

Starters	CHF
Pumpkin Gnocchi Spinach – Pumpkinseed Oil	18
Lambs Lettuce Salad Bacon – Egg – Croutons	16
Spiced Boullion Braised Duck Ravioli – Chilli	16
Beef Essence Wildgarlic – Pancake Strips	16
Char Radish – Dill	24
Grisons Vitello Potato	35

Main Courses	CHF
Entrecote of Angus Beef Roasted Onions – Beetroot	52
Viennese Veal Escalope Parsley Potatoes – Cranberries	47
Chamois Back Pumkin – Red Wine Pear	49
Pork Belly Kohlrabi - Mushroom – BBQ	39
Venison Stew Cranberry	44
Winemaker’s Sausage Hash Brown – Onion	28
Side Dishes:	
Quarkbizochels Polenta Mashed Potatoes	
Additional Side Dish	each 8.50

Classic Dishes of Grisons

CHF

Maluns 25/32
Apple Compote – Cheese

Capuns Tatta 25/34

Pizzoccheri 25/33
Savoy Cabbage – Bacon – Crispy Onions

Ravioli filled with Dried Pear 25/32
Brown Butter – Salsiz

Desserts	CHF
Apple Fritters Clotted Cream	19
Rhabarbar-Clafoutis Oat	20
Maracaibo Chocolate Pear	20
Apple Tarte Cinnamon Ice Cream (Takes approximately 30 Minutes)	21
Cheese Variation Casa Caminada Pear Bread – Fig Mustard – Pickled Fruit	23
Homemade Ice Cream	each 4.50
Vanilla Chocolate Coffee	
Cinnamon Apple Sorbet Spice Plum Sorbet	

Our staff members are happy to inform you about any ingredients in your dishes that may cause food allergies or intolerances. All shown prices include the official VAT.

Product Origin:

All used products originate from Switzerland. We only use meat from animals that were raised in an ethical husbandry.

To our suppliers count for example:

Wilde 13 – Walenstadt

Metzgerei Kellenberger – Bad Ragaz

Hof Dusch – Paspels

Metzgerei Peduzzi – Savognin

Sennerei Andeer – Andeer

Serafin Caminada – Lumnezia

Metzgerei Lozza – Disentis

Brügger – Parpan