

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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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.

STARTERS

“Stern” salad

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

11 / 13

Seasonal salad

mixed leaf salad, pickled figs
Vacherin wonton, parsnip, elderflower vinaigrette

13 / 18

Beef tartare

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

28 / 37

SOUPS

Graubünden barley soup

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

12

Seasonal soup

13

GAME MEAT

“Rehpfeffer”

venison ragout with traditional game side dishes and spaetzle

38 / 44

“Rehgeschnetzeltes”

sliced venison in juniper cream sauce, traditional game side dishes and spaetzle

37 / 43

GRISON CLASSICS

Grisons Trilogy

Maluns - Capuns Sursilvans - Pizzoccheri Neri

36 / 39

Pizzoccheri Neri

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

25 / 29

+Engadine house sausage

9

STERN CLASSICS

Veal liver

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

Beef fillet “Stern”

pepper crust, leaf spinach, tagliolini

44 / 49

Alpine lake trout filled with balsamic plums

potato mousseline with bacon, broccolini

38 / 45

VEGETARIAN* / VEGAN**

Vegetable tartare**

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

26 / 33

Potato and herb gnocchi**

fresh mushrooms, pickled figs

26 / 32

Vegetarian Grisons trilogy*

Maluns - Capuns - Pizzoccheri Neri

34 / 37