

Appetizers

warm

Escargots , with herb and garlic butter	6 pieces	16.50
Homemade ravioli filled with spinach , turned in sage butter	4 pieces	20.50

cold

Mixed lettuce salad , french or italian dressing	12.--
Mixed salad , french or italian dressing	15.--
Crisp-fruity winter lettuce on orange dressing with pear, pomegranate, nuts and seeds	17.--
Lamb's lettuce "Mimosa" , with chopped egg and italian dressing	16.--
Beef-Carpaccio (thin slices of raw beef with parmigiano and olive-oil)	24.--
Roasted goat cheese , with lentil salad, orange-dressing and figs	21.--

As our kitchen team prepares the dishes fresh,
there may be a wait time.
Thank you for your understanding.

If possible we also prepare gluten- and lactose-free dishes for you.

Main course

Sirloin of pork	34.--
with Jus and herb butter french fries, fine vegetables	
Small portion	28.--
Venison filet with porcini ragout, “Quarkpizokel” (tiny flour dumplings with curd cheese), red cabbage	52.--
Small portion	46.--
Swiss Pike perch fillet fried on the skin	46.--
with white wine foam on bed of spinach, morels, cashew nuts, pine nuts and potato-celery puree	
Small portion	40.--
Fresh veal liver , sliced and pan-fried with butter, garlic and herbs “Rösti“(hash brown potatoes Swiss style)	39.--
Small portion	33.--
“Schanfigger-Geschnetzeltes“ (Veal)	46.--
Pan-fried sliced veal and mountain-air dried sausage from the region and mushrooms in a cream sauce “Rösti“(hash brown potatoes Swiss style)	
Small portion	40.--
Veal Cordon Bleu , breaded schnitzel stuffed with ham and aged Arosa cheese, Quarkpizokel and vegetables	46.--
Braised calf’s head cheek with a red wine sauce Potato-celery puree and vegetables	52.--
Vegetables as extra side dish	14.50
Vegetables as extra side dish small portion	8.--

Entrecôte “Gspan-Style” 250 g served on a hot plate with herb butter, with french fries	54.--
Entrecôte “Gspan-Style” 200 g served on a hot plate with herb butter, with french fries	46.--
Filet goulash “Stroganoff” 180 g, beef tenderloin in a paprika cream sauce, noodles	50.--
Beef tenderloin 180 g, café de paris crust dauphine potatoes, vegetables	56.--
Small beef tenderloin 140 g	49.--

From Switzerland: Beef, veal, pork, Chicken
From Germany

Spaghetti all'arrabbiata (hot and spicy tomato sauce) (Vegan)	19.50
Vegetable curry (Vegan) with sweet potatoes, black mountain lentils & caramelised Nuts	24.50
Home-made ravioli filled with spinach, turned in sage butter	27.--



Kid's Menu

only for kids until 12 years

Small carrot salad	4.--
Pancakes with apple sauce	12.--
Quarkpizokel (tiny flour dumplings with curd cheese)	14.--
Breaded Schnitzel "Vienna style" with French fries, vegetables	16.--
Beef entrecote medallion (140 g) with herb butter, dauphine potatoes, vegetables	30.--
Pan fried sliced veal and mountain dried sausage from the region with mushrooms in a cream sauce, served with "Rösti" (hash brown potatoes Swiss style)	28.--
"Wienerli" sausage 2 pieces with french fries	11.50
"Wienerli" sausage 1 piece with french fries	9.--
Tomato-spaghetti "Mini"	11.--
French fries	7.--
Robber-dish (steal it from mom's plate)	0.--

