

Menükarte

BY THE GLASS (1 dl)

Champagne Laurent Perrier	17
Prosecco Astoria	10
Secco Bianco by Rimuss (alcohol-free)	10
16/16 «White Edition» Graubünden	9⁵⁰
Lageder Pinot Grigio Italy	9
Schiefer Riesling Germany	9
Maiefelder Pinot Noir Graubünden	9⁵⁰
Las Pizarras Fabla #506 Spain	9
Primitivo Neprica Italy	8⁵⁰
Florus – Moscadello di Montalcino	13
This sweet wine is the result of a natural drying process of the grapes on the vines	

APERITIF AT THE TABLE

Peach Me Up (alcohol-free)	13
Martini Vibrante & Florale, Lemon juice, Egg white, Peach syrup and Tonic Water	
Wildberry Cooler (alcohol-free)	11
Wildberry Tonic Water, Martini Vibrante, Lemon	
Vibrante Spritz (alcohol-free)	13
Martini Vibrante, Orange juice, Secco Bianco, Soda	
Americano	15
Antica Formula, Campari, Soda	
Munich Mule	15
Gin, Ginger Beer, Lime, Cucumber	

FROM THE GRILL

Served with herb butter or port wine jus and a choice of: Linguine, French fries, Quark Spätzli, butter potatoes, market vegetables or small seasonal leaf salad,

Grass-Fed Beef Fillet (150g)	52
Corn-Fed Chicken (approx. 180g)	35
Alpine Pork Secreto (160g)	44
Giant Prawns (3 pcs.)	40
Sustainably farmed in a protected area with naturally flooded mangrove ponds	
Additional Side Dish	+7

STARTERS

Seasonal Leaf Salad   (3), 7, 10	14
Cherry tomatoes Cucumber Radish Cress	
Grass-Fed Beef Fillet Tatar (70g)  1, 3, 10	19
Brioche Gherkin Shallots Quail egg	
as main course (140g)	36
Heirloom Tomatoes with Burratina   7, 8	16
Basil White balsamic vinegar	
Cured Lostallo Salmon with Orange 1, 4, 7, 9	22
Cucumber Crème Fraîche Blini Frisée salad	
Truffled Parsnip Soup  1, 7, 9	13
Brioche Croutons Chives	

CLASSICS

Pork Cordon Bleu 1, 3, 5, 7, 8, 9	35
French fries	
additional with market vegetables	+7
Grass-Fed Entrecôte Steak (180g) 1, 3, 5, 7, 8, 9	42
Café de Paris Pommes Pavé Tenderstem broccoli	
Sliced Swiss Veal 1, 3, 7, 9, 10	44
Linguine Onions Champignons	

MAIN COURSES & PASTA

Dish of the Day please ask our service team	40
Atlantic Monkfish in Bacon Crust  4, 7, 8, 9	44
Butter potatoes Peas Shallot Aphilla Cress	
Grass-Fed Beef Fillet Stroganoff 1, 3, 7, 9	48
Quark Spätzli Peppers Sour cream	
Pumpkin Risotto   3, 7, 8, 10	35
Butternut squash Parmesan Pumpkin seeds Thyme	
Linguine with Red Pepper Pesto  1, (2), 3, (4), 7, 8	25
Basil Parmesan Cherry tomatoes Mini pepper	
with Giant Prawns (per piece)	+12
Pork Belly Tortellini 1, 3, 7, 8, 10	35
Parsley Velouté Peas Parsnip	

RECOMMENDATION

Set menu with market-fresh ingredients, freshly prepared daily ("s'het solang s'het")

4-Course Set Menu 68

please ask our service team for availability

All prices in Swiss francs and incl. VAT.

 = vegetarian  = gluten-free; detailed information on ingredients and allergens is available on request from our service team.