




DINNERMENU

FROM 18.00 UNTIL 21.00

SALADS AND APPETIZERS

Green salad	10.50
Mixed salad	12.50
Garlic bread with salad	14.50
Lamb's lettuce with egg and bacon	15.50
Bresaola Carpaccio with fresh Parmesan and arugula	21.50
Dressing: French and  Balsamico	

SOUPS

Soup of the Day	8.50
Bouillon Nature 	7.50
• with egg	9.00
• with pancake strips	10.00
Carrot soup 	12.50
with ginger and coconut milk	
Porcini cream soup	13.50
with cream topping and dried porcini mushrooms	

VEGETARIAN DISHES

Homemade curd dumplings with creamsauce and vegetables	26.50
Spaghetti pesto with roasted pine nuts and fresh basil	22.00
Spaghetti Olio Peperoncini with fresh basil and parmesan	24.50
Vegetable Capuns*  served in bouillon soup	24.50
Vegetable Capuns* gratinated in cream	24.50

*waiting time approx. 20min

ALLERGIES

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

MEAT AND FISH

Cordon bleu * from pork with vegetables	350g	38.00
Beef fillet with homemade herb butter and vegetables	200g 160g	58.00 46.00
Braised veal with rosemary sauce and vegetables		42.00
Fried trout fillet with warm herb butter and vegetables		39.00
Side dish of choice: mixed salad, french fries, pasta, rice, homemade spaetzle		

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 180g with homemade sauces and side dishes	54.00
Fondue Chinoise in rosemary bouillon 180g with homemade sauces and side dishes	49.00

CHILDREN'S MENU

Chicken Nuggets with french fries	14.50
Schnitzel with cream sauce and pasta	14.50
Spaghetti Napoli	12.50
Spaghetti Bolognese	14.50
Fish and chips	14.50
French fries	9.00

SWEETS

Caramel pudding Served in a glas with whipped cream topping	12.50
Lava cake with vanilla ice cream*	14.50
Homemade Cake (while supplies last) with whipped cream	7.50 8.50

Ice cream → a fine selection of ice cream
can be found on our ice cream menu

all prices are in CHF and including 8.1% VAT.

OUR SUPPLIERS

Bäckerei Aurora, Lenzerheide
Bäckerei Weber, Davos
Puracenter Lenzerheide/Valbella
Metzgerei Spiess, Lenzerheide
Ecco-Jäger AG, Bad Ragaz
Rageth Comestible, Landquart
Bianchi Comestible, Zufikon
Traita fina Comestible, Lenzburg

ORIGIN OF OUR ANIMAL PRODUCTS:

Veal	Switzerland
Pork	Switzerland
Beef	Switzerland, EU
Lamb	Ireland
Poultry meat	Switzerland, EU
Pollack	Alaska
Trout	Bruggli, CH
