

STARTERS

“Stern” salad

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

11 / 13

Seasonal salad

roasted baby lettuce,
marinated raw cabbage, baked venison pralines, apple

19

Beef tartare

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

28 / 37

Albula trout

Albula trout mousse with horseradish,
red radish and apple

21

SOUP POT

Graubünden barley soup

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

12

Seasonal soup

with “extra”

15

RECOMMENDATION FROM CHEF STEFAN WAGNER

Veal

Veal filet with mushrooms, veal ragout with truffles,
lukewarm tartare with salted celery

47 / 54

Alpine zander

Fresh Swiss Alpine zander with pumpkin,
cornmeal cutlets, and parsley root

42 / 48

GRISON CLASSICS

Grison 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

VEGETARISCH* / VEGAN**

Pointed cabbage**

Braised pointed cabbage on smoked olive oil mashed potatoes

pickled pears, flowersprouts and aged aceto

27 / 34

Vegetarian Grisons trilogy*

Maluns - Capuns - Pizzoccheri Neri

34 / 37