

OUR NEW SUSTAINABLE MEAT DELICACIES

*Enjoy consciously – because today's moments
are tomorrow's memories.*

Scottish Highland beef fillet (*Mey Selection*)

*"Under the Mey Selections label, Prince Charles brings together various small producers
from northern Scotland who manufacture products of outstanding quality."*

with Hollandaise sauce
new potatoes
white asparagus from Chur

150g – 58

200g – 68

Bratwurst by Tanya Giovanoli (*Meat Design*)

*"Tanya Giovanoli works magic. In our technologically accelerated
world, something sometimes seems to be missing. A certain magic."*

date & whisky bratwurst
marinated potatoes
green asparagus
spring onion salad

36

**OUR SPRING
ASPARAGUS SELECTION**

*enjoy mindfully – the first aromas of spring
create the most beautiful memories.*

White asparagus from Chur

*«Gabriela Gisler cultivates high-quality asparagus in Chur with great care,
freshly harvested and delivered especially fresh thanks to short transport routes.»*

26 / 32

Sauces

1 sauce included, each additional sauce 3.00

Hollandaise sauce
tomato vinaigrette
chopped nuts with brown butter
à la Milanese
saffron basil mayonnaise

new potatoes
7.50

Pata Negra
18

Dolce Crudo
12

cooked ham with truffle
16

STARTERS

“Stern” salad

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

11 / 13

Seasonal salad

fresh lettuce hearts
two kinds of Chur asparagus, Pata Negra, saffron–rosemary focaccia chip

18 / 24

Beef tartare

mild – medium or spicy,
warm sun-dried tomato and rosemary bread from the oven

28 / 37

Variation of Swiss water buffalo

Asparagus from Chur, salt lime, pickled morels

23 / 28

SOUPS

Graubünden barley soup

based on an old recipe by Milo Pfister
served with Puschlav rye bread

12

White Chur asparagus soup

cured Lostallo salmon, peas, pickled red onions

17

RECOMMENDATION FROM CHEF STEFAN WAGNER

Lostallo Lachs

Lostallo salmon, pea–orange topping
tomato–chorizo cannelloni, white asparagus from Chur

39 / 46

GRISON CLASSICS

Graubünden Trilogy

Maluns - Capuns Sursilvans - Pizzoccheri Neri

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Capuns Sursilvans

Swiss chard rolls cooked in milk broth,
topped with diced salsiz sausage and cheese

26 / 30

Pizzoccheri Neri

Pasta made from buckwheat flour with vegetables
and cheese, topped with sage and garlic

25 / 29

+Engadine house sausage

9

STERN CLASSICS

Liver plate

Sliced veal liver with onions and herbs, served with buttered rösti
39 / 44

Sliced veal “Stern”

Veal fillet strips in cognac cream sauce, with mushrooms and buttered rösti
44 / 49

Beef fillet tips Stroganoff “Wagner style”

in a creamy sauce, served with spaetzle
39 / 45

Chur “Ratsherren”

Veal and beef fillet medallions, Bizochels Gran Alpin cheese
Vegetable garnish, poached apple, dried pear,
Malans red wine sauce, cranberries
39 / 45

Beef fillet “Stern”

Pepper crust, leaf spinach, tagliolini
44 / 49

VEGETARIAN* / VEGAN**

Vegetable tartare**

mild – medium or spicy,
warm sun-dried tomato and rosemary bread from the oven
26 / 33

Baby lettuce hearts**

braised baby lettuce, smoked carrots,
pea-shiitake wontons, green asparagus
27 / 34

Vegetarian Grisons trilogy*

Maluns - Capuns - Pizzoccheri Neri
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