



STARTERS & SOUPS

- Mixed leaf salad** 12
your choice of balsamic, Italian,
French dressing or house dressing
- Summer salad** 14
with berries, seeds, beetroot and carrots
your choice of balsamic, Italian,
French dressing or house dressing
- Grisons barley soup** 17 | 12
with Grisons raw ham, chives, vegetables and cream
- Clear Grisons hay soup** 18 | 13
cooked from dried meadow herbs
with carrot, celery and leek julienne

- 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
- Tartare of house-aged Engadine veal**
«Côte de veau» 48 | 32 (140g | 70g)
with apple, lime olive oil, green-seed vinaigrette
and mustard caviar with grilled brioche
- Tartare of Misox salmon** 39 | 26 (140g | 70g)
with apple, cucumber, wood sorrel, pink grapefruit gel
and horseradish with grilled brioche

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 Bündnerfleisch 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

TYPICALLY SWISS

- Whitefish fillet Zug style** 42 (200g)
with beurre blanc, rosemary sautéed potatoes
and summer vegetables
- Beef fillet cubes «Stroganoff»** 49 (150g)
with rigatoni, peppers, gherkin, mushrooms,
sour cream and chive oil
can be prepared with gluten-free penne on request +2

- vegan
- contains lactose
- vegetarian
- contains gluten

Beef: Switzerland
Veal: Switzerland
Pork: Switzerland
Bratwurst: Switzerland
Whitefish: Switzerland
Salmon: 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, glazed carrots and a pool of jus
preparation time min. 15 minutes
- St. Gallen Kinderfest Bratwurst** 29 (220g)
Veal bratwurst with onion sauce and Pommes Allumettes

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
- Freia** 13 | 10
Vanilla soft ice with fresh strawberries and
homemade strawberry 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 homemade strawberry sauce and berries