

WINE

White wines	1dl	2dl	3dl	5dl	Bottle
Malanser Pinot Blanc von Salis, Grisons	7.30	14.60	21.90	36.50	51.00
Bündner Pinot Gris von Salis, Grisons	7.60	15.20	22.80	38.00	53.00
Chasselas Légende Bouvet-Jablor, Neuchâtel	6.50	13.00	19.50	32.50	45.00
Roero Arneis Cecu d'la Biunda Monchiero Carbone, Piedmont (I)	7.00	14.00	21.00	35.00	49.00
Sparkling white wine				20 cl	8.00
Rosé wine	1dl	2dl	3dl	5dl	
Bündner Schiller von Salis, Grisons	6.90	13.80	20.70	34.50	
Red wines	1dl	2dl	3dl	5dl	Bottle
Jeninser Blauburgunder von Salis, Grisons	6.00	12.00	18.00	30.00	
Fläscher Pinot Noir Thomas Marugg, Grisons	7.60	15.20	22.80	38.00	53.00
L'Imperfetto Valpolicella Clas. Sup. Buglioni, Veneto (I)	7.00	14.00	21.00	35.00	49.00
Pervale IGT Urlari, Toscana (I)	7.30	14.60	21.90	36.50	51.00
Loidana Marco Abella, Priorat (E)	7.10	14.20	21.30	35.50	50.00



LUNCH CARD

COLD

Maran smoked Scottish «Label Rouge» salmon

Portion smoked salmon	26.00
Small portion of smoked salmon	19.50

Our salmon specialities are served with homemade mustard-dill sauce mustard-dill sauce, horseradish, toast and butter.

The Scottish «Label Rouge» salmon is marinated in the Maran farmyard with a secret marinated in a secret blend of herbs before being gently smoked in beech wood, in beechwood smoke in the smokehouse.

Schanfigger Plättli gluten-free

Langwieser organic Salsiz, Bündnerfleisch, Bündner raw bacon, Grisons raw ham and Maraner alpine cheese	
As an aperitif	19.50
As main course	26.00

Lamb's lettuce

Castiel organic egg, croutons, Maraner Alp sour cream dressing	14.50
with Maraner smoked salmon strips	22.00

WARM

Alp Linguine vegetarian

with walnuts, Maraner Alpine cheese, Alpine sour cream, porcini mushrooms and vegetable strips	20.00
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Burger «Hof Maran» with 100% Langwieser organic beef

Homemade burger made from organic beef from the Sonnenrüti farm in Langwies, in a bun from the Widmer bakery in Arosa, Maraner alp cheese, iceberg lettuce, onions, tomatoes, homemade sauce, Castieler organic fried egg and East Swiss «Culinarium» french fries	27.00
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Grisons salmon crispies in a panko shell

Homemade salmon from Lostallo, tartar sauce, nut salad, Castiel organic egg, croutons, Maraner Alp sour cream dressing	36.00
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Breaded escalope of Swiss pork

with East Swiss «Culinarium» french fries and vegetables	25.00
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Maraner Rösti

with bacon, Maraner alpine cheese and a Castiel organic fried egg	25.00
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Grisons Minestrone gluten-free, lactose-free

with pulled Holzen venison, Grisons mountain potatoes, Filisurer mountain field beans and winter vegetables	15.00
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Grisons Organic Gran Alpin Barley Soup		13.00
	small	9.50
Additional: 1 venison Aroslerli (sliced)		5.50
Pommes frites «Culinarium» <small>gluten-free, lactose-free</small>		12.00
	small	9.00

DESSERTS

Grisons organic milk glacé from Glatlach Balnot in Surava

1 scoop of glacé / sorbet	4.00
Cream glacé: Swiss stone pine, mocha, chocolate, vanilla, strawberry-yoghurt, caramel	
Sorbet: sea buckthorn, blueberry, lime, cherry	

Café Glacé gluten-free

	11.00
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Kaiserschmarrn

with apricot compote	15.00
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Daily fresh pâtisserie from our showcase.

CHILDREN'S CARD

Lamb's lettuce gluten-free

with Castiel organic egg and Maraner Alp sour cream dressing	9.00
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Linguine Napolitana with tomato sauce

	11.00
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Breaded escalope of Swiss pork

with East Swiss «Culinarium» French fries and vegetables	19.50
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Swiss chicken breast crispy

with East Swiss «Culinarium» French fries	16.00
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Schanfigger Beef meatballs

with mashed potatoes and vegetables	18.00
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Tofu Sweet & Sour vegan, lactose-free

with shitake mushrooms, Gran Alpin barley and pineapple	18.00
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Grisons salmon crispy in a panko shell

homemade salmon from Lostallo with nut salad and tartar sauce	22.00
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Pommes frites «Culinarium» gluten-free, lactose-free

	12.00	
	small	9.00

Fruit salad with vanilla glacé gluten-free

	9.50
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Strawberry yoghurt frappé gluten-free

	8.50
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Bear coupe gluten-free

Honey and Ovaltine glacé with cream	8.50
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PROSECCO & CHAMPAGNE

Champagne, Prosecco	1dl	3,75dl	Flasche
Prosecco Miraval, Bellenda, DOCG Extra dry	9.00		55.00
Champagne «Laurent-Perrier»	14.00	45.00	79.00
Hugo		20 cl	12.50
Aperol Spritz		20 cl	12.50

Origin of meat and fish:

Beef: Switzerland. Pork: Switzerland. Salmon: farmed, Scotland and Switzerland-Lostallos/GR.

Declaration of allergens:

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