



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. —
Creamy pumpkin soup, chili crostini		12. —
Traditional Grisons-barley soup with mountain cheese	12. —	18. —
Herbal-garlic bread		10. —
«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. —
Seared scallops, lobster-«beurre blanc», puff pastry and kale		25. —

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, quince and lemon-thyme sauce	23.—	28. —
Beetroot-potato gnocchi, portobello, 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, potatoes and vegetables		28. —
Pork tenderloin, chorizo-crust, apple chutney, vegetables and bread dumplings		38. —
«Butter chicken» Indian chicken curry, red lentil-dal, basmati rice and naan-bread		34. —
Braised lamb shank, red wine jus, potato- gnocchi and vegetables		37. —
Lamb chops, red wine jus, dried green beans, baby potatoes		39. —
Black Angus beef entrecote, Café de Paris, French fries and vegetables		49. —
Beef tenderloin, truffle-butter, French fries and vegetables		52. —
Seared pike perch filet, sauce «beurre blanc», vegetables and bread dumplings		35. —

Origin of meat: pork, chicken, tatar, sausage: CH/beef, lamb: Ireland
Beef filet: AUS/pike perch: northeast-Atlantic (farmed)/clams: Italy/cold cuts: Italy