



Venison Menu Hotel Ladina

Deer

Deer medallions Filet 160g	CHF 39.50
Deer entrecotè 180g	CHF 41.50
Deer pepper	CHF 29.50
Deer escalope	CHF 32.50
Deer sausage (20min waiting time)	CHF 28.50

Roe deer

*Roe deer medallions	CHF 37.50
*Roe deer escalope	CHF 34.50
*Roe deer pepper	CHF 29.50

Chamois

*Chamois pepper	CHF 29.50
Chamois escalope	CHF 32.50

All our Venison dishes are served with homemade Spätzli, red cabbage, brussels sprouts, cranberry pear and chestnuts.

Side dish plate vegetarian	CHF 26.50
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*not available

The Menu

Salads

	Small / Big
Green salad	CHF 6.50/ 7.50
Mixed salad	CHF 7.50/ 9.50
Side dishes salad	CHF 5.00
Sausage-cheese salad with mixed salad	CHF 18.50
Sausage-cheese salad with green salad	CHF 15.50
Green salad with fried mushrooms, San Daniele ham and roasted pumpkin	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 10.50/ CHF 14.50

Starters

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

Burger „Ladina“

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

Home Specialties

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

Braised lamb shank with roasted potatoes and vegetable and thyme jus

CHF 32.50

Black risotto with fried mushrooms and San Daniele Ham

CHF 28.50

Vegetarian meals

Vegi Burger

(with tomato, salad, cucumber, onion, cheese and garlic sauce, with coleslaw)

with French fries or wedges

CHF 23.50

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

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, savoy cabbage, 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.

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
Pizokel Kids	CHF 15.50
Capuns Kids	CHF 16.50

Dessert

Applestrudel with vanilla ice cream	CHF 9.50
Caramel pudding with Meringue and cream	CHF 7.50
Panna Cotta with blueberries and cream	CHF 10.50
Homemade Pie with cream (depends on availability)	CHF 5.50
Sundae Nesselrod	CHF 12.50
Vermicelles with Meringue and cream	CHF 11.50

Meatdeklaration:

- Pork: CH
- Beef: CH, Argentina
- Lamb: New Zeeland
- Poulet: CH, France, Brasil
- Fish: Norway, Japan

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