

STARTERS

Sternsalat

Fresh leaf salad, garden delicacies,
crunchy seeds, house dressing

11 / 13

Saisonsalat

seared baby lettuce,
marinated raw cabbage, baked venison pralines, apple

19

Rindstatar

beef tartar

mild – medium or spicy to your liking
served with our own warm, dried tomato and rosemary bread

28 / 37

(also vegan option available)

Zweierlei vom Alpenzander

with parsnip, porcini mushrooms, parsley, pumpkin

19 / 26

SUPPENTOPF

Bündner Gerstensuppe

barley soup

served with Puschlav rye bread

12

Saisonsüppchen

our chef`s choice soup with a twist

15

WILD

Rehpfeffer

braised venison ragout with traditional game side dishes
and homemade spaetzle

38 / 44

Rehgeschnetzeltes

sliced venison in juniper cream sauce, with game garnishes
and homemade spaetzle

37 / 43

Rehrücken (ab 2 Personen)

saddle of venison, served in two courses

68

pro Person

Entrecôte vom Hirschkalb

venison entrecote, served in two courses

52

BÜNDNER KLASSIKER

Bündner Trilogie

Maluns - Capuns Sursilvans - Pizzoccheri Neri

36 / 39

Capuns Sursilvans

chard rolls stuffed with spaetzle dough with salsiz
cooked in milk-bouillon, gratinated with cheese

26 / 30

Pizzoccheri Neri

Pasta made of buckwheat flour with vegetables and cheese

25 / 29

+Engadiner Hauswurst

9

STERN KLASSIKER

Leberli-Teller

diced calf's liver

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

39 / 44

Geschnetzeltes Kalbfleisch «Stern»

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

39 / 44

Rindsfiletspitzen Stroganoff «nach Wagners Art»

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

Cordon bleu vom Kalb

veal cordon bleu with Bündner raw ham, mountain cheese, vegetables and French fries

38

Rindsfilet «Stern»

beef filet with pepper crust, spinach, tagliolini

44 / 49

Lostallo-Lachs «Grenobler Art»

salmon fillet from Lostallo with lemon and capers, served with potatoes and spinach

42 / 46

VEGETARISCH* / VEGAN**

Allerlei vom Blumenkohl**

cauliflowers variations with cashew-jalapeno and leek

23 / 29

Bündner Trilogie vegetarisch

Maluns - Capuns - Pizzoccheri Neri

34 / 37

Alle Preise verstehen sich in CHF und inkl. 8.1% MwSt. (kleine / grosse Portion)

Für Fragen zur Herkunft sowie Allergenen wenden Sie sich bitte an unsere Mitgastgeber*innen.