

verve by sven

in the morning

breakfast

verve by sven

Healthy cuisine without sacrifice – that is “verve by sven”. Under the direction of culinary director Seven Wassmer, chef Sebastian Titz processes natural produce, mainly organic, from sources we trust and prepares dishes sustainably and with great care. Simple, clear and positive for your inner well-being.

The prices are in CHF.

breakfast

breakfast at the verve by sven

For a lively start in the day,
it is best to set your breakfast
together according to your wishes.

The choice is yours: At the marketplace
you can help yourself with various cold delicacies
and combine them with dishes freshly prepared
for you from the à la carte menu.

55

Or you just order from the à la carte menu.

Please inform our staff about any
food intolerances and allergies.

from the marketplace

Various confitures · Mountain honey · Butter from Grabs

fresh from the bakery 12

Rolls: Semmeli · Merzolino · Segale · Gipfeli · Croissant

Bread: Kanti bread · Pane solduno · Ruch bread · Nut bread ·
Albula sour dough bread

Pastry: Chocolate gipfeli · Nut bun ·
Date-almond roll

dried and soaked grain

Bircher muesli with sun-dried plums 12

Chia-linseed pudding · Granola with bee pollens ·
Coconut milk · Mango 12

To scoop: homemade granola · Ticinese cornflakes ·
Choco-rice pops · Crispy muesli 8

from the field and out of the water

Smoked mountain salmon from Grisons ·
Organic horseradish cream 9

Brügger charcuterie and salsiz sausage 9

Cold cuts and ham 8

Pickled vegetables 9

Fresh vegetables with dill dip 9

Exotic fruits 9

from the dairy

Selection of yogurts – nature or with fruits 9

Jumi's hard and soft cheese 13

Cream cheese with chives 9

warm dishes

organic eggs from the region

Omelet with cured ham from Grisons · Cheese ·
Champignons 17

One egg – fried, poached or scrambled 6

Smoked mountain salmon from Grisons ·
Scrambled eggs · Organic horseradish cream ·
Dill cream · Crispy sourdough bread 27

«Shakshuka»

Sunken Egg · Spicy tomato sauce · Olive oil ·
Garlic · Fresh cilantro 26

«verve»

Poached egg · Tomato jam · Swiss tofu cream with lovage ·
Crispy sourdough bread · Garden cress 25

«Sebastian's»

One egg - fried, poached or scrambled
with Mangalica pork sausages · Crispy bacon ·
Baked Beans · Mushroom cream with blood sausage ·
Grilled king oyster mushrooms 27

on the side

Angus beef or Mangalica pork sausages 12

Crispy Mangalica pork or veal bacon 5

Baked beans 7

Vegan cheese Soft White from cashew nuts 9

sweet

Banana pancakes with hemp protein from Grisons ·
Maple syrup · Almonds · Whipped cream 17

Belgian waffles · Cream cheese · Berry compote 17

Porridge of oat flakes with milk · Mountain honey 15

breakfast beverages

milk

Organic milk | Heidiland

From the local dairy in Bad Ragaz.

Alternatives: oat-hazelnut, soy,
skimmed or lactose-free milk

A glass of milk 5

Schokolade Felchlin | Grand Cru Sambirano 68%

The cacao comes from four villages in the Sambirano area in northwest Madagascar. Order a hot chocolate and support the cacao farmers and their families.

Cup of hot chocolate 8

served in a teapot 10

Focusana | Bad Ragaz

Based on scientific studies, Franziska Casutt selects and hand-blends teas with great care to create a tea blend that supports your health.

Health Tea Original, Ragaz Lifestyle, FruiTea, Verbena,
Camomile, Rooibos nature, Moroccan Mint or Hemp
Blossoms

Paper & Tea

100% natural, pure whole leaf teas for a conscious and inspired lifestyle.

Black Tip of the Morning: Assam and Ceylon
Golden Earl: bergamot, honey, leather
Muse: Second Flush Darjeeling

Oolong Four Seasons of Spring: floral, milky, sweet

Green Imperial Dragon: chestnut, velvety, roasted
Daikoku: grassy, fine-sweet, umami
In the Mood for Love: fragrant, tender-sweet, airy

White Pu Er Bai Ya: sweet, vegetal, cedar, hay
White Earl: floral, fruity

breakfast beverages

wake me up

with a glass of Ruinart brut champagne 25

with a glass of Ruinart rosé champagne 29

homemade juices

Freshly squeezed orange or grapefruit juice (2 dl) 9

Detox juice or green smoothie (3 dl) 18

Other freshly squeezed juices on request (2 dl) 14

smoothies at the market place

Organic smoothie in the bottle 8

swiss organic kombuchas

Nycha quince or Nycha Swiss mountain herbs 8

henauer coffee

Coffee | Cusco from Peru

Washed processed Arabica coffee from the highlands of Peru cultivated according to the guidelines of Max Havelaar and organic regulations.

Beans 100% Arabica. Grown at an altitude of 1.200 – 1.800 meters above sea level. Full aroma and gently roasted for a rounded finish.

Flavor: tangy, white grape, pear, floral

Swiss classics | Coffee with cream or milk 7

Espresso | Romeo from Brazil and Uganda

A fair trade, healthy coffee from an eco-social environment

Beans 85% Arabica. Grown at an altitude of 900 – 1.500 meters above sea level. Beans 15% Robusta. Grown at an altitude of 1.220 – 1.990 meters above sea level. Full aroma, stomach-friendly and digestible.

Flavor: cocoa, hazelnut, maple syrup

Ristretto or espresso 6

Espresso macchiato 7

Doppio espresso 8

Cappuccino, flat white or latte macchiato 8

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Unless otherwise stated,
all the meat and fish products
are from Switzerland.

breakfast