

Restaurant Teufi

Welcome

Our restaurant is located in the Dischma valley 1700m above sea level and it accommodates up to 90 people in three rooms. On sunny days in summer and winter you are invited to stay on our sun terrace.

Embrace the ambiance in our old Walserhouse and enjoy your stay in our restaurant daily from 10am to 11pm.

*Andrea & Hans Zellweger-Issler and family
As well as the Teufi-Crew*



Restaurant und Kutschenbetrieb Teufi

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Our carriage

Along with the restaurant there is also a horse drawn carriage which is led by Andrea and Hans Zellweger-Issler.

With our carriage, drawn by two horses, we would love to take you for a ride and show you the beautiful scenery Davos has to offer.

Enjoy our romantic Teufi-Arrangement:

We will pick you up in Davos with our carriage in the summer or our sleigh in the winter. After one hour you will arrive in Restaurant Teufi where we will spoil you with our Meat fondue à discretion. When you are ready to leave we will bring you back to Davos with our shuttle bus.



Soup

<i>Bouillon</i>	7.00
<i>Bouillon with egg</i>	8.00
<i>Bouillon with strips of flour omelette</i>	8.00
<i>Homemade Barleysoup of Grisons</i> <i>(Vegetables, beans, potatoes, barley, bacon)</i>	9.50
<i>Homemade Goulashsoup</i>	9.50
<i>Sausage soup</i>	15.00
<i>Homemade Barleysoup of Grisons with 1 pair of wiener</i>	

Sandwiches with

<i>Cheese</i>	7.00
<i>Bacon</i>	7.00
<i>Salami of Grisons</i>	7.00
<i>Ham</i>	7.00
<i>Smoked ham</i>	9.00
<i>Dried Beef</i>	10.00

Restaurant Teufi has not always been at the same location. Today it is located slightly above the road and it has been there for approx. 100 years. Earlier the Walserhouse stood by the river but it was moved for fear of a flood. The name "Teufi" comes for the restaurants earlier location meaning "Down by the river".

Salad

<i>Green salad</i>	8.00
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Mixed salad

<i>small</i>	9.00
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<i>big with potato salad</i>	15.00
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Sausage salad

<i>basic</i>	12.50
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<i>garnished with severals salads</i>	17.50
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Cheese salad

<i>basic</i>	12.50
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<i>garnished with severals salads</i>	17.50
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Sausage-Cheese salad

<i>basic</i>	12.50
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<i>garnished with severals salads</i>	17.50
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Tuna salad

<i>basic</i>	13.50
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<i>garnished with severals salads</i>	18.50
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Our grisons Board

*Our cold specialities from the region of Grisons
are served on a platter with plenty of bread.*

<i>Cheese from the mountains</i>	<i>120gr</i>	<i>11.50</i>
<i>Farmer bacon</i>	<i>100gr</i>	<i>11.50</i>
<i>Salami of Grisons</i>	<i>100gr</i>	<i>11.50</i>
<i>Cooked ham</i>	<i>120gr</i>	<i>10.50</i>
<i>Smoked ham of Grisons</i>	<i>100gr</i>	<i>22.50</i>
<i>Dried Beef</i>	<i>100gr</i>	<i>24.50</i>
<i>Mixed plate of Grisons specialities</i>	<i>140gr</i>	<i>26.50</i>
<i>Mixed plate of smoked ham, bacon, dried beef Salami and cheese</i>		



Fitness dish

*The fitness dish is served with a rich choice of salads,
Aceto Balsamico and a nice piece of meat.*

<i>Fitness dish with Goat sausage</i>	<i>24.50</i>
<i>Fitness dish with Chicken thigh steak</i>	<i>28.50</i>
<i>Fitness dish with pork chop</i>	<i>28.50</i>
<i>Fitness dish with deer escalope</i>	<i>33.50</i>
<i>Fitness dish with Beef Ribeye steak</i>	<i>38.50</i>



Common dishes

<i>Spaghetti with tomato sauce</i>		17.00
<i>Spaghetti with homemade tomato sauce</i>	<i>small portion</i>	14.00
<i>Bevor we serve the spaghetti we roast them shortly in butter.</i>		

<i>Spaghetti Bolognese</i>		20.00
<i>Spaghetti with a homemade minced meat sauce</i>	<i>small portion</i>	17.00

<i>Spaghetti with mushroom sauce</i>		20.00
<i>Spaghetti with our homemade mushroom sauce.</i>	<i>small portion</i>	17.00

<i>Äplermagronen</i>		20.00
<i>Pasta on a creamy sauce,</i>	<i>small portion</i>	17.00
<i>with potatoes, bacon, onion and cheese</i>		
<i>Portion Apple sauce</i>		2.00

