

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.

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

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



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

All prices are in CHF and include 8.1% VAT.

*lactose-free available



DESSERT

Marions's dessert creation

orange and chocolate cake, roasted figs
yuzu gel and crème brûlée ice cream

17

Ice cream

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

per scoop 4

with cream +2

Coupe Nesselrode

vermicelles, meringue, vanilla ice cream

9 / 12.50

Cheese platter

5 varieties approx. 180g. garnished

26

3 varieties approx. 90g. garnished

19

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*lactose-free available