



STARTERS

Autumn Salad 14

with mixed leaf salads,
grapes, pear, nuts, and fig

Lettuce Salad 18

Lettuce Salad with boiled egg and croutons,
served with crispy bacon

choice of dressing: Balsamic, Italian, French

Beef tartare 70g 27 | 140g 36

finely chopped tartare from Swiss beef,
classically seasoned served with grilled brioche

Carrot tartare 70g 14 | 140g 26

finely chopped carrots, olive oil, herbs,
Dijon mustard cream and horseradish

SOUPS

Grisons barley soup 14

with Grisons raw ham, chives, vegetables, and cream

Pumpkin cream soup 13

Creamy Soup made from Butternut Squash,
refined with roasted pumpkin seeds and pumpkin seed oil

ALPINE KITCHEN

Engadine curd Pizokel 29

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

Grisons Capuns 36 | 26

chard wrap with Grisons ham and bacon,
gratinated with mountain cheese
vegetarian version available

Veltliner Pizzoccheri 27

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

FROM OUR CHILDHOOD

Grandma`s meat loaf 200g 34

with mashed potatoes, glazed carrots, and jus sauce

Crispy perch fillets in beer batter 150g 36

with homemade tartar sauce
served with an autumn side salad

St. Galler Kinderfest Bratwurst 220g 29

veal sausage with onion sauce and Pommes Allumettes

VENISON SEASON

Venison Stew 160g 41

tender braised venison ragout,
refined with bacon and fresh chanterelle mushrooms,
served with quark Pizokel and traditional autumn vegetables

Venison Escalopes 180g 44

pan-seared to a tender pink,
served with a delicate whiskey cream sauce,
accompanied by quark Pizokel and traditional autumn vegetables

Autumn Vegetable Plate 26

with quark Pizokel, red cabbage, brussels sprouts,
glazed chestnuts, and braised pear with lingonberries

DESSERTS

Schlarigna 14 | 11

Vanille soft ice cream with Fuatscha Grassa sponge,
honey and nuts

Tschiculatta 12 | 9

Vanille Soft Ice with toblerone flakes
and chocolate sauce

Castagna 12 | 9

Vanille Soft-Ice with Vermicelles and meringue

Amarena 12 | 9

Vanille Soft Ice with sour cherry compote,
cocoa nibs, and chocolate brownie

Pomma 11 | 8

Vanille Soft Ice with hot wild berry sauce

Cream slice 12

Puff pastry with vanilla cream

Brownie 12

chocolate brownie with mascarpone cream



vegan



vegetarian



contains lactose



contains gluten

Beef & Cow: Engadin, Graubünden, Switzerland
Perch: Switzerland
Bratwurst: Switzerland
Venison & Roe Deer: Austria
Bread: Switzerland

Gluten: Cross-contamination cannot be excluded due
to the flammkuchen kitchen.
All prices are in Swiss Francs, including VAT.