



hübsch by jerantis – Café Bistro, Davos

We live our passion for hospitality and would love to inspire you with our concept. Everything is freshly prepared, creatively combined, and served with great care.

Whether you are stopping by for a coffee, a relaxed lunch, or a glass of wine, take a moment to unwind with us.

All of our bread is freshly baked in-house using our own sourdough starters, “Suurli” and “Hans”, following traditional baking methods.

The dishes on this menu are prepared entirely on-site using raw ingredients and standard kitchen ingredients. We are proud to carry the “Fait Maison” label.

Café Bistro hübsch

Open until 7:00 pm

Kitchen

Open until 5:00 pm

Antonia & Jeremias

About the “Fait Maison” Label

The “Fait Maison” label distinguishes restaurants that prepare all or most of their dishes in their own kitchens. It promotes the craftsmanship of Swiss gastronomy and responds to consumers’ desire for transparency.

It stands against the standardization of taste and supports regionality, sustainability, and seasonality.

All our dishes are prepared according to the criteria of the “Fait Maison” label. Exceptions are marked with an asterisk (*).



Food Information

If you have any questions regarding ingredients that may cause allergies or intolerances, please ask a member of our team.

 Vegetarian

 Vegan

 Regional – sourced and produced locally

 Gluten-free

Homemade Sourdough Bagels

Freshly baked – while supplies last.

Plain Bagel 🌱 | 6.50

Cream Cheese Bagel 🥬🧀 | 9.00
Homemade cream cheese

Cheese Bagel 🥬🧀 | 11.50

Scrambled Egg Bagel 🍳🥬 | 12.50

Cured Ham Bagel 🍳 | 13.50

Scrambled Egg & Cheese Bagel 🥬🧀 | 13.50

Scrambled Egg & Bacon Bagel 🍳 | 13.50

Scrambled Egg, Bacon & Cheese Bagel 🍳🧀 | 16.00

Goat Camembert Bagel 🥬 | 14.50
Caramelized onions & walnuts

Vegan Bagel 🌱 | 13.50
Hummus & vegetables

Nutella Bagel | 8.50
Nutella* & love

*Nutella Cream Cheese Bagel** | 11.00
So delicious

Extras

Butter, cream cheese, bacon, Nutella, jam, bread | 2.50

Honey | 4.00

Croissant | 3.00

Scrambled eggs | 8.00

All prices in CHF, including VAT.

Power Kick

Bircher Muesli | 9.50

Freshly prepared daily with seasonal fruits

Cream | +1.50

Power Drink 3 dl | 9.50

Homemade & refreshing

Freshly Squeezed Orange Juice 2 dl | 7.50

Homemade & refreshing

Fresh Sandwiches on Homemade Sourdough Bread

Cured Ham or Cheese 🏔️ | 9.50

Cured Ham & Cheese 🏔️ | 11.50

Soup | 13.50

Served with our homemade sourdough bread.

Ask our team about today's soup.

Apéro 🏔️

Served with homemade sourdough bread

Jery's Butter 🍀 | 6.50

Whipped butter with sourdough bread

Cheese Plate 🍀 | 14.00

Jerantis Sharing Board | 32.00

Cured ham, Alpine cheese, goat cheese, hummus, cream cheese & homemade sourdough bread

Jerantis Sharing Board (Small) | 25.00

Extras

Butter, cream cheese, bacon, hummus, bread | 2.50

Salads & Main Dishes

Daily Salad 🌱 | 12.50

Daily Salad with Crispy Bacon | 15.00

Hummus Salad 🌱 | 22.50
Hummus on bread with grilled vegetables

Grilled Goat Camembert 🥬 | 24.50
Served with salad

Tomato & Burrata Salad 🥬 | 23.50

Swiss Sausage & Cheese Salad | 21.50

Chicken Salad | 24.50

All salads are served with our house dressing and homemade sourdough bread



hübschi Open-Faced Sourdough Toasts

Grilled homemade sourdough bread topped with:

