

DINNER MENU

FROM 6 P.M. UNTIL 9 P.M.

SALADS AND APPETIZERS

Mixed salad	9.50
Mixed salad with fruits	12.50
Burrata with variation of tomatoes	15.50
Vitello tonnato with marinated orange and crispy capers	18.00
Beef Tatar egg yolk cream, a touch of cherry 70g and black garlic 140g	21.00 32.00
Dressing: Italian, French and Vinaigrette dressing	

SOUPS

Daily Soup	9.00
Bouillon Nature • with egg or vegetables	7.50 9.00
Bündner Barley-Soup* with vegetables	11.00
with Bündler ham	13.00
Pumpkin soup * with sesame oil and mint	12.50
* also possible as vegan	

VEGETARIAN DISHES

Pizzoccheri traditional with potato, savoy cabbage and mountain cheese	24.00
Tomato Noodles with fresh tomatoes and melted Parmesan	22.00
Saffron risotto with spinach and lime jam	29.00
Gersotto with chestnut and vegetables	23.00

ALLERGIES

Please inform us if you have any allergies or special desires. Our staff will advice you.

MEAT AND FISH

Viennes schnitzel from veal with French fries and vegetables	43.00
Beef fillet with licorice root, seasonal vegetables Pinot Noir sauce and potato-celery mash	53.00
Tagliatelle with «Bündner-deer-bolognese» with Leek and goat cheese cream	26.00
Lamb shank Bündner style with seasonal vegetable-Gersotto	41.00
Saffron risotto with shrimps with spinach and lime jam	39.00
Fried char, seasonal vegetables with soy sauce and wild rice	37.00

FONDUES

Only with Pre-Order and On Request from 2 people (price per person)	
Homemade cheese fondue with boiled potatoes and bread	33.00
Fondue Bourguignonne in peanut oil 200g with homemade sauces and side dishes	47.00
Fondue Chinoise in rosemary bouillon 200g with homemade sauces and side dishes	47.00

KIDS MENU

Tom & Jerry, Chicken Nuggets with french fries	14.00
Vajana, Tagliatelle Napoli or Bolognese	12.00
Harry Potter, pork schnitzel with French fries and vegetables	16.00
Nemo, Fish crisps with french fries	14.00

SWEETS

Crema Catalana with tangerine jelly and roasted thyme-pineapple	12.00
Toblerone mousse with almonds and crispy mint	12.50
Homemade apple strudel with vanilla-cinnamon ice cream and Zabaglione foam	14.00