



## Grisons specialities

### "Sciatt

Deep-fried dumplings filled with cheese served on a small salad **CHF 23.80 / CHF 14.50 Starter**

### "Engadine Capuns"

with bacon and onion sauce & mountain cheese au gratin **CHF 26.50**

### "Valtellina Pizzoccheri"

Buckwheat noodles with potatoes, savoy cabbage, cheese and garlic sage butter **CHF 26.00**



## Starters Salads & Soups

**Salad plate from the buffet**  
with various dressings

**CHF 13.50**

### Insalata "Caprese di bufala"

Tomato slices with buffalo mozzarella & basil **CHF 17.90**

### Salametto Grigionese

with mountain cheese and pickled vegetables **CHF 17.60**

### Soup of the day

**CHF 12.00**

### Barley soup

according to a traditional Grisons recipe with pear bread **CHF 15.00**



## Risotti & Rösti

**Risotto Primavera, with vegetables and Philadelphia**

**CHF 26.00**

### Our home rösti

with fried egg, cheese and bacon **CHF 25.50**

### Rösti "Surlej

with bacon, tomatoes and cheese au gratin **CHF 25.50**



**Pasta**

|   |           |
|---|-----------|
| Penne "Arrabbiata"                          | CHF 20.50 |
| Spaghetti with fresh pesto sauce            | CHF 20.50 |
| Tagliatelle with Porcini mushrooms          | CHF 23.50 |
| Spaghetti with garlic, oil und chili pepper | CHF 19.50 |



**Meat**

|  |           |
|--|-----------|
| Viennese-style breaded schnitzel<br>with french fries and marinated carrots  | CHF 47.80 |
| Grilled fillet of beef 200 gr.<br>with herb butter, rosemary potatoes and vegetables   | CHF 54.50 |
| "Falsche Schneggen"<br>Beef fillet cubes gratinated with Kräuter butter served in a snail pan,<br>served with french fries and a small colourful salad plate |           |
| 6 pieces 120g  | CHF 41.50 |
| 12 pieces 200g   | CHF 54.50 |
| Scaloppina of veal<br>with porcini mushrooms or with lemon sauce and "Parmigiana" risotto  | CHF 47.80 |
| House skewer with beef and bacon<br>served in a wooden boat with French fries and spicy Aurora sauce   | CHF 41.50 |
| French fries served in a frying basket   | CHF 11.00 |



**Fish**

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| Sea bream fillet in tomato and basil sauce<br>with steamed potatoes and vegetables | CHF 41.50 |
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**Vegan**

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| Polenta with roasted mushrooms   | CHF 23.50 |
| Cauliflower nuggets on chickpea puree  | CHF 21.50 |
| Rib roulade with its stems, oats, lentils and brunoise vegetables on cherry tomato | CHF 22.80 |
| Quinoa, Indian style with garden vegetables and turmeric cream                     | CHF 22.50 |



**Sweet temptations**

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|---|-----------|
| Banana parfait with chocolate sauce     | CHF 11.50 |
| Apple strudel with vanilla sauce        | CHF 12.00 |
| Homemade Engadine nut pie               | CHF 9.50  |
| Blueberry tart with meringue            | CHF 9.50  |
| Dessert of the day                      | CHF 10.80 |
| Affogato (Espresso & vanilla ice cream) | CHF 8.90  |



**Our ice cream varieties**

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| 1 scoop<br>Vanilla/ Chocolate/ Strawberry/ Williams/ Lemon/ Stracciatella/ Mocca | CHF 3.70  |
| Le Colonel<br>Lemon sorbet with vodka  | CHF 11.50 |
| Coupe Williams<br>Pear sorbet with Williams or Prosecco                          | CHF 11.50 |
| Coupe Danemark<br>Vanilla ice cream with warm chocolate sauce and cream          | CHF 11.50 |



**Our creative  
Dine Around menu**

**Sciatt on a bed of salad**  
(crispy, deep-fried buckwheat balls with a warm alpine cheese core)



**Grisons barley soup**



**House skewer with beef and bacon**  
Served in a wooden boat with fries and spicy aurora sauce



**Small chestnut tart**

**CHF 55.00 per person**

