

Cloud 9

by  Mathis
by sipology and more

“Wine Pairing”

Donnafugatta &
Dolce & Gabbana
Isolana 2022

Hirsch Riesling Ried Heiligenstein
2017

Venica & Venica
Ronco del Cero Collio 2023

Hatsidakis Assyrtiko 2024

Bavencoff Montagny
1er Cru 2022

Felsina Berardenga DOCG Chianti
Classico Riserva 2021

Castello di Ama Vinsanto 2017

€90

“Non Alcoholic Pairing”

Pumpkin Garden.
Whisky 0.0% | Pumpkin | Olive Brine | Saffron

Chicha Morada
Pineapple | Apple | Lime | Cinnamon | Star
Anise | Blue Corn Petals

Silk n Spicy
Rum 0.0% | Almond Cordial | Fresh Ginger |
Lemongrass | Foam

Golden Bloom
Jasmin and Darjeeling Sparklin Tea | Yuzu

Ruby Negroni
Gin 0.0% | Sweet Vermouth 0.0%| Italian Spirit
| Beetroot

Zen Ember
Oolong Tea | Almond Cordial | Vanilia

€70

Cloud9

by  Mathis
EST. 1972 • EST. 1997

“The Julia Komp Tasting Experience”

Apero

Mediterranean Feeling

Beetroot | Dakos | Olives 1,8

Greetings from Cyprus

Bread and Favorite Butter 1,7,11

Pumpkin Garden

Safron | Okra | Barberry 1,9

Persia

CEVICHE

Hiramasa Kingfish | Corn | Jalapeno 4,6,9

Peruvian Celery

Costa Rica | Peru

Laksa

Lobster | Pea | Lemongrass | Coconut 2,4,7,9

Gaeng Kari 5

Singapore | Thailand

Black Cod Doenjang Gui

Kimchi | Miso | Radish | Sesame 2,3,4,6,7,9,11

Tofu Doenjang Gui

Korea

Tajine

Lamb | Couscous | Beetroot 1,7,8,9

Pointed Cabbage

Morocco

Znoud el Sit

Almond | Orange Blossom | Vanilla 1,3,7,8

Lebanon

VEGETARIAN ALTERNATIVE

Menu 5 Course | €160
Without Black Cod

Menu 6 Course | €185

*Allergens: 1. Cereals 2. Crustaceans 3. Eggs 4. Fish

5. Arachis 6. Soybean 7. Milk 8. Nuts 9. Celery 10. Mustard

11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs

Cloud 9

GUEST CHEF AGENDA 2025

October 31th - January 4th
Michael Nortoft - Denmark 🇩🇰
Ti Trin Ned Restaurant
www.titrinned.dk

GUEST CHEF AGENDA 2026

January 8th - March 1st
João Oliveira - Portugal 🇵🇹
Vista Restaurant
www.vistarestaurante.com

March 5th - April 26th
Stefan Faeth - Germany 🇩🇪
Restaurant Jellyfish
www.jellyfish-restaurant.de

April 30th - June 28th
Thijs Vervloet - Belgium 🇧🇪
Restaurant Colette
www.maison-colette.be

July 2nd - August 30th
Deborah Fadul - Guatemala
Restaurant DIACA
www.diacagt.com

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by  Mathis
ST. MORITZ • EST. 1967

“The Julia Komp Tasting Experience”

Apero

Mediterranean Feeling

Olive | Bell pepper | Cheese

Bread and Favorite Butter

DAKOS

Tomato | Feta | Olive

Greece

CEVICHE

Hiramasa Kingfish

Cucumber | Sweet Potato | Coriander

Green banana ceviche

Panama

SOM TAM PLA

Scallop | Carrot | Mango

Coconut rice

Thailand

Journey to Akita

Sole | Enoki | Imperial Caviar | Radish

Japan

ASADO

US Flank Steak | Avocado | Corn | Black Bean

Grilled Celeriac | Anticucha Marinade

Argentina

KARAZ

Cherry | Pistachio | Rose

Syria

VEGETARIAN ALTERNATIVE

Menu 5 Course | €160
Without Akita

Menu 6 Course | €185

If you have any dietary needs, please inform one of our staff member.