

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**

Lamb Stew 46
Carrot – Sage

Entrecote of Angus Beef 52
Roasted Onions – Beetroot

Pork Belly 39
Kohlrabi - Mushroom – BBQ

Lamb Filet 50
Spinach – Celery

Side Dishes:

Quarkbizochels | Polenta | Mashed Potatoes

Additional Side Dish each 8.50

Viennese Veal Escalope 47
Parsley Potatoes – Cranberries

Winemaker’s Sausage 28
Hash Brown – Onion

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
Rhubarb – Clafoutis Oat	20
Maracaibo Chocolate Pear	20
Quarktatsch Marinated plums (Waiting time 20 minutes)	per Person 18
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