

# 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

## Soups

Homemade barley soup/ big portion	CHF 9.50/ CHF 13.50
Homemade beef bouillon	CHF 9.50/ CHF 13.50
Curry-papaya soup	CHF 9.50/ CHF 13.50

## Starters

Saku tuna with cucumber carpaccio and pickled ginger	CHF 22.50
Bresaola-carpaccio with rucola, olive oil and tomatoes	CHF 19.50

## Vegetarian meals

Capuns vegetarian with cheese sauce and vegetable	CHF 24.50
Pizokel vegetarian with cheese sauce and vegetable	CHF 23.50
Penne with vegetable and lemon-curry sauce	CHF 23.50

# 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, mango-chutney, 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 36.50

Penne with tuna and lemon-curry sauce

CHF 26.50

Homemade Engadina deer sausage with rösti and onion sauce (20min.) CHF 28.50

Irish Stew (Lamb stew)

CHF 18.50

Gratinated cheese bread „Ladina“

CHF 17.50

Fondue with bread

per Person CHF 26.50

## 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

Fried fish with rice

CHF 14.50

# 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 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.

## Grill meals

Pork escalope 160g	CHF 28.50
Beef entrecote 200g	CHF 39.50
Maispoularde 160g	CHF 26.50
Lamb rack 200g	CHF 39.50

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

# Dessert

Applestrudel with vanilla ice cream	CHF 9.50
Caramel pudding with Meringue and cream	CHF 7.50
Chocolate Panna Cotta raspberries	CHF 10.50
Vermicelle with Meringue and cream	CHF 10.50
Apple rings with walnut ice cream	CHF 12.50

**M Ö V E N P I C K**<sup>®</sup>  
THE ART OF SWISS ICE CREAM

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

Pro Kugel: CHF 3.90

Mit Rahm: CHF 4.90

**Meatdeklaration:**

- Pork: CH
- Beef: CH, Paraguay
- Poulet: CH, France, Brasilien
- Fish: Norway, Japan
- Horse: USA, Canada

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