LIPP DESTILLERY

4CL | 16

QUINCE GHOST 41%

LIPP DESTILLERY

4CL | 18

HENRI GRAND MARC 38.5%

LIPP DESTILLERY

4CL | 20

BÜNDNER HAY GHOST 41%

LIPP DESTILLERY

4CL | 16

BREIL PUR GIN 45%

4CL | 12

THE BEER

MONSTEINER GOLD BÜGEL

33CL | 8

MONSTEINER HÄUSTRÄFFEL WHEAT

50CL | 10

THE LOOSE TEA – HOMEMADE

EACH 7.5

- LEMON BALM
- PEPPERMINT
- STALLETTA HERBAL TEA
- BUNA GLÜNE, BIO
- BELLA VITA, BIO
- MALLOW FLOWER, BIO
- FLURINA, BIO

THE « ABOUT US »



THE ACCOMPANIMENT

*WINE PAIRING:

7-COURSE MENU 75	8-COURSE MENU 85	9-COURSE MENU 94
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NEUTRAL PAIRING PER MENU: 58