

Starters

Mixed leaf salad with homemade balsamic vinaigrette		11. —
Lamb`s lettuce with bacon, egg, mushrooms, croûtons and homemade dressing		15. —
Baked goat cheese, trevisano chutney, lamb`s lettuce, honey dressing		20. —
Creamy burrata with winter red cabbage-beet root salad and parmesan crackers		18. —
Herbal-garlic bread		10. —
Creamy pumpkin soup, chili crostini		12. —
Traditional Grisons-barley soup with mountain cheese	12. —	18. —
« Hummus » chickpea puree with tahina, pine nuts and olives		15. —
Antipasti platter with formaggini, San Daniele ham, spicy salami, eggplants and olives		21. —
Beef tartar, organic wood-oven bread and butter	24. —	34. —
Smoked salmon tataré with sour cream and grilled focaccia		24. —

Allergies: Our staff will advise you on food allergies.
All prices in CHF, incl. 8,1% VAT

Main Courses

« Spaghetti alle vongole » with clams, white wine and herbs	24. —	29. —
« Quadrolini » stuffed pasta with goat cheese, honey and sage butter	23.—	28. —
Beetroot-potato gnocchi, cima di rapa, creamy lemon-mascarpone sauce	21.—	26. —
« Harira » spicy Moroccan stew with chickpeas, lentils, pumpkin, vegetables and pita bread		28. —
« Salsiccia finocchietto » Italian sausage with fennel, chili, French fries and vegetables		28. —
Pork tenderloin, chorizo-crust, vegetables and bread dumplings		38. —
Braised lamb shank, red wine jus, potatoes, vegetables		37. —
Black Angus beef entrecote, Café de Paris, French fries and vegetables		49. —
Lamb chops with olive-herb crust, red wine jus, vegetables and baby potatoes		46. —
« Butter chicken » Indian chicken curry, red lentil-dal, basmati rice and naan-bread		34. —
Veal involtini stuffed with mushrooms risotto and vegetables		46. —
Seared salmon filet, saffron sauce vegetables and risotto		35. —

Origin of meat: veal, pork, chicken, tatare, sausage: CH/beef, lamb: Ireland
Salmon: Scotland (farmed)/clams: Italy/cold cuts: Italy