

HEIMATLI


STARTER

Green garden salad 12

with your choice of balsamic, Italian or French dressing

Spring salad 16

with green asparagus, fresh strawberries and pine nuts
in balsamic dressing

 optionally as a fitness plate with crispy fish fillet (150g)
and tartar sauce +24

Carrot tartare 26 | 14 (140g | 70g)

with carrot chips and wood-fired flatbread

Swiss beef tartare 36 | 27 (140g | 70g)

classically seasoned with grilled brioche

SOUPS

Grisons Barley Soup 15 | 10

with grisons raw ham, chives, vegetables and cream

Cream of Asparagus Soup 16 | 11

with green asparagus, cream and almonds

ALPINE KITCHEN

Engadine Quark-Pizokel 29

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

Grisons Capuns 39 | 28

swiss chard parcels filled with air-dried beef and bacon
gratinated with mountain cheese
Preparation time min. 20 minutes
vegetarian option available

Valtellina Pizzoccheri 27

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


SAISONAL

Duo of Asparagus 26 (250g)


white and green asparagus served with Béarnaise sauce

with raw ham +13 (100g)

with smoked salmon +16 (100g)

 with cherry tomato herb salad +8

 vegan

 contains Lactose

 vegetarian

 contains gluten

Beef & Cow: Engadin, Graubünden, Switzerland
Sausage: Switzerland
Bread: Switzerland
Crispy fish fillet: Germany
Smoked salmon: Norway

Gluten: Cross-contamination cannot be ruled out due
to the Tarte Flambée kitchen. All prices in Swiss Francs
incl. VAT.

FROM OUR CHILDHOOD

Nani's Meatloaf 32 (200g)

with mashed potatoes, glazed carrots and a little pool of jus
Preparation time min. 15 minutes

St. Galler Kinderfest Bratwurst 25 (220g)

veal sausage with onion sauce and matchstick fries

DESSERTS

Schlarigna 14 | 11

vanilla soft ice cream with Fuatscha Grassa biscuit,
caramel and walnut brittle

Tschiculatta 12 | 9

vanilla soft ice cream with Toblerone pieces and
chocolate sauce

Tschutsch 12 | 9

vanilla soft ice cream with Baileys, Braulio or Röteli

Freia 13 | 10

vanilla soft ice cream with fresh strawberries and
homemade strawberry sauce

Café gourmand 8

espresso or coffee with a small soft ice cream or
Gianotti's chocolate bark of your choice

Grisons Nut Tart 14

from Kochendörfer Bakery in Pontresina