

A place with history

For many years, the Steakhouse Ochsen in Davos is known for its cozy ambience and extraordinary experience of grilling on the hot stone.

*„ Food is one of the four purposes of existence.
Which are the other three?
I have not come to that yet. “*

Charles Baron de Montesquieu - french writer and philosopher
(1689 - 1755)

*Your hosts
Marian Majercak & Peter Mastik are happy
to welcome you!*





Steakhouse Ochsen

Double Menu

Lamb's lettuce
with marinated mushrooms, baconchips
and homemade raspberry vinaigrette

**„Hot Stone,,
180g Venison entrecote + 180g Horse fillet**

One Side dish of your choice including:
Country fries, rösti croquettes, french fries,
basmati rice, tagliatelle, grilled vegetables,
fried rosemary potatoes or homemade spaetzle

Sauces & Herb Butter Included:
Barbecue, Cocktail, Garlic & Sweet Thai Chili Sauce
& homemade herb butter

Extras:
Green pepper sauce - 7.50
Porcini cream sauce - 7.50
Sauce Bernaise - 7.50
Second supplement - 7.50

Chocolate cake
with liquid core and a passion fruit sauce

84.00





Steakhouse Ochsen

Ochsen Menu

Grilled Black Tiger shrimps (5 pieces)
with rocket of homemade garlic-mayonnaise dip

**„Hot Stone,,
300g Swiss Rib-Eye Steak**

One Side dish of your choice including:
Country fries, rösti croquettes, french fries,
basmati rice, tagliatelle, grilled vegetables,
fried rosemary potatoes or homemade spaetzle

Sauces & Herb Butter Included:
Barbecue, Cocktail, Garlic & Sweet Thai Chili Sauce
& homemade herb butter

Extras:
Green pepper sauce - 7.50
Porcini cream sauce - 7.50
Sauce Bernaise - 7.50
Second supplement - 7.50

Homemade chocolate mousse

89.00





Steakhouse Ochsen

Salad

„Knoblibrot,,

„Huus,, bread roasted with homemade herb-garlic-olive oil marinade
9.90

Seasonal lettuce

12.50

Mixed leaf lettuce

with tomatoes, cucumbers, corn, grated carrots and croutons
14.50

Caprese salad

with tomatoes, mozzarella & fresh homemade rocket-basil pesto
with balsamic vinaigrette
18.90

Lamb's lettuce

with marinated mushrooms, bacon chips
and homemade raspberry vinaigrette
19.90

We serve all our salads with homemade French or Italian dressing

Soups

Beef broth

with carrot strips and homemade „Flädli,,
13.50

Tomato cream soup

with gratinated cheese-crostini
15.50

Homemade cream of pumpkin soup

with its oil & pumpkin seeds
16.50



„If a man cooks for you and the salad contains more than three ingredients, he is serious.“

Penelope Cruz - Spanish actress and Oscar winner



Steakhouse Ochsen

Appetizer

Goat cheese cream brûlée

with fresh figs, strawberry, grapes, rocket, walnuts and honey-mustard dressing
18.90

Octopus carpaccio

with lime-green tea vinaigrette, rocket, sun-dried tomatoes & grissini
19.50

Deer-carpaccio

freshly sliced with grated Parmesan cheese,
rocket and roasted pine nuts on homemade lingonberry chutney
19.90

Zebra-carpaccio

freshly cut with grated Parmesan cheese,
Rocket & roasted pine nuts of lime-green tea-vinaigrette
26.90

Grilled Black Tiger shrimp (8 pieces)

with rocket of homemade garlic-mayonnaise dip
22.50

Classic beef tartare with garlic „Huus,, bread

Capers, gherkins, red onions, chili, garlic, diced peppers
small 24.50
big 32.50

“After a good meal, you can forgive everyone, even your own relatives.”

Oscar Wilde - Irish poet and playwright
(1854-1900)



Steakhouse Ochsen

Pasta & Vegetarian

„Hot stone,,

Filled mushrooms

with herbs, cream cheese and butter

34.50

One Side dish of your choice including:

Country fries, rösti croquettes, french fries,
basmati rice, tagliatelle, grilled vegetables,
fried rosemary potatoes or homemade spaetzle

Sauces & Herb Butter Included:

Barbecue, Cocktail, Garlic & Sweet Thai Chili Sauce
& homemade herb butter

Extras:

Green pepper sauce - 7.50

Porcini cream sauce - 7.50

Sauce Bernaise - 7.50

Second supplement - 7.50



Spaghetti aglio, olio e peperoncino

with garlic, olive oil & chilli

21.90

Wild garlic ricotta ravioli

with lemon sage butter & grated parmesan cheese

26.00

Risotto

homemade with porcini mushrooms & grilled vegetables

31.50

„Sometimes you should prefer pasta instead of worrying.“

Unknown author



Steakhouse Ochsen

Fish & Classic

„Hot Stone,,

200g Salmon steak 36.50

or

200g Tuna steak 35.50



One Side dish of your choice including:

Country fries, rösti croquettes, french fries,
basmati rice, tagliatelle, grilled vegetables,
fried rosemary potatoes or homemade spaetzle

Sauces & Herb Butter Included:

Barbecue, Cocktail, Garlic & Sweet Thai Chili Sauce
& homemade herb butter

Extras:

