



STARTERS & SOUPS

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Mixed leaf salad 12

your choice of balsamic, Italian,
French dressing or house dressing



Seasonal salad 14

with mixed leaf salad, grapes, pears, nuts and figs
your choice of balsamic, Italian,
French dressing or house dressing



Grisons barley soup 17 | 12

with Grisons raw ham, chives, vegetables and cream



Carrot tartare 28 | 17 (140g | 70g)

with carrot chips and flatbread from the wood-fired oven



Tartare of Swiss beef 33 | 23 (140g | 70g)

classically seasoned with grilled brioche



Pumpkin cream soup 17 | 12

with pumpkin seeds and pumpkin seed oil

ALPINE CUISINE



Engadine Quark-Pizokel 29

with chard, mountain cheese, bacon, cream sauce
and crispy fried onions
vegetarian version available



Grisons Capuns 39 | 28

chard rolls with air-dried beef from Graubünden and bacon
gratinated with mountain cheese
preparation time min. 20 minutes and
vegetarian version available



Valtellina Pizzoccheri 27

buckwheat pasta with potatoes, spinach, savoy cabbage,
garlic, sage, mountain cheese and Parmesan

GAME SPECIALITIES



Venison stew 46 (160g)

with pearl onions, bacon and croutons
served with quark pizokel, red cabbage, glazed chestnuts,
Brussels sprouts and pear with lingonberries



Autumn plate 26

served with quark pizokel, red cabbage, glazed chestnuts,
Brussels sprouts and pear with lingonberries



vegan



contains lactose



vegetarian



contains gluten

Beef: Switzerland
Veal: Switzerland
Pork: Switzerland
Bratwurst: Switzerland
Whitefish: Switzerland
Venison: Switzerland
Bread: Switzerland

Please inform our service staff of any allergies or intolerances.

Gluten: Due to our tarte flambée kitchen, cross-contamination cannot be completely ruled out for any dish.

All prices are in Swiss francs including VAT.

FROM OUR CHILDHOOD



Nani's meatloaf 32 (200g)

with mashed potatoes, seasonal vegetables and a pool of jus
preparation time min. 15 minutes



St. Gallen Kinderfest Bratwurst 29 (220g)

Veal bratwurst with onion sauce and Pommes Allumettes

Whitefish fillet Zug style 42 (200g)

with beurre blanc, rosemary sautéed potatoes
and seasonal vegetables



DESSERTS



Schlarigna 14 | 11

Vanilla soft ice with Fuatscha Grassa biscuit,
caramel and walnut brittle

Tschiculatta 12 | 9

Vanilla soft ice with Toblerone pieces
and chocolate sauce

Tschutsch 12 | 9

Vanilla soft ice with Baileys, Braulio or Röteli

Pomma 11 | 8

Vanilla soft ice with hot forest berry sauce

Café Gourmand 8

Espresso or coffee
with a small soft ice or
Gianotti's broken chocolate of your choice



Grisons nut tart 14

from the Kochendörfer bakery in Pontresina



Basque Cheesecake 14

with forest berry sauce