

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 Conzett, Hosts

Worth knowing!

We get the meat and fish from following countries:

Beef	Switzerland	Loup de mer	Greece
Veal	Switzerland	Shrimps (breeding)	Vietnam
Pork	Switzerland		
Deer	Germany/Austria		



Creative Menu

Autumnal Prättigau

Chosen products from our wonderful region

Goat cheese

Red cabbage | Blueberry | Pear | Walnut
16 CHF

Pumpkin

Fluid | Sweet-sour | Crunchy | Baiser
14 CHF

Veal chest

Monsteiner dark beer | Porcino | Red beet | Kale
39 CHF

Cranberry

Chestnut | White chocolate | Caramel
14 CHF

4-course	81 CHF
3-courses with starter	67 CHF
3-courses with soup	65 CHF
3-courses without dessert	67 CHF



Salads and Starters

Classic mixed salad

House dressing or French sauce 12

Colourful autumn salad

Chanterelles from Klosters | Pickled Pearl onions | Plums

Roasted kernels | Croûtons | Sprouts

Apple-Nut 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

Carpaccio of deer

Pickled Boletus from Klosters | Boletus ice-cream

Sbrinz | Pine nuts 18



Soups

Grisons barley soup		
„Schanfigg style“		14
	smaller portion	9
Clear game soup		
Strips of pancake of Boletus		
Vegetables Juniper pastry		14
	smaller portion	9
Daily soup		12
	smaller portion	8

Main dishes

Autumnal Pizokel		
Chanterelles Cabbage Grapes Walnuts		27
	smaller portion	21
Homemade chanterelle dumplings		
Chanterelles Cream		27



Sliced deer		
King Oyster mushroom Brussels sprout		
Potato roesti Cognac cream		44
Viennese veal escalope „Alpina Style“		
French fries Salad Cranberries		44
Medallion of deer saddle		
Variety of vegetables Herbs butter French Fries		41
Jugged deer		
Appel-red cabbage Chestnuts Brussels sprout		
Pizokel Port wine pears		36
Black Tiger Shrimps		
Thai curry coconut lime risotto	3 pieces	31
	5 pieces	39
Fried fillet of bass		
Hokkaido pumpkin Pumpkin seeds		
Pumpkin seed oil Tagliatelle		36



Desserts

Fluffy mousse of Toblerone

Mango-Passion fruit

14

Walnut-caramel sundae

Walnut ice-cream | caramel sauce

Roasted walnuts

14

Stirred pumpkin kernel sundae

Vanilla ice-cream | Caramelized pumpkin kernels

Pumpkin kernel oil

14

Coupe Nesselrode

Vanilla ice-cream | Meringues | Vermicelles

Glazed chestnut | Whipped cream

14

Coupe from Gruyère with Röteli-cherries

Stracciatella ice cream | Meringue | Cream Gruyère

14

Ice-coffee Swiss style

12



Home-made Sorbet

- Raspberry
- Lemon
- Mango-Passionfruit
- Pear

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

