

A very warm welcome and thank you for visiting us tonight!

In our kitchen, we attach the greatest importance to manufacturing our products in to the highest quality and freshness.

You will never find convenience products in there.

Whether dressings, garnishes or desserts: everything is homemade.

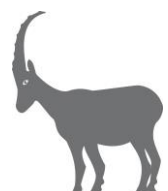
We sincerely wish you a good appetite and pleasant, enjoyable moments in our house!

Florian Friedl with Cuisine-team
Christin Brietzke with Service-team
Räto & Verena Konzett, Hosts

Worth knowing!

We get the meat and fish from following countries:

Beef	Switzerland	Pike-perch	Switzerland
Veal	Switzerland	Trout	Switzerland
Pork	Switzerland	Shrimps (breeding)	Vietnam



Creative Menu

Funky veggie

Artichoke

Different textures | Paprika | Cashew
18 CHF

Tomato

Essence | Buffalo mozzarella | Basil
15 CHF

Asparagus

Tartelette | Duxelles | Egg Yolk | Sprouts | Morel
34 CHF

Rhubarb

Bisquit | Ragout | Sorbet | Sour cream
14 CHF

4-course	79 CHF
3-courses with starter	64 CHF
3-courses with soup	61 CHF
3-courses without dessert	65 CHF



Salads and Starters

Classic mixed salad

Home dressing or French sauce 12

Colourful summer salad

Avocado | Peach | Early Leek | Roasted kernels

Croûtons | Sprouts | Citrus honey dressing 12

as main dish 17

with caramelized goat cheese 21 / 26

with Black Tiger prawns (3 pieces) 27 / 32

Grisons specialty plate

Raw ham | Air-dried meat from Grison | Salsiz

Bacon | Regional Alp cheese 21

for 2 persons 32

Tartar of beef

Toast | Salad garnish | Mustard-BBQ 22

as main dish 34

Cold cucumber wasabi soup

Caramelized melon | Pea-lime

Trout ceviche 18



Soups

Grisons barley soup		
„Schanfigg style“		14
	smaller portion	9
Daily soup		12
	smaller portion	8

Main dishes

Mediterranean summer-Pizokel		
Basil pesto Cherry tomatoes Rocket salad		
Pine kernels Sbrinz cheese		27
	smaller portion	21
Homemade South Tyrolean spinach dumplings		
Brown butter Mountain cheese		27
Sliced veal “Zurich style”		
Potato roesti Champignons		44



Viennese veal escalope „Alpina Style“			
French fries Salad Cranberries			44
Beef fillet “Swiss Gourmet Beef”	180g		
Variety of vegetables Herbs butter French Fries			54
Black Tiger Shrimps			
Thai curry coconut lime risotto	3 pieces		31
	5 pieces		39
Fried fillet of Swiss pike-perch			
Broccoli Almond Tagliatelle			36

Desserts

Fluffy mousse of Toblerone			
Mango-Passion fruit			14
Denmark sundae			
Vanilla ice-cream Hot chocolate sauce			
Whipped cream Roasted almond			14
Romanoff sundae			
Vanilla ice-cream Strawberries Whipped cream			14



Banana split

Banana | Stracciatella ice cream

Chocolate sauce | Whipped cream 14

Coupe from Gruyère

Vanilla ice cream | Double cream

Raspberries | Meringue 14

Stirred coconut cup

Coconut ice cream | Pineapple ragout

14

Ice-coffee Swiss style

12

Home-made Sorbet

- Raspberry
- Lemon
- Mango-Passionfruit
- Kalamansi
- Rhubarb

additional flavours on request

per scoop 5

Creamy Mövenpick ice cream

- Chocolate
- Vanilla
- Strawberry
- Mocca
- Caramel
- Stracciatella
- Walnut
- Coconut

per scoop 4



Whipped cream	2
Homemade chocolate sauce	3

Children's dish

Wiener sausage	
Potato salad	10

Small veal escalope (nature or breaded)	
Vegetables French fries	18

Spaghetti	
plain or with tomato sauce	9

Fish sticks	
Vegetables French fries	14

Chicken Nuggets	
French fries	14

