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

Graubünden barley soup
based on an old recipe by Milo Pfister
served with Puschlav rye bread
12

Seasonal soup
13

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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

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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

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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
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