



DINNER MENU

WELCOME

STARTERS

Beetroot & goat's cream cheese gluten-free with roasted hazelnuts, orange, honey, horseradish and sage	15.00
Lamb's lettuce Castiel organic egg, croutons, Maraner Alp sour cream dressing with smoked salmon strips	15.00 22.00
Scottish «Label Rouge» salmon smoked on the Alp Maran with homemade mustard-dill sauce, horseradish cream, toast and butter	26.00 small portion 19.50
Vegan aubergine-okara tartare with yellow pea crispies gluten-free, lactose-free with sweet and sour pickled cucumbers, pickled radishes and olive charcoal	18.00
Grisons minestrone gluten-free, lactose-free with pulled Holzen venison, Grisons mountain potatoes, winter vegetables, mountain field beans from Filisur	15.00

MAIN COURSES

Bone-ripened Swiss beef fillet		57.00
White truffle crust, mushroom ragout and courgette giblets	small	42.50
Veal tip		40.00
Cooked sous-vide, with horseradish sauce, roasted parsnips with maple syrup, dried apples and parsley oil		
Grisons salmon and Castiel organic egg yolk cream		47.00
Lemon-potato cream sauce, spring cabbage	small	35.00
Grisons mountain potato-pumpkin avial vegan, gluten-free, lactose-free		30.00
with coconut milk and almond yoghurt		
Tofu Sweet & Sour vegan, lactose-free		28.00
with shitake mushrooms, roasted organic Grisons Gran Alpin barley and pineapple		

STARCH SIDE DISHES

Basmati rice		4.50
Country fries		5.00
Button		6.00
Rösti		12.00
Linguine		5.00
Vegetable garnish		6.00

FROM 2 PERSONS

Chateaubriand of Swiss beef fillet	p/Person	68.00
Choice of vegetables, a sauce of your choice: Béarnaise sauce, green pepper sauce or homemade herb butter.		
Incl. side dish of your choice		

IN OUR BÜNDNER STÜBLI

Cheese fondue	p/person	26.00
extra potatoes	p/person	5.00
Extra 200g cheese	additional	19.00

DESSERTS • CHEESE

Pharisee coffee Maraner style gluten-free 14.00
with panna cotta, coffee gel, rum mousse, homemade meringue

Cinnamon parfait gluten-free 12.00
with plums and whipped cream

Selection of various Swiss soft and hard cheeses 16.00
depending on the offer from Walter Niklaus, cheesemaker at the Maran alpine dairy,
by Maria Meyer and Flo Bienert of the organic dairy Andeer/GR and Jumi cheese in Boll/BE.

Grisons organic milk glacé from Glatsch Balnot in Surava
1 scoop of glacé/sorbet 4.00
Organic milk glacé: Swiss stone pine, mocha, chocolate, vanilla, strawberry-yoghurt, caramel
Sorbets: sea buckthorn, blueberry, lime, cherry

Countries of origin meat:

Pork: Switzerland. Beef: Switzerland. Veal: Switzerland. Deer: Switzerland.

Countries of origin fish:

Salmon: Farmed, Switzerland, Lostallo/GR and farmed, Scotland (Label Rouge).

Declaration of allergens:

If you have any questions about the ingredients of the individual dishes, please contact our service team.

REAL. AT HOME.