<i>Teufischnitte</i>		20.00
<i>Bread with cooked ham and fresh tomatoes</i>		
<i>Scalloped with cheese and garnished with a fried egg.</i>		



Hash browns and Spätzle

(Spätzle is a homemade pasta)

<i>Portion of homemade hash browns</i>		12.00
<i>additionally cheese</i>		3.00
<i>additionally bacon</i>		3.00
<i>additionally ham</i>		3.00
<i>additionally fried egg</i>		3.00
<i>Spätzle on a creamy sauce</i>		16.00
	<i>Small portion</i>	13.00
<i>Spätzle with cheese</i>		16.00
	<i>Small portion</i>	13.00

A fine sausage

*Enjoy a fine sausage on request
with homemade enclosures*

<i>A pair of Wieners (2)</i>	8.00
<i>Prättigauer smoked homemade sausage</i>	10.00
<i>Fried bratwurst 160gr from the grill</i>	10.00
<i>Goat sausage from our own farm.</i>	12.00
<i>(This product is seasonal so check for availability)</i>	
<i>Side dishes:</i> <i>hash browns, Spätzle or potato salad</i>	5.50
<i>Onion sauce, creamy sauce</i>	2.00
<i>mushroom sauce</i>	3.00

Meat dishes

<i>Chicken thigh steak with creamy sauce</i>	<i>200gr</i>	<i>22.00</i>
<i>Pork chop</i>	<i>180gr</i>	<i>22.00</i>
<i>Deer escalope hunters' flavour</i>	<i>180gr</i>	<i>27.00</i>
<i>With a mushroom sauce</i>		<i>3.00</i>
<i>on herb butter</i>		<i>1.50</i>
<i>Ribeye steak</i>	<i>160gr</i>	<i>30.00</i>
<i>Diced veal on a creamy sauce</i>	<i>150gr</i>	<i>34.50</i>
	<i>small portion (80gr)</i>	<i>31.50</i>

Side Dishes

*To our meat dishes we recommend
our homemade Side Dishes.*

<i>herb butter</i>	<i>1.50</i>
<i>vegetables garnish</i>	<i>3.00</i>
<i>Portion Vegetables</i>	<i>5.50</i>
<i>Hash browns</i>	<i>5.50</i>
<i>Potato salad</i>	<i>5.50</i>
<i>Rice</i>	<i>5.50</i>
<i>Spätzle</i>	<i>5.50</i>

Cheese fondue from 2 Persons

Cheese fondue per person

29.00

Meat fondues à discrétion from 2 Persons

*We serve our Meat fondues with
our homemade sauces and rice.*

Fondue Chinoise à discrétion per person

54.00

*Calf's liver, Beef and Chicken in a hot bouillon. Self-serve
at your table.*

On request we also serve pork, deer and shrimp.

Fondue Bourguignonne à discrétion per person

57.00

Beef in hot oil. Self-serve at your table.

On request we also serve deer or shrimp.

Fondue Bacchus à discrétion per person

59.00

Veal in white wine. Self-serve at your table.



Coffee

All our coffees are available as decaffeinated coffee.

<i>Coffee cream</i>	4.50
<i>Espresso</i>	4.50
<i>Ristretto</i>	4.50
<i>Double Espresso</i>	6.50
<i>White Coffee</i>	4.70
<i>Coffee mélange (White coffee with cream)</i>	4.90
<i>Latte macchiato</i>	4.90
<i>Cappuccino</i>	4.90
<i>Coretto Grappa</i>	4.90
<i>Flämmli</i>	8.00
<i>Kaffee fertig / Lutz</i>	8.00
<i>Chrüter fertig / Lutz</i>	8.00
<i>Pflümli-Schümli (Coffee with plum brandy and whipped cream)</i>	9.50
<i>Teufikaffi (Coffee with hazelnut liqueur and whipped cream)</i>	9.50

Milkdrinks

	2dl	5dl
<i>Cup of cold or hot Milk</i>	4.00	6.00
<i>Ovomaltine cold or hot</i>	4.50	6.50
<i>Ovomaltine mélange (with cream)</i>	5.50	
<i>Chocolate cold or hot</i>	4.50	
<i>Chocolate mélange (with cream)</i>	5.50	
<i>La Mumba (Hot Chocolate with Rum)</i>	9.50	

Tea

<i>Darjeeling First Flush</i>	5.00
<i>Earl Grey Blue Flower</i>	5.00
<i>Verb leaves</i>	5.00
<i>Mint leaves</i>	5.00
<i>Strawberry-mint</i>	5.00
<i>Red fruit tea</i>	5.00
<i>Apple-lemon-turmeric</i>	5.00
<i>Ginger-lemon-mango</i>	5.00
<i>Peach-bergamot</i>	5.00
<i>Tea Rum</i>	8.00
<i>Tea Cognac</i>	8.00

Punch

<i>Applepunch</i>	4.00
<i>Orangepunch</i>	4.00
<i>Rumpunch (without alcohol)</i>	4.00
<i>Lemonwater cold or hot</i>	4.50
<i>Skiwater cold or hot (Lemonwater and sirup)</i>	4.80
<i>Groc Rum</i>	8.00
<i>Groc Cognac</i>	8.00
<i>Hot spiced wine (available only in winter)</i>	8.00
<i>Jagertea</i>	8.00

The Dischma Valley is 12km long which makes it the longest of the three Davos valleys. To the north is the Flüela Valley and to the south is the Sertig Valley.

