



The Menu

Salads

Green salad	CHF 7.50
Mixed salad	CHF 9.50
Chef salad (mixed salad with egg, ham and cheese)	CHF 18.50
Sausage-cheese salad with mixed salad	CHF 18.50
Sausage-cheese salad with green salad	CHF 15.50
Autumn mixed salad with San Daniele ham and mushrooms	CHF 21.50

Soups

Homemade barley soup/ big portion	CHF 9.50/ CHF 13.50
Homemade Beef Bouillon	CHF 9.50/ CHF 13.50
Pumpkin soup	CHF 9.50/ CHF 13.50
Daily soup	CHF 8.50

Starters

Smoked salmon tartar with garlic bread and fresh horseradish	CHF 21.50
Bresaola-Carpaccio with rucola, tomatoes and parmesan	CHF 17.50



Home Specialties

Cordon bleu „Ladina“ 300g of pork meat, filled with grison meat and cheese, with vegetable and french fries CHF 34.50

Beef Burger
(Grilled Entrecote with salad, onion, tomato, bacon, cheese and fried egg, with celery-apple salad) CHF 34.50

Chicken Burger
(Grilled chicken breast with salad, tomato, onion, cucumber, mango chutney and cheese, with celery-apple salad) CHF 28.50

Side dish: Wedges or french fries or garnish salad

Pasta Rigatoni „Ladina“ with bacon, mushrooms, onions, chilli, garlic and tomatoes CHF 26.50

Grill meals

Pork escalope 200g CHF 26.50

Beef entrecote 200g CHF 39.50

Maispoularde 160g CHF 26.50

Horse filet 200g CHF 38.50

Side dish: French fries, wedges, pasta or rice with saisonal vegetable

Vegetarian meals

Pasta Rigatoni „Ladina“ with mushrooms, onions, chilli, garlic and tomatoes CHF 24.50

Vegetable plate with fried egg CHF 21.50

Capuns vegetarian with cheese sauce and vegetable CHF 22.50

Pizokel vegetarian with cheese sauce and vegetable CHF 21.50



Grison Specialties

Cold meals

- Filisur beef salsiz **or** deer salsiz served with vinegar vegetable CHF 13.00
- Ladina-plate 160g, mixed grison specialties CHF 26.50
(Also available as a plate for several people)

Warm meals

- Homemade Capuns with cheese sauce, vegetable, bacon and dried grison meat CHF 24.50
- Pizokel „Ladina“ roasted leek, wirz, cheese sauce, bacon and dried grison meat CHF 23.50

Capuns: are flour, eggs, milk, curd dried meat and vegetable made into a dough. After the dough is wrapped in chard leaves and cooked in a cheese sauce and vegetable.

Pizokel: is a traditional dish in Graubünden. The dough included flour, eggs and milk. We serve Pizokel with roasted leek, wirz, potatoes, bacon, grison meat and topped with mountain cheese.

For small guests

(0-12 years old)

Portion french fries	CHF 8.50
Portion pasta with tomato sauce	CHF 10.50
Chickennuggets with french fries	CHF 14.50
Fried cod fish with rice	CHF 14.50



Dessert

Applestrudel with vanilla ice cream	CHF 9.50
Caramel pudding with Meringue and cream	CHF 7.50
Orange Crème brûlée	CHF 8.50
Sundae Nesselrod	CHF 12.50
Vermicelles with Meringue and cream	CHF 11.50