

STARTERS

Salat Mimosa

(with chopped egg)

Mixed, green or field salad with your choice of dressing,
Italian, Balsamic, French-herbs or Tomato-raspberry

11 / 13

Sommersalat

Summer salad bowl

with green pepper marinated strawberries
watermelon, smoked Swiss salmon

19

Rindstatar

Beef tartar

mild – medium or spicy to your liking

served with our own warm, dried tomato and rosemary bread

28 / 37

Turm von der Tomate

Tomato Tower

White tomato ginger custard with a basilic sherbet
baked chicken tandoori, Pata Negra ham,
with buffalo mozzarella crème filled Piccadilly tomatoes

27

Also to share - for two +9

All prices are in swiss francs VAT 8.1% is included.

Do you have questions about allergies and origins of our products please ask our staff

*vegetarian ** vegan

SOUPS

Bündner Gerstensuppe

Barley soup
served with Puschlav rye bread
12

Seasonal soup with a twist

15

TYPICALLY SUMMER

Vitello Tonnato

thinly sliced veal with a tuna sauce
roast potatoes
38

Roastbeef

thinly sliced roast beef, served chilled with tartar sauce
roast potatoes
38

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REGIONAL SPECIALITIES

Bündner Trilogie

Maluns; grated and roasted potatoes with apple sauce and mountain cheese

Capuns; stuffed chard rolls cooked in milk-bouillon

Pizzocheri Neri; pasta made of buckwheat flour with vegetables

* (also possible with vegetarian)

36 / 39

* Maluns

potatoes grated and roasted with

homemade applesauce and mountain cheese

27 / 29

* Pizzocheri Neri

Pasta made of buckwheat flour with vegetables and cheese

27 / 30

On request with an Engadin smoked sausage + 9

Capuns Sursilvans

chard rolls stuffed with spaetzle dough with salsiz

cooked in milk-bouillon, gratinated with cheese

* (also possible with vegetarian)

26 / 30

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SWISS CLASSIC

Leberliteller

diced calf's liver

with onion and herbs, accompanied by crispy butter Röstli (hash brown)

39 / 44

Geschnetzeltes Kalbfleisch „Stern“

Stern diced veal, cognac cream gravy with mushrooms and Röstli (hash brown)

39 / 44

Rindsfiletspitzen Stroganoff

Beef fillet Stroganoff in a creamy sauce with peppers, served with spaetzle

39 / 45

Churer „Ratsherren“

Counsel “women and men” classic

Medallion of veal and beef, local style pasta, vegetables, braised apple
and dried pear, served with red wine sauce
and cranberries

39 / 45

Grossmutter's Rindsschmorbraten

Braised roast of beef

served with white wine risotto and vegetables

38 / 44

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VEGAN

****Auberginen**

Marinated baked eggplants
on a chick-peas-vegetablesragout with parsley-lemonpesto
33 / 38

GRILL

Pork chop	ca. 300 gr.	38
Medallion of beef	ca. 200 gr.	59
Salmon steak	ca. 200 gr.	43

Inclusive sides to choose from
Spring potatoes, vegetables or salad from colorful tomatoes and rucola
and
herb butter, chimichurri, tomato-basilic butter, Béarnaise

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