

Take Away

Our weekly Special

„Roast day“

every Tuesday and Saturday

Veal roast

32hours Sous-Vide cooked

Mashed potatoes | Fresh vegetables

Fr. 31.00



Salads and Starters

Classic mixed salad

Home dressing or French sauce 10

Lamb's lettuce "Alpina"

Egg | French sauce | With / without bacon 14

Wintry leaf salad

Clementine pickled | Grapefruit chutney | Pomegranate seeds
Roasted peanuts | Orange-Sea buckthorn-dressing

as starter 10

as main dish 14

with caramelized goat cheese + 6

with Black Tiger prawns (3 pieces) +12

Grisons specialty plate

Raw ham | Air-dried meat from Grison | Salsiz

Bacon | Regional alp cheese 17

for 2 persons 28

Tartar of beef raw or fried

Toast | Salad garnish | Mustard-BBQ 17

as main dish 29



Soups

Clear beef soup

Deer ravioli | Vegetables | Shallotes - Chutney

11

Grisons barley soup

„Schanfigg style“

9

Soup of the day

8



Main dishes

Winter-Pizokel

Kale | Dates | Roasted walnuts
with/ without Bacon 22

Homemade Truffle-Tagliatelle

Truffle cream | Truffle slices 28

Sliced veal “Zurich style”

Potato roesti | Champignons 38

Viennese veal escalope „Alpina Style“

French fries | Salad | Cranberries 38

Filet of Swiss Gourmet beef^{180g}

Variety of vegetables | Herb butter | French fries 48

Roasted filet of sea bass

Ragout of blue mussel | Lobster-safran-fumet 32

Black Tiger prawns

Thai Curry-Coconut-Lime risotto

3 pieces 27

5 pieces 34



Children's dish

Viennese sausage Potato salad	7
Small veal escalope (nature or breaded) Vegetables French fries	15
Spaghetti nature or with tomato sauce	6
Fish sticks Vegetables French fries	11
Chicken Nuggets French fries	11

Desserts from Pâtissière Elisabeth

Orange-toblerone trifle Blood orange sorbet	10
Honey-Cheesecake Almond biscuit Lukewarm plums	10