The Dischma Valley lies between 1500 and 2000 meters above sea.

Mineral water

	2dl	3dl	3.3dl*	5dl	1lt	1.5lt
<i>Mineral water Still</i>			4.50		9.00	
<i>Non sparkling</i>						
<i>Mineral water Classic</i>	3.00	4.00		5.00	9.00	
<i>sparkling</i>						
<i>Coca Cola</i>	3.00	4.00		5.00	9.00	12.00
<i>Coca Cola ZERO</i>			4.50			
<i>Rhazünser Citro</i>	3.00	4.00		5.00	9.00	12.00
<i>Rivella red</i>	3.00	4.00		5.00	9.00	12.00
<i>Rivella blue</i>			4.50			
<i>Fanta</i>			4.50			
<i>Shorley (Sparkling Apple)</i>	3.00	4.00		5.00	9.00	12.00
<i>Holundershorley(with</i>	3.00	4.00		5.00		
<i>gas or without)</i>						
<i>Icetea</i>	3.00	4.00		5.00	9.00	
<i>Tonic Water</i>	4.50					
<i>Flauder</i>			4.50			
<i>Apple juice</i>			4.50			
<i>Orange juice</i>	4.50					

* Bottles at 3.3dl

Beer and cider

<i>Apenzeller Säntiskristall</i>	30cl	5.00
<i>Appenzeller Zitronen- Panaché</i>	30cl	5.00
<i>Appenzeller Quöllfrisch</i>	58cl	5.50
<i>Appenzeller Quöllfrisch (natural brewed)</i>	58cl	6.00
<i>Appenzeller Weizenbier</i>	50cl	6.50
<i>Appenzeller Bier Sonnwendlig, without alcohol</i>	50cl	5.80
<i>Monsteiner HuusBier (from Monstein / Davos)</i>	30cl	5.50
<i>Monsteiner Wätterguoge (dark)</i>	30cl	5.50
<i>Schützengarten Klosterbräu (natural brewed)</i>	33cl	5.00
<i>Schützengarten Grapefruit alkoholfrei</i>	33cl	5.50
<i>Cider, with alcohol</i>	50cl	5.80
<i>Cider, without alcohol</i>	50cl	5.80

Apéritifs

<i>Teufi Apéro</i>	Cüpli	10.00
<i>Prosecco with Eldersirup</i>		
<i>Fragola Cüpli (wild strawbeery)</i>	Cüpli	10.00
<i>Prosecco Cüpli</i>	Cüpli	9.00
<i>Abbacello Orange Spritz (Aperol)</i>	Cüpli	9.00
<i>Campari (23%)</i>	4cl	7.00
<i>Campari Orange</i>	4cl	9.00
<i>Cynar (16.5%)</i>	4cl	7.00
<i>Cinzano bianco e rosso (15%)</i>	4cl	7.00
<i>Berry tonic (with alpine herbs, non-alcoholic)</i>	Cüpli	9.00

Sparkling wine and Sekt

<i>Brut Vin Mousseux (Thomas Marugg 12,5 %)</i>	75cl	90.00
<i>Prosecco „Valdobbiadene“ (Extra Dry 11,5 %)</i>	75cl	35.00

Small Winelist

Please ask for our big wine list

White wine

	20cl	50cl
<i>Fendant du Valais</i>	9.00	20.00
<i>Féchy</i>	9.00	20.00
<i>Pinot Grigio</i>	9.00	20.00
<i>Riesling Silvaner</i>	10.00	22.00
<i>St. Saphorin</i>		22.00

Rosé wine

	20cl	50cl
<i>Oeil de perdrix „Alpenrösli“</i>		19.00

Red wine

	20cl	50cl
<i>Valtellina Stägafässli DOCG</i>	9.00	20.00
<i>Jeninser Blauburgunder</i>	10.00	21.00
<i>Primitivo Merlot „Vino Tarantino“ IGT</i>	9.00	20.00
<i>Shiraz Cabernet, Australien</i>	9.00	20.00
<i>Amarone della Valpolicella DOC, L'Anima</i>		34.00

The first „Issler“ in the Dischma valley was Florian Issler (1844 – 1895) and Elsbeth Issler-Ettinger. Andreas Issler (1902 – 19996) and his wife Menga Issler-Müller entertained guests in the farmhouse room Teufi. Nikodemus Issler (1942) and Lisbeth Issler-Flütsch (1948) rebuilt the original farmhouse to the today's restaurant in the early 80's.

