



STARTER

Winter Salad 12

with oak leaf lettuce, frisée, three kinds of beetroot, oranges and nuts,
a choice of sea buckthorn, balsamic, Italian, or French dressing

Lamb's Lettuce Salad 14

with bacon, egg, bread croûtons, and a choice of sea buckthorn, balsamic,
Italian, or French dressing

Beef Tartar from Swiss Beef 36 | 21 (140g | 70g) served with full grain bread and butter

Sausage and Cheese Salad 22

with cervelat, cheese, pickles, radishes, fresh herbs,
and French dressing

Hatecke's Djambun Ham 17 (70g)

thni sliced by premium butcher Ludwig Hatecke

Carrot Tartar 26 | 14 (140g | 70g) with carrot chips and full grain bread

SOUP

Grisons Barley Soup 14 | 9

with Grisons raw ham, chives, vegetables, and cream

Canedels Engiadinais 15 | 10 clear onion soup with Sherry and Engadin bread dumplings

Potato and Leek Soup 14 | 9 with potato, leek and cream

ALPINE KITCHEN

Engadine Quark-Pizokel 29

with Swiss chard, mountain cheese, bacon, cream sauce,
and crispy fried onions
available as a vegetarian option

Grisons Capuns 39 | 28

Swiss chard rolls with air-dried beef and bacon,
gratined with mountain cheese
Preparation time: at least 20 minutes and
available as a vegetarian option

Veltliner Pizzoccheri 27

buckwheat pasta with potatoes, spinach, savoy cabbage,
and mountain cheese

FROM OUR CHILDHOOD

Grandma's Meatloaf 32 (200g)

with mashed potatoes, glazed carrots and jus
Preparation time: at least 15 minutes

Braised Beef Cheeks 39 (160g)

with a slice of Ticino-style polenta and peperonata

St. Galler Kinderfest Sausage 25 (220g) veal sausage with onion gravy and French Fries

DESSERTS

Fior di Latte soft ice cream with Swiss pine, chocolate soft ice cream, or combined as a twister

Available as:

Schlarigna 14 | 11

with Fuatscha Grassa biscuit, caramel, and walnut
brittle

Tschiculatta 12 | 9

with Toblerone pieces and chocolate sauce

Pomma 12 | 9 with warm forest berries

Café gourmand 8 espresso or coffee with a small soft ice or white or dark gianotti chocolate


Mini-Dessert 5.5 daily selection of small sweets


TYPICAL SWISS


Minced Meat with Hörnli 24 (150g) with Sbrinz and homemade apple purée

Zurich-Style Sliced Veal 54 (160g) veal in cream sauce with mushrooms and Rösti

 vegan

 contains lactose

 vegetarian

 contains gluten

Beef and cow: Engadine, Grisons, Switzerland
Bratwurst & Cervelat: Switzerland
Bread: Switzerland
Veal: Switzerland

Gluten: Cross-contamination cannot be excluded due
to the kitchen area dedicated to flammkuchen.
All prices are in Swiss francs, VAT included.