Green pepper sauce - 7.50

Porcini cream sauce - 7.50

Sauce Bernaise - 7.50

Second supplement - 7.50

Char fillet

with basmati rice, curry turmeric sauce and young spinach
31.50

Roasted corn-fed poulard breast „Ochsen style,,

with homemade sweet potato mash
served with soya beans & orange-thyme jus
33.50

Cordon Bleu of Pork (240g)

filled with country ham and Davos mountain cheese
served with roasted rosemary potatoes
35.00

„Hot Stone,,

„The stony road to happiness,,

	small (180g)	medium (250g)	large (400g)
Venison entrecote	39	47	69
Lamb entrecote	45	53	69
Horse fillet	41	51	69
Beef fillet	48	58	75
	small (180g)	large (360g)	
Zebra fillet	46	69	
Ostrich fillet	46	69	

Wild boar chop	460g with app. 110g bone	55
Swiss Rib-Eye-Steak	300g	69
Swiss Black Angus entrecote	300g	69
US-Bison entrecote	300g	75
Pork steak (neck)	300g	45

One Side dish of your choice including:

Country fries, rösti croquettes, french fries,
basmati rice, tagliatelle, grilled vegetables,
fried rosemary potatoes or homemade spaetzle

Sauces & Herb Butter Included:

Barbecue, Cocktail, Garlic & Sweet Thai Chili Sauce
& homemade herb butter

Extras:

Green pepper sauce	-	7.50
Porcini cream sauce	-	7.50
Sauce Bernaise	-	7.50
Second supplement	-	7.50

„Eating is a need, enjoying is an art.“

François de La Rochefoucauld - French nobleman, military and literary figure
(1613 - 1680)

Sweet finish and Cheese

Homemade chocolate mousse with cream

12.50

Homemade Panna Cotta

with port wine-sour cherry jus

12.50

Apple strudel

with vanilla ice cream or vanilla sauce

13.50

Homemade Tiramisu

13.50

Cheesecake

with wild berry sauce

12.50

Grisons nut cake

with noisettes-caramel-croquant ice cream and whipped cream

14.50

Chocolate cake

with liquid core on a passion fruit sauce and mango-passionfruit sorbet

14.90

Portion of Davos mountain cheese

with fresh grapes, Davos pear bread, walnuts

with homemade apricot mustard confit

21.50

Dessert wine



Finca Antigua Moscatel „Naturalmente Dulce,, La Mancha DOP, Spain

Dunkles Goldgelb, intensive Aromatik, tropische Früchte, Honig, Feuerstein, Harz, weisse Blüten, sehr komplex, am Gaumen ausgewogen mit viel Süsse und hoher Säure, wieder sehr vielseitige Aromatik, ein grosser Süsswein.

10cl 13.00

37,5cl bottle 45.00

„Nourish your body well, make it a home where your soul will love to dwell.“

Sir Winston Leonard Spencer - Churchill

(1874-1965)

The background of the menu is a light grey line-art illustration of various children's characters. At the top left is a dragon with its wings spread. To its right is a girl with a large, curly afro hairstyle. In the center is a girl with a large, round, smiling face. Below her is a girl with a large, round, smiling face. To the right is a girl with a large, round, smiling face. At the bottom left is a boy with a large, round, smiling face. At the bottom right is a girl with a large, round, smiling face. The text is centered over these illustrations.

Children Menu

For our little guests up to 12 years...

I don't know...

Chicken nuggets with french fries
14.50

I'm not hungry...

Fish crispy with french fries
16.50

I don't eat meat mom ...

Chicken breast strips with basmati rice
17.50

I don't care...

Spinach „spätzle,,
with creamy cheese sauce & farmer's ham
16.50

That's what we ate yesterday

Pork schnitzel with mushroom cream sauce and tagliatelle
19.50

I don't want that...

Pasta with tomato sauce
12.50

Anything...

Children's portion of fries
9.50

GOOD APPETITE!



We obtain our meat & fish products from the following companies:

Metzgerei Stiffler AG, Davos
Mérat & Cie. AG, Landquart
Seinet AG, Luzern

Meat Declaration

Pork	-	Switzerland
Veal	-	Switzerland
Beef	-	Switzerland / Uruguay / Paraguay
Poultry	-	Switzerland / France / Brazil *
Lamb	-	Australia *
Deer meat	-	Czech Republic
Horse meat	-	Argentina
Dried meat	-	Switzerland
Sausages & ham	-	Switzerland
Ostrich meat	-	South Africa
Moose meat	-	Sweden/Finland
Venison	-	Czech Republic
Bison meat	-	USA*
Zebra meat	-	South Africa
Wild boar chop	-	Austria

Fish Declaration

Prawns	-	Vietnam / Bangladesh
Salmon fillet	-	Norway
Char	-	Iceland
Tuna	-	Philippines
Pikeperch fillet	-	Russia
Shrimps	-	Vietnam

*May have been produced with hormonal and / or non-hormonal performance enhancers such as antibiotics.

We ask our guests to inform us in the event of allergies, intolerances or side effects to food ingredients. Report it to our service staff before ordering so that we can advise you on the best.

We also inform you about all the ingredients and the origin of the dishes that we use for the dishes on offer.

All wines contain sulphites.

All prices in Swiss francs and including statutory VAT.