Spirits

Please ask for our big wine liste

<i>Grison Herbs</i>	<i>2cl</i>	<i>41%</i>	<i>6.00</i>
<i>Grison Juniper</i>	<i>2cl</i>	<i>43%</i>	<i>6.00</i>
<i>Grison Gentian special brandy</i>	<i>2cl</i>	<i>43%</i>	<i>6.00</i>
<i>Luzerner Kernobstbrandwein(Appel)</i>	<i>2cl</i>	<i>40%</i>	<i>6.00</i>
<i>Luzerner Kirschbrand (Cherry)</i>	<i>2cl</i>	<i>40%</i>	<i>6.00</i>
<i>Luzerner Pflümlibrand (plums)</i>	<i>2cl</i>	<i>40%</i>	<i>6.00</i>
<i>Luzerner Zwetschgenbrand</i>	<i>2cl</i>	<i>40%</i>	<i>6.00</i>
<i>Williamine Morand</i>	<i>2cl</i>	<i>43%</i>	<i>6.00</i>

Bitter:

<i>Büdner Alpenbitter</i>	<i>4cl</i>	<i>23%</i>	<i>6.50</i>
<i>Appenzeller Bitter</i>	<i>4cl</i>	<i>29%</i>	<i>6.50</i>
<i>Ramazotti</i>	<i>4cl</i>	<i>30%</i>	<i>6.50</i>
<i>Fernet Branca</i>	<i>2cl</i>	<i>40%</i>	<i>6.50</i>

Grappa:

<i>Veltliner Grappa all'Erba Ruga</i>	<i>2 cl</i>	<i>41%</i>	<i>6.00</i>
<i>Grappa Passione Barrique</i>	<i>2 cl</i>	<i>41%</i>	<i>8.00</i>
<i>Grappa N1 Barrique</i>	<i>2 cl</i>	<i>45%</i>	<i>14.00</i>
<i>Fläscher Blauburgunder Marc, Thomas Marugg</i>	<i>2cl</i>	<i>42%</i>	<i>8.00</i>

Liqueur:

<i>Grison Röteli</i>	4cl	22%	6.00
<i>Grisons cream liqueur</i>	4cl	17%	6.00
<i>Grisons Hazelnut Cream</i>	4cl	17%	6.00
<i>Nocciola, Psenner Hazelnut liqueur</i>	4cl	28%	8.00
<i>Sambuca (Anis)</i>	2cl	40%	6.00
<i>Amaretto di Saronna</i>	4cl	40%	6.00
<i>Baileys Irish Cream</i>	4cl	17%	8.00

Whisky:

Johnnie Walker Red Label	4cl	40%	11.00
Säntis Malt	4cl	40%	14.00

Cognac:

<i>Cognac Bisquit ***</i>	2cl	40%	10.00
Cognac Rémy Martin	2cl	40%	14.00

Gunzwiler Edelbrände

<i>Kirsch Teresa Barrique</i>	2cl	40%	8.00
<i>Vieille Williams Barrique</i>	2cl	40%	8.00
<i>Vieille Prune Barrique</i>	2cl	40%	8.00
<i>Berner Rosenapfel Barrique</i>	2cl	40%	8.00
<i>Grappa Merlot Barrique</i>	2cl	40%	8.00
<i>Vieille Apricotine Barrique</i>	2cl	40%	10.00

Our homemade cakes

Addition for one portion of cream: 1.50



***Fruitcake with
seasonal fruits***

6.50



Chocolate Nuttart

6.50



Cheesecake

6.50



Carrot-Nuttart

6.50



Nuttart of Grisons

7.00

*You will find our homemade Ice specialities
in our separate dessert menu.*

Dear guests

If you have any allergies or intolerances, please contact our staff, they will inform you about the ingredients.

Declaration

Butcher Mark Lunden

Gitziwurst	CH
Farmhouse bacon, salsiz, cured ham, Bündnerfleisch	CH
Prättigauer sausage, cooked ham	CH
Venison	CH

Butchery Spiess AG, Schiers

Wienerli, Bratwurst, Cervelat (Sausage)	CH
Pork chop	CH
Veal strips	CH
steak	CH
Venison TK	NZ / AUT / CH
Chicken breast TK	BRA / ARG / CH
Chicken thigh steak	CH

For our meat fondue

Beef TK	CH
Calf liver TK	CH
Pork TK	CH
Veal TK	CH
Crevettes (friend often he Sea) TK	VN / BD

Thank you for paying by cash, EC, Postcard, or bill if possible.



Your Teufi Team