

Seasonal Surprise Menu

Let yourself be surprised by the creativity
of our Head Chef.

Stefan Wagner and his team
have created a wonderful seasonal menu for you.

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Simply let us know
your preference for the main course;

Land or Sea

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5-course menu	106
4-course menu	88
3-course menu	78

All prices are in CHF and include 8.1% VAT.
For information regarding provenance and allergens,
please contact our hosts.

**OUR NEW SUSTAINABLE
MEAT AND FISH SPECIALITIES**

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

Vitello Tonnato

lime-infused olive oil

26 / 32

Roastbeef (served cold)

fried potatoes

Tartare sauce

26 / 32

Crispy salmon bites from Lostallo

Tartare sauce

32 / 38

Side dishes

1 side dish included

Freshly marinated potato salad with bacon, tomatoes and iceberg lettuce

Mixed tomato salad with marinated watermelon

Fried potatoes and seasonal vegetable bouquet

OUR GRILLED SUMMER SPECIALITIES

*Enjoy consciously – because the aromas of fire
add a touch of summer to every moment.*

From the grill

Scottish beef fillet

150g – 62

200g – 68

Beer-fed pork cutlet

250g – 38

Veal cutlet

350g – 56

Date & whisky sausage by Tanya Giovanoli

28

Salmon steak from Lostallo

200g – 46

Side dishes

1 side dish included

Freshly marinated potato salad with bacon, tomatoes and iceberg lettuce

Mixed tomato salad with marinated watermelon

Fried potatoes and seasonal vegetable bouquet

Sauces

1 Sauce included, each additional sauce 3.00

Herb butter

Garlic butter

Lime & pepper butter

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STARTERS

“Stern” salad

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

11 / 13

Seasonal salad

fresh rocket
watermelon, bell pepper, marinated feta, basil

13 / 18

Beef tartare

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

28 / 37

Scottish Beef Fillet Tataki

tomato, avocado, sesame, sudachi granita

22 / 27

SOUPS

Graubünden barley soup

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

12

Seasonal soup

13

with “extra”

4

GRISON CLASSICS

Graubünden Trilogy

Maluns - Capuns Sursilvans - Pizzoccheri Neri

36 / 39

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

Warm couscous salad**

grilled watermelon, tomato, strawberry, chili

basil, quinoa crisps

23 / 28

Vegetarian Grisons trilogy*

Maluns - Capuns - Pizzoccheri Neri

34 / 37

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DESSERT

Stern – chocolate mousse

light mousse made from wild Bolivian chocolate,
served at the table

9 / 12

Chalandamarz

vanilla ice cream with warm, caramelized chestnuts

11 / 13

Stirred iced coffee

with amaretto and cream

11 / 13

Homemade caramel pudding

12

"Cupetta cun Tschüschinas"

walnut ice-cream

marinated plums

10 / 12

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*lactose-free available



DESSERT

Marions's dessert creation

raspberry parfait with caramelized cacao beans,
almond sablé, grilled nectarines

16

Ice cream

*vanilla, mocha, chocolate-brownie, yogurt-strawberry,
sour cherry marzipan, lemon

per scoop 4

with cream +2

Cheese platter

5 varieties approx. 180g. garnished

26

3 varieties approx. 90g. garnished

19

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*lactose-free available