

MENU FALL 2026

A WARM WELCOME

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

Starters

Lamb's lettuce 16

Egg – Bacon^(CH) – Roasted Bread Cubes
available without bacon on request 

Burrata  18

Beetroot – Figs – Pistachios
Violet Shiso - Agave Syrup

Tuna^(VN) Sashimi 25

Ponzu – Mango – Green Appel
Wasabi Mayonnaise – Sesame

To start or as a main course

Beef tartare^(CH) 29 / 39

Beetroot – Radish – Salad Pea
Toast – Butter

With French Fries + 5½

With Sauteed Goose Liver^(FR) + 19

Potato Gnocchi  22/28

Autumn Truffels – Port Wine

With Sauteed Goose Liver^(FR) + 19

Soup

Grisons Barley Soup 15 ½



Lactose free



Gluten free



Vegetarian

incl. Service and 8.1% VAT

Fish Main Course

Sauteed Swiss Alpine Salm

46½

Saké – Miso Sauce – Pumpkin Risotto

Sugar Loaf – Pumpkin cream

Meat Main Courses

Capuns Sursilvans ^(CH)

36

Chard Leaf - Grisons Air Dried Meat ^(CH) - Landjäger Sausage ^(CH)

Salsiz ^(CH) - Bacon ^(CH) – Nut Butter - Andeerer Granit (Cheese)

Veal Wiener Schnitzel ^(CH)

50

French Fries – Wild Cranberries – Cucumber Salad

False Snails

44

Beef Fillet Cubes ^(IRL) - Herbed Butter

Roasted Potatoes with Rosemary

Beef Entrecôte ^(IRL)

48

From the B.G.E. Charcoal Grill

Amarone Sauce – Bramata Polenta

Leaf Spinach with Hazelnut



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Game Main Courses

Classic Venison Fawn Stew ^(AT) 39½

Bacon^(CH) – Mushrooms – Bread Croûtons
Curd Spätzli – Red Cabbage – Glazed Chestnuts
Sauteed Chicory – Cranberries

Venison Entrecôte ^(AT) 52

Royale Sauce – Forest Mushrooms
Bramata Polenta – Beetroot – Kohlrabi

Sliced Venison ^(AT) 48

With Whiskey Cream Sauce – Curd Spätzli – Red Cabbage
Glazed Chestnuts – Sauteed Chicory – Cranberries



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Desserts

Crema Catalana 9½

Maroni Cheesecake 15

with fresh figs and blood orange sorbet

Poire Belle Hélène 15

with meringue

Affogato al caffè 9

Vanilla Ice Cream – Espresso

Coupe Danemark 11 / 14

Vanilla Ice Cream – Whipped Cream – Roasted Almonds

Warm Chocolate Sauce

Eiskaffee 11 / 14

Creamy Moccha Ice Cream – Whipped Cream

with Cherry Liquor + 3 ½

Homemade Ice Cream

Ice Cream

Vanilla – Moccha – Chocolate – Sour Cream – Salted Caramel
Lemon

Sorbets

Strawberry – Blood Orange – Mango

Per Scoop 5

Whipped Cream 1 ½



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Allergies

Our staff will be happy to provide you with information about any allergens contained in our dishes.

We respect and understand allergies, intolerances and personal dietary preferences. However, due to the complex preparation of our dishes and the fact that all food is prepared in the same kitchen (cross-contamination), we are unfortunately unable to cater for these and cannot accept any responsibility in this regard.

Additional Price Information

Where two prices are quoted (except for desserts), the first applies to a starter portion and the second to 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 carefully select our suppliers so that we can serve you unique dishes made from the very best ingredients. These suppliers include the following partners, amongst others:

Sennerei Andeer (081 611 13 15)

With great care and dedication, the cheesemakers transform milk from organic farms in Andeer into distinctive cheese specialities.

Bianchi (056 649 27 27)

Groceries, fish and shellfish, game and game products
Alpstein chicken (own free-range poultry farm, where the birds are corn fed at the foot of the Alpstein)

Metzgerei Gurtner Flims (081 911 15 50)

Meat, sausages and poultry from next door.

LUMA (052 670 02 11)

Sustainable, hand-selected meat produced by award-winning producers.

Ecco-Jäger (081 921 67 47)

A 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 source our fresh eggs from the Darms family in Schnaus, just beyond Ilanz.

Romers Hausbäckerei (055 293 36 36)

Bread, small breads, home-baked goods, savoury pastries, sweet pastries, patisserie

Prodega Chur (081 286 14 14)

Groceries, vegetables, fruit, meat, sausages, 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
Game	Switzerland/France/Austria
Sausages	Switzerland/Italy/Spain
Fish	mentioned in the menu

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