

MENU FALL 2024

A WARM WELCOME

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

Starters

Lamb's Lettuce 15

Bacon ^(CH) – Egg – Bread croutons

Asia Salad 15

Avocado – Pumpkin – Asia vinaigrette

with 3 sauteed shrimps ^(VN) + 9

Deer Salad ^(AT) 25

Chanterelles – Pine seed – Wild cranberries

Rocket – Mountain honey vinaigrette

Mosaic of Swiss Alpine Salm ^(CH) 24

Dill – Sour cream – Lemon – Nori

Onzen Egg from Schnaus 28

Venison tartare – Leaf spinach – Parmesan cheese

Autumn truffle

also available as vegetarian variation without venison tartare 



lactose free




gluten free



vegetarian

As 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 – Caper berry
Toast – Butter **with french fries** + 5
 with sautéed duck liver ^(FR) + 18

Soups

- Grisons Barley Soup** 15
- Porcini Mushroom Cream Soup**   15

Vegetarian main course

Homemade Linguine  26 / 36
Autumn truffle – Andeerer Granit cheese

Autum Delights  39
Curd spaetzle – Bramata Polenta – Chestnuts – Red cabbage
Parsnip – Broccoli – Forest mushrooms – Wild cranberries

Fish main courses

Seabream ^(GR) 38
Kampot-pepper – Barbouillade de Nice
Aioli – Potato

Pike-Perch ^(CH) 44
White wine – Herbs – Potato
Chanterelles – Pumpkin



lactose free



gluten free



vegetarien

Meat main courses

Fallow Deer Pepper ^(CH) 37

Perl mushrooms – Pickled onions – Bacon ^(CH) – Bread croutons
Curd spaetzle – Red cabbage – Chestnut – Broccoli
Wild cranberreis

Venison Fillet ^(AT) 44

Forest mushrooms – Gnocchi – Hazelnuts
Wild cranberries

Deer Entrecote ^(AT) 58

Red wine – Sweet potato – Celery

Sliced Game ^(AT) 37

Game cream sauce – Curd spaetzle – Red cabbage
Chestnut – Broccoli – Wild cranberries

Wild Boar Pig Cheek ^(EU) 38

Trappistes Rochefort – Bramata polenta – Red cabbage
Chestnut – Broccoli – Wild cranberries

Additional side dishes

Spaetzle – Red cabbage – Broccoli each 6 ½
Chestnuts 5



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vegetarien

Meat main courses

Capuns Sursilvans ^(CH) 36

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

Wiener Schnitzel ^(CH) 48

French fries – Wild cranberries – Cucumber salad

Wagyu Burger ^(CH) 45

from the B.G.E. charcoal grill
Bacon – Lettuce – Coleslaw – Tomato – Cucumber
Homemade burger sauce – Pommes allumettes

Black Angus Beef Entrecote ^(CH) 46

from the B.G.E. charcoal grill
Roasted onions – Marrow – Pumpkin – Parsnip
Fried potatoes

with sautéed duck liver ^(FR)+ 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

Tarte tatin 15

Vanilla ice cream

Sicilian Canolo 15

Ricotta – Pistachios – Wild berries – Raspberry-Lychee ice cream

Chocolate-Hazelnut 15

Ice cream – Cremeux – Crisp – Crunch

Affogato al caffè 9

Vanilla ice cream – Espresso

Coupe Danemark 11 / 14

Vanilla ice cream – Cream – Roasted almonds

Warm chocolate sauce

Iced coffee 11 / 14

Moccha ice cream – Cream

with cherry liquor + 3 ½

Sundae Poire 14 ½ / 17 ½

Pear sorbet – Vieille Williams pear liquor from Urs Hecht

Sundae Sanguine 9 / 11 / 14

Blood orange sorbet – Prosecco



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Homemade ice cream

Traditional ice cream

Vanilla – Coffee – Chocolate – Sour cream – Salted caramel

Sorbets

Strawberry – Pear – 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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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.