



EVENING MENU

CORDIALLY WELCOME

STARTERS

Schanfigger Apéro-Plättli gluten-free Langwieser Bio Salsiz, Bündnerfleisch, raw bacon, Grisons raw ham, Maraner alpine cheese	19.50
Maran smoked Scottish "Label Rouge" salmon with homemade mustard-dill sauce, Horseradish cream, toast and butter	26.00 small portion 19.50
Buffalo mozzarella vegetarian Cherry tomatoes, basil, pesto, pine nuts, cold-pressed Grisons rapeseed oil	15.50
Mushroom carpaccio vegetarian with sweet and sour apricot-pumpkin sauce, cranberries, Maraner alpine cheese	16.00
Bergell smoked chestnut soup	9.00

MAIN COURSES

Entrecôte of Swiss beef		48.00
Pepper cream sauce, vegetables	small	36.00
Venison steak		44.00
Bacon and Brussels sprouts, blackberry cream sauce	small	33.00
Grisons salmon fillet		47.00
Egg sponge sauce, spinach	small	35.50
Green vegetable-mushroom curry vegan, gluten-free		28.00
Chard goat cheese cordon bleu vegetarian		32.00
Vegetables, honey jus		

STARCH SUPPLEMENTS

Basmati rice		4.50
French fries		5.00
Curd pizokels		8.00
Rösti		13.00
Linguine		5.00
Vegetable garnish		7.00

FROM 2 PERSONS

Chateaubriand of Swiss Beef Fillet	p/person	69.00
Choice of vegetables, a sauce of your choice: Béarnaise sauce, green pepper sauce or homemade herb butter.		
Incl. one side dish of your choice		

IN OUR BÜNDNER STÜBLI

Cheese fondue	p/person	26.00
additional Gschwellti	p/person	6.00
Extra 200g cheese	additional	19.00

DESSERTS – CHEESE

Raspberry Milles-feuilles 13.00
with white chocolate mousse, honey hips and whipped cream

Chestnut mousse 12.00
with quince, meringue and sablé

Café Glacé gluten-free 11.00

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

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 of the organic dairy Andeer/GR and Jumi cheese in Boll/BE.

Countries of origin Meat:

Pig: Switzerland. Beef: Switzerland. Venison: Germany.

Countries of origin Fish:

Salmon: farmed, 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. HOME.

All prices in CHF incl. 7.7 % VAT.