Tomato & Burrata 🥬 | 16.50

Chicken | 16.50
Yoghurt sauce, onions & cheese

Goat Camembert | 16.50
Caramelized onions & nuts

Hummus & Vegetables 🌱 | 14.50

Chef's Choice

Jery's Cheesesteak Sandwich | 23.50

Grilled beef sirloin topped with melted cheese and onions

Vintage Sardines | 28.00

Served with Jery's butter, pickled onions, fresh herbs & capers

Beef Tartare 120 g | 33.50

Hand-cut and garnished

Beef Tartare 80 g | 26.50

Hand-cut and garnished

Side Dishes

Homemade Rösti 🌱🍷 | 8.50

Grilled Vegetables 🌱🍷 | 8.50

Side Salad 🌱🍷 | 8.00

Desserts

Ask us about today's freshly baked cakes or let us know which one caught your eye at our cake display – we'll be happy to serve it for you.

Origin Declaration

Meat & Poultry

All our meat is sourced from Switzerland, mainly from the Graubünden region.

Sardines (*Sardina pilchardus*)

Wild-caught in the Northeast Atlantic (FAO 27), off the coast of Vendée, France, using purse seine fishing methods.

Aperitifs

Prosecco DOC Casa Canevel Brut | 10 cl 9.00 | 75 cl 59.00
White wine spritzer | 9.50
“Hübsch” aperitivo | 13.50
Hugo | 12.50

Coffee / Tea / Milk

Coffee / espresso | 5.00
Milk coffee | 5.50
Cappuccino | 5.50
Hot chocolate / Ovaltine | 6.00
Espresso macchiato | 5.20
Latte macchiato | 6.50
Flat White / Doppio | 7.50
Corretto grappa | 8.50
Tea: herbal, fruit, mint, black, green | 6.80
Chai latte | 6.50
Whipped cream | +1.50
Oat milk | +0.50

Long Drinks

Gin & Tonic | 15.00
Moscow Mule | 15.00

Hot with a Shot

Coffee Luz | 8.50
Bombardino | 8.50
AleDö Café “hübsch” | 12.00
Schümli Pflümli | 9.50
Café Dolce Vita | 9.50
Café Amaretto | 9.50

Shots 2 cl

Röteli | 5.00

Appenzeller | 5.00

Beer / Cider

House beer 30 cl | 6.50

House beer 50 cl | 8.00

Wheat beer 50 cl | 9.50

Non-alcoholic beer 33 cl | 6.50

Cider (with / without alcohol) 50 cl | 7.50

Discover Wine

Our restaurant offers a carefully selected range of wines — to enjoy here or take home.

Many treasures can be found on our wine shelf or in the wine list.

Daily by the glass:

Red, white and rosé wine | 8.50 / 10 cl

Feel free to ask which wines we currently serve by the glass — we're happy to advise you and recommend the perfect choice.

Experience Art

Between our shelves and throughout the restaurant you'll discover unique artworks — from handcrafted wooden pieces to impressive paintings.

All displayed pieces are for sale and waiting to find a new home.

We're happy to advise you while browsing — whether wine or art, there's always something beautiful to discover here!

All prices in CHF, including VAT.

Suppliers & Partners

Wine

Bindella Weine & Gastronomie AG

Kaufmann Weine AG, Davos

Nüesch Weine AG

Tenud Weine GmbH, Wallis

Roman Hermann Weine, Fläsch

Drinks

Meisser Getränke, Davos

BierVision Monstein AG (Monsteiner Bier)

Appenzeller Alpenbitter AG

Fleisch

Metzgerei Mark AG, Schiers

Stiffler Metzgerei, Davos

Käse / Milchprodukte

Milk and More, Molkerei Davos

Frischprodukte

Adank, Davos

Kaffee

Julius Meinl Coffee (Landquart / Schweiz Vertrieb)

Gastrobedarf & Technik

Geiger Gastrotechnik

Bebi Gastrobedarf, Davos

Bürgi Küchen & Grilltechnik

Grafik & Design

JB Design

Judith Brennwald

Myllua Design

Jennifer Zimmermann

Outdoor & Freizeit

Cadventure

Outdoor Activities



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www.jerantis.ch

