

A very warm welcome and thank you for visiting us!

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

You will never find convenience products in our kitchen. 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		



Salads and Starters

Classic mixed salad

Home dressing or French sauce 12

Autumn salad

Klostersetzer chanterelle | Pickled onions | Plums

Roasted kernels | Croûtons | Sprouts

Apple-hazelnut dressing 12

as main dish 17

with caramelized goat cheese 21 / 26

with Black Tiger prawns (3 pieces) 27 / 32

Garnished Swiss sausage-cheese salad

21

Grisons specialty plate

Raw ham | Air-dried meat from Grison | Salsiz

Bacon | Regional Alp cheese 21

for 2 persons 32

Tatar of beef

Toast | Salad garnish | Mustard-BBQ 22

as main dish 34



Soups

Grisons barley soup

„Schanfigg style“

14
smaller portion 9

Clear soup of game

Porcini stripes of pancake | Vegetables | Juniper pastry 14

Daily soup

12
smaller portion 8

Main dishes

Autumn-Pizokel

Chanterelles | Savoy cabbage | Grapes | Walnuts 27
smaller portion 21

Homemade chanterelle dumplings

Chanterelles | Cream 27

Veal sausage

Potato roesti | Onion sauce 23



Viennese veal escalope „Alpina Style“			
French fries Salad Cranberries			44
Saddle of deer medallion			
Variety of vegetables Herbs butter French Fries			41
Jugged deer			
Red cabbage with apple Chestnut Brussels sprouts			
Pizokel Port wine pear			36
Black Tiger Shrimps			
Thai curry coconut lime risotto	3 pieces		31
	5 pieces		39
Fried fillet of bass			
Hokkaido pumpkin Pumpkin kernel Pumpkin kernel oil			
Tagliatelle			36



Desserts

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

- Cranberry
- Lemon
- Mango-Passionfruit
- Pear

additional flavours on request

per scoop 5

Creamy ice-cream from Mövenpick

- 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

