

MENU WINTER 2025/26

A WARM WELCOME

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

Starters

Lamb's lettuce 15

Bacon ^(CH) – Egg from Schnaus – Bread croûtons

vegetarian



14

Burrata 18

Sweet potato – Beetroot – Fig – Maple syrup

Aceto Balsamico – Sage – Pistachios

Roasted pumpkin- and cashew nut mousse 18

Onion crunch – Pickled pumpkin – Pumpkin gel

Buttermilk – Orange sauce – Persil oil

Tuna Sashimi ^(VN) 24

Ponzu – Wakame – Radish salad – Wasabi – Avocado cream

Green apple

Sauteed King Prawns ^(VN) 20

Sepia linguine – Orange-Miso butter sauce – Tarragon oil

Maldon salt

Schnaus Hour Egg 40

Truffles – Leaf spinach – Bread croûtons

Potato espuma – Celeriac-coconut-puree



Lactose free



Gluten free



Vegetarian

As starter or main cours

Grisons Dried Meat^(CH), Salsiz^(CH) & Mountain Cheese from Andeer  24 / 34
Sweet and sour pickled vegetables – Date tomatoes

False snails^(IRL)  22 / 41
Beef fillet cubes – Herbed butter
with french fries + 5

Beef tartare^(CH) 29 / 39
Potato – Parmesan – Beetroot – Caper apple
Toast – Butter **with french fries** + 5
with sauteed goose liver^(FR) + 19

Soups

Grisons barley soup 15

Lobster cream soup  24
Lobster – Persimon – Fennel



Lactose free



Gluten free



Vegetarian

Fish main courses

Swiss Alpine Salm ^(CH) 45

Kampot pepper – Lemon – Orange-Miso butter – Tarragon

Sauteed Turbot ^(NL/ES) **Pil Pil**  55

Sweet potato – Beetroot – Kohlrabi – Pumpkin

Moules frites ^(NL) 38

Cruditée – Pommes allumettes

Baguette – Cocktail sauce

Limited availability

Vegetarian main course

Gnocchi Fonduta  40 / 60

Bimi – Cauliflower – Pine seed – Salted capers

Persil – Truffels

Braised bottle gourd   32

Jus – Cream – Seed – Oil

Chives – Risotto – Amarone – Pecorino



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Meat main courses

Sauteed duck breast ^(FR) **Rossini**  59

Quince sauce – Potato parsnip puree with vanilla
Beetroot-quince ravioli

Ossobuco ^(CH) **Cremolata** 46

Risotto with Amarone and Pecorino
Tuscan style vegetables

Wiener Schnitzel ^(CH) 50

French fries – Wild cranberries – Cucumber salad

Black Angus beef entrecôte ^(IRL)  58

from the B.G.E. charcoal grill
Herbed butter – Marrow
Rosemary potatoes – Braised Butternut pumpkin
with sauteed goose liver +19

Black Angus beef fillet ^(IRL) 56

Beef sauce – Sweet potato cream – Leaf spinach
Stubble mushroom – Parmesan – Pickled onions
with sauteed goose liver +19



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Vegetarian

Meat main courses

- Farmer style porc cutlet** ^(CH) 42
from the B.G.E. charcoal grill – «Ibiza Style»
- Wagyu Burger** ^(CH) 45
from the B.G.E. charcoal grill
Bacon ^(CH) – Lettuce – Coleslaw – Tomato – Cucumber – Onion
Homemade burger sauce – Pommes allumettes
with sauteed goose liver +19
- Fallow deer stew** ^(CH) 39
Bacon ^(CH) – Mushrooms – Bread croûtons
Mashed potatoes – Red cabbage – Cranberries
- Capuns Sursilvans** ^(CH) 36
Leaf of chard - Grisons Dried Meat ^(CH) - Garlic sausage ^(CH)
Salsiz ^(CH) - Bacon ^(CH) - Brown butter - Andeerer Granit (cheese)



Lactose free



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Vegetarian

Fondue

Fondue Chinoise

per Person

72

available on request

Small lamb's lettuce salad

Bacon ^(CH) – Egg – Bread croûtons – French salad sauce

XXX

Premium meat of veal ^(CH) and beef ^(IRL)

hand cutted, boiled by yourself in a broth

French fries

Sauces: Curry-Mango, Siracha, Cocktail, Pepper, Tartar and Garlic

Pickles, Date tomatoes
and picled sweet-sour vegetables

XXX

Self-cooked broth
if wished with Sherry or Port Wine

Meat Supplement

per 150 gr.

17



Lactose free



Gluten free



Vegetarian

Desserts

Chocolate 15

Dark – Milk – Dulcey – Ivoire
Tangerine

Burnt Basque Cheesecake 15

Tangerine – Lime

Pavlova 15

Coconut – Lime – Mango – Pineapple – Sour cream

Candied orange brioche 16

Single Malt Whiskey – Coffee – Mocha

Affogato al caffè 9

Vanilla ice cream – Espresso

Sundae Danmark 11 / 14

Vanilla ice cream – Whipped cream – Roasted almond leaves
Warm chocolate sauce

Iced coffee 11 / 14

Mocha ice cream
Whipped cream

with cherry liquor + 3 ½



Lactose free



Gluten free



Vegetarian

Homemade Ice Cream

Traditional ice cream

Vanilla – Mocha – Sour cream – Salted caramel

Sorbets

Strawberry – Blood orange – Tangerine – Mango – Lemon

Per Scoop	5
Whipped cream	1 ½

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

An additional place setting will be charged at CHF 5.00.

Service and VAT is included.



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Our Suppliers

We carefully select our suppliers so that we can offer you unique dishes made from the finest ingredients. These suppliers include the following partners, among others:

Sennerei Andeer (081 611 13 15)

The cheesemakers lovingly process milk from organic farms in Andeer to create distinctive cheese specialities.

Swiss Alpine Salm (091 291 01 04)

The sustainable aquaculture farm in Lostallo raises what are probably the freshest, highest quality, and healthiest salmon. 100% Swiss-made, free from chemicals and antibiotics, and with short transport routes.

Bianchi (056 649 27 27)

Comestibles, truffles, poultry, poultry products, game, fish, crustaceans and shellfish.

Metzgerei Gurtner Flims (081 911 15 50)

Meat, sausage products, and poultry from the neighborhood.

LUMA (052 670 02 11)

Sustainable, hand-picked meat produced by excellent producers.

Swiss Wagyu Beef (079 101 25 20)

The Wagyu cattle are raised in a suckler herd with plenty of space to roam. In summer, the animals are taken to the surrounding Alps for summer grazing. The farmer is committed to ensuring the animals' well-being in an environment that is as stress-free as possible. The Wagyu are fed grass, hay, some corn, and brewer's grains.

Ecco-Jäger (081 921 67 47)

Regional fruit and vegetable supplier based in Laax and Bad Ragaz. Also supplies our specialty breads from Romer's Hausbäckerei.

Riverawine (061 599 56 95)

High-quality Spanish Arbequina olive oil, Spanish meat products, and specialties

Fam. Darms (081 925 35 01)

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

Royal Belgium Kaviar (076 344 72 02)

Prodega Chur (081 286 14 14)

Groceries, 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
Lamb	Ireland
Poultry	Switzerland/France
Sausage	Switzerland/Italy/Spain
Fish	as mentioned in the menu
Game	Switzerland/Austria/EU

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

Allergies

Our staff will be happy to inform you 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 processed in the same kitchen (contamination), we are unfortunately unable to take these into account and cannot accept any responsibility for them.