

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
Lamb's lettuce salad with egg, bacon and croutons	CHF 18.50

Soups

Homemade barleysoup/ big portion	CHF 9.50/ CHF 13.50
Garlic soup with croutons	CHF 9.50/ CHF 13.50
Homemade beef bouillon	CHF 9.50/ CHF 13.50

Starters

Roasted bread with smoked salmon with egg	CHF 19.50
Bresaolacarpaccio with rucola, olive oil and tomatoes	CHF 19.50
Fried mushrooms with cauliflower and tartar sauce	CHF 16.50

Home Specialties

Beef Burger

(Grilled Entrecote with salad, onion, tomato, bacon, cheese and fried egg, with coleslaw)

with french fries or wedges CHF 34.50

Chicken Burger

(Grilled chicken breast with salad, tomato, onion, cucumber, cheese, with coleslaw)

with french fries or wedges CHF 28.50

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

Venison goulash with red cabagge and Bohemian dumplings CHF 32.50

Pasta Tagliatelle with smoked salmon and lemon-curry sauce CHF 24.50

Homemade Engadina deer sausage with rösti and onion sauce CHF 28.50

Irish Stew (Lamb stew) CHF 24.50

Gratinated cheese bread „Ladina“ CHF 18.50

Rösti Natur CHF 17.50

Side dishes: Cheese, Bacon, Egg per side dish 3.50

Vegetarian meals

Capuns vegetarian with cheese sauce and vegetable CHF 24.50

Pizokel vegetarian with cheese sauce and vegetable CHF 23.50

Pasta Tagliatelle with vegetable and lemon-curry sauce CHF 21.50

Rösti with vegetable and cheese CHF 23.50

For small guests

until 12 years old

Portion french fries	CHF 8.50
Portion pasta with tomato sauce	CHF 10.50
Chickennuggets with french fries	CHF 14.50
Fish and Chips	CHF 14.50

All our dishes we can serve also as a small portion (except cordon bleu+ burger)

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 26.50
- Pizokel „Ladina“ roasted leek, wirz, cheese sauce, bacon and dried grison meat CHF 25.50

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.

Fondue and Raclette

as for 4 people

Raclette (from 6 p.m.)

please make a reservation until 12 a.m.

per Person

CHF 46.00

(incl. meat: chicken, beef, pork)

Fondue Chinoise (from 6 p.m.)

please make a reservation until 12 a.m.

per Person

CHF 42.00

(lamb, beef, chicken, rice, french fries, fruit, vinegar vegetable, meatsauces)

We serve our cheesefondue in our fonduestübli for you.

(old bakery Cadisch)

Hot Stone and Grill meals

Grill

Hot Stone

from 6 p.m.

Pork escalope 160g	CHF 26.50	Beef entrecote 200g	CHF 39.50
Beef entrecote 200g	CHF 39.50	Horsefilet 200g	CHF 38.50
Horsefilet 200g	CHF 38.50	Maispoularde 160g	CHF 26.50
Maispoularde 160g	CHF 26.50	Lamb rack 200g	CHF 39.50
Lamb rack 200g	CHF 39.50	Mix 220g	CHF 39.50

(beef, horse, lamb)

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

Dessert

Applestrudel with vanilla icecream	CHF 9.50
Caramel pudding with Meringue and cream	CHF 7.50
Greentea parfait with raspberries	CHF 12.50
Panna Cotta with raspberries	CHF 10.50
Cinnamon plums with vanilla icecream	CHF 10.50
Vermicelle with Meringue and cream	CHF 10.50

M Ö V E N P I C K[®]
THE ART OF SWISS ICE CREAM

Vanilla Dream, Swiss Chocolate, Caramelita, Lemon&Lime, Espresso
Croquant, Raspberry&Strawberry

Per ball: CHF 3.90

Mit Rahm: CHF 4.90

Meatdeklaration:

- Pork: CH
- Beef: CH, Australia
- Poulet: CH, France, Brasilien
- Fish: Norway
- Horse: USA
- Venison: CH

All our dishes may contain allergens, please inform yourself at our staff.