

MENU SUMMER 2024

A WARM WELCOME

**We are happy to have you
as our guest**

Starters

Asia salad



15

Avocado – Melon – Asia vinaigrette – Lemon

with 3 sautéed shrimps ^(VN) + 9

Mosaic of Swiss Alpine Salm ^(CH)



24

Dill – Sour cream – Lemon – Nori

Caponata Siciliana



18

Buffalo Mozzarella – Cherry tomatoes – Pane Carasau

Caesar Salad



16

Mini lettuce – Egg – Parmesan cheese – French sauce
Pappadum



lactose free




gluten free



vegetarian

As a starter or main course

- Grisons Dried Meat** ^(CH) & 
Mountain cheese from Andeer 24 / 34
Sweet and sour vegetables – Cherry tomatoes
- False snails** ^(IRL) 18 / 34
Beef fillet – Herb butter **with french fries** + 5
- Beef tartare** ^(CH) 29 / 39
Pickles – Beetroot – Forest mushrooms
Toast – Butter **with french fries** + 5
 with sautéed duck liver ^(FR) + 18

Soups

- Grisons barley soup** 15
- Garden peas cream soup**  15
Cured pike perch fillet



lactose free



gluten free



vegetarian

Vegetarian main courses

Risotto   32
Chanterelles – Leaf spinach

King oyster mushroom  30
Panko – Cipolotti – Rhine valley corn

Fish main courses

Swiss Alpine Salmon ^(CH) 40
Lime – Beurre blanc – Vichysoisse
Cipolotti – Sepia nera

Sea bass fillet ^(GR)  42
Champagne – Leaf spinach – Finger carrot – Dill – Wild rice



lactose free



gluten free



vegetarian

Meat main courses

Alpstein chicken breast ^(CH) 37 ½
Morels – Potato gnocchi – Cipolotti – Pesto

Iberico pork head cheek ^(ES) 39
Linguine – Sepia nera – Garden peas
Hazelnut – Garlic – Oranges – Tarragon

Lamb knuckle ^(IRL)  38
Mediterranean vegetables – Risotto – Pecorino

Capuns Sursilvans ^(CH) 36
Leaf of chard - Grisons Dried Meat^(CH) - Garlic Sausage^(CH)
Salsiz^(CH) - Bacon^(CH) - Butter - Andeerer Granit (Cheese)



lactose free







gluten free



vegetarian

Meat main courses

- Veal stew** ^(CH)  43
Sauce – Red onions – Mashed potatoes with lettuce
Finger carrots – Mini courgette
- Veal cutlet** ^(CH) **Ibiza Style**   56
from the B.G.E. charcoal grill – Pesto
- Wiener Schnitzel** ^(CH) 48
French fries – Cranberries – Cucumber salad
- Wagyu Burger** ^(CH) 45
from the B.G.E. charcoal grill
Bacon – Lettuce – Coleslaw – Tomato – Cucumber
Burger sauce – Pommes allumettes – Beetroot ketchup
- Dry Aged T-Bone beef steak** ^(CH)  68
from the B.G.E. charcoal grill – herbed butter
Ibiza Style



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Fondue

Fondue Chinoise

per person

68

available on request

Small Caesar Salad

Mini lettuce – Egg – Parmesan cheese – French sauce

XXX

Premium meat ^(CH) of Veal and Beef

had 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



lactose free



gluten free



vegetarian

Desserts

Panna cotta 14
Wild berries – Meringue

Chocolate 15
Mousse – Ice cream – Cremeux – Sponge cake
Chip – Cherry

A mouth full of raspberries 15
Mascarpone – Lychee – Aceto Balsamico-Stravecchia
Greek Yoghurt

Sundae Denmark 11 / 14
Vanilla ice cream – Whipped cream – Roasted almonds
Warm chocolate sauce

Iced coffee 11 / 14
Coffee ice cream – Whipped cream
with cherry liquor +3 ½

Sundae Romanoff 11 / 14
Vanilla ice cream – Strawberries – Whipped cream

Affogato al caffè 9
Vanilla ice cream – Espresso



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Homemade ice cream

Traditional ice cream

Vanilla – Coffee – Chocolate – Sour cream – Salted caramel

Sorbets

Strawberry – Blood orange – Raspberry-lychee – Tropical

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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gluten free



vegetarian

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
Lamb	Ireland
Poultry	Switzerland/France
Sausage/Sausage productes	Switzerland/Italy/Spain
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).

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 elaborate 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.