


MENU AUTUMN 2025

A WARM WELCOME

**We are happy that you are
our guest today.**

Starters

Lamb's lettuce salad 15

Egg – bacon^(CH) – roasted bread cubes
on request without bacon 

Pumpkin toffee mousse 16

Pumpkin crisp – buttermilk – red cabbage salad
Red cabbage sauce – cranberry gel

Burrata 17

Beetroot – fig – honey – pistachio – basil
Aceto Stravecchia

Tuna ^(VN) Sashimi 24

Ponzu – green apple – Avocado-Wasabi
Sesame – Wakame

Filled mini lettuce 18

Forest mushrooms – mushroom sauce

Braised deer head cheeks ^(NZL) 25

Sepia linguine – beetroot butter sauce – orange gel



Lactose free



Gluten free



Vegetarian

Service and 8.1% VAT included.

As starter or main course

Grisons dried meat ^(CH) &
Mountain cheese from Andeer  24 / 34
Sweet and sour vegetables – Date tomatoes

Beef tartare ^(CH) 29 / 39
Potato – Caper apple – Beetroot
Toast – Butter **with french fries** + 5
 with sauteed goose liver ^(FR) + 18

Soups

Grisons barley soup 15

Game pot au feu 17
Truffels foam



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Fish main courses

Gilthead seabream ^(GR) **sauteed whole** 42
«Ibiza Style»

Swiss Alpine Salmon 45
Salom caviar – Nage sauce – dill oil – potato mousseline
Bimi

Vegetarian main courses

Gnocchi fonduta  28
Sauteed forest mushrooms

Celeriac in a mushroom dashi  35
Pumpkin – Chicory – Hazelnut
Risotto with grated truffles



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Game main courses

Deer calf stew ^(AT) 38

Bacon^(CH) – bread croutons – mushrooms – curd spaetzle
Red cabbage – broccoli – glazed chestnuts – cranberries

Deer rib steak ^(AT) 58

Sauteed chanterelles – Star anis sauce
Sweet potato cream – Kohlrabi sweet and sour
Finger carrots – hazelnut

Roe deer knuckle ^(AT) 68

Hokaido pumpkin cream – chicory tips
Roasted pumpkin seeds – Sauce Royal – Risotto with truffels
Roe deer stew^(AT) pot on Cruesli – Farmer yoghurt and its sauce

Deer escalope ^(AT) 40

Dijon mustard sauce – curd spaetzle – red cabbage
Broccoli – glazed chestnuts – cranberries

Sliced roe deer ^(AT) 43

Game cream sauce – curd spaetzle
Red cabbage – broccoli – glazed chestnuts – cranberries



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Meat main courses

Wiener Schnitzel ^(CH) 48

Bellevue potato salad – wild cranberries

Pork Cordon bleu ^(CH) 38

Ham – Vacherin cheese

French fries – leaf spinach

Black Angus beef Entrecôte ^(IRL) 48

from the B.G.E. charcoal Grill

Marrow – Chimichurri – Wagyu-Croquette ^(CH)

Rosemary potatoes – mini lettuce

with sauteed goose liver +18

Capuns Sursilvans 36

Leaf of chard – Grisons dried meat^(CH) – garlic sausage^(CH)

Salsiz^(CH) – bacon^(CH) – butter – Andeerer Granit (Cheese)

Wagyu Burger ^(CH) 45

from the B.G.E. charcoal grill

Bacon – Cheddar cheese – lettuce – coleslaw

Tomato – cucumber – homemade burger sauce

Pommes allumettes

with sauteed goose liver +18



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Fondue

Fondue Chinoise

per person

68

available on request

Small lamb's lettuce salad

Bacon ^(CH) – egg – bread croutons

XXX

Premium meat ^(CH) of Veal and Beef

hand cutted, boiled by yourself in a broth

French fries

Sauces: Curry-Mango, Soy-Sesame, Cocktail, Pepper, Tartar and Garlic

Pickles, Cherry tomatoes
and pickled sweet-sour vegetables

XXX

Self-cooked broth
with or without Sherry

Supplement meat

per 150 gr.

15



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Desserts

Swiss Cheese 17

Pan Forte – Quince cream – Apple molasses

Pavlova 15

Raspberry – pears

Burnt chestnut cheesecake 15

Mandarine – blood orange

Baked yeast cake 15

Vanilla ice-cream – vanilla sauce – cinnamon sugar

Affogato al caffè 9

Vanilla ice cream – Espresso

Sundae Danemark 11 / 14

Vanilla ice cream – Whipped cream – Roasted Almonds
Warm chocolate sauce

Iced coffee 11 / 14

Moccha ice cream – Cream **with cherry liquor** + 3 ½



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Homemade Ice Cream

Homemade ice creams

Vanilla – Moccha – Chocolate – Sour cream – Salted caramel
Lemon

Homemade sorbets

Strawberry – Blood orange – Raspberry-Lychee – Mango

Per scoop	5
Whipped cream	1 ½



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Allergies

Our staff will be happy to inform you about allergens contained in the dishes.

We respect and understand allergies, intolerances and personal eating habits. Due to the complex preparation of our dishes and the fact that all food is processed in the same kitchen (contamination), we are unfortunately unable to take these into account and accept no responsibility for them.

Supplementary price information

Where two prices are quoted (except for desserts), the first price is for a starter portion and the second price is for a main course.

An additional place setting is charged at CHF 5.00.

All prices include service and 8.1% VAT.



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Our suppliers

We choose our suppliers carefully so that we can offer you the best dishes made from excellent products: Here are some of our suppliers

Sennerei Andeer (081 611 13 15)

The cheesemakers lovingly process the milk from organic farms in Andeer into cheese specialities full of character.

Swiss Lachs – pure alpine salmon (091 291 01 04)

Probably the freshest, best quality and healthiest salmon are reared at the sustainable aquaculture farm in Lostallo. 100% Swiss-made, free from chemicals and antibiotics and with short transport routes.

Bianchi (056 649 27 27)

Comestibles, fish and crustaceans,
Alpstein Poulet (own free-range poultry farm with maize feed at the foot of the Alpstein)

Metzgerei Gurtner Flims (081 911 15 50)

Meat, sausages and poultry from the neighbourhood.

LUMA (052 670 02 11)

Sustainable, hand-picked meat from excellent producers.

Ecco-Jäger (081 921 67 47)

Regional fruit and vegetable supplier based in Laax and Bad Ragaz.

Riverawine (061 599 56 95)

High-quality olive oils, Spanish meat products and specialities

Fam. Darms (081 925 35 01)

We buy fresh eggs from the Darms family in Schnaus, just behind Ilanz.

Nobili (076 528 70 05)

Game, game products

Romers Hausbäckerei (055 293 36 36)

Breads, small breads, home bakery, savoury pastries, sweet pastries, patisserie

Käserei Willi Schmid (071 994 32 86)

Willi Schmid produces some of the best cheese in the world in Toggenburg. What counts for the master cheesemaker is his passion for his craft and the best raw milk in the area.

Prodega Chur (081 286 14 14)

Colonial goods, vegetables, fruit, meat, sausage products, milk, dairy products, eggs, egg products.

Declaration of origin

Unless otherwise stated, the origin of the products is as follows:

Beef	Switzerland, Ireland
Veal	Switzerland
Pork	Switzerland
Poultry/Poultry products	Switzerland/France
Sausages	Switzerland/Italy/Spain
Game	Austria
Fish	as mentioned in the menu

All bread and baked goods are produced in Switzerland, with the exception of toast (France) and gluten-free bread (EU).
