

# Menükarte

## BY THE GLASS (1 dl)

<b>Champagne Laurent Perrier</b>	17
<b>Prosecco Astoria</b>	10
<b>Secco Bianco by Rimuss</b> (alcohol-free)	10
<b>16/16 «White Edition»</b> Graubünden	9 <sup>50</sup>
<b>Lageder Pinot Grigio</b> Italy	9
<b>Schiefer Riesling</b> Germany	9
<b>Maienfelder Pinot Noir</b> Graubünden	9 <sup>50</sup>
<b>Las Pizarras Fabla #506</b> Spain	9
<b>Primitivo Neprica</b> Italy	8 <sup>50</sup>
<b>Florus – Moscadello di Montalcino</b>	13
This sweet wine is the result of a natural drying process of the grapes on the vines	

## APERITIF AT THE TABLE







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

## FROM THE GRILL

Served with Café de Paris Butter or Port Wine Jus and a choice of: Linguine, French Fries, Quark Spätzli, Buttered Potatoes, Market Vegetables or small Seasonal Leaf Salad

<b>Grass-Fed Beef Fillet</b> (150g)	52
<b>Rib-Eye Steak from Langwies</b> (200g)	59
<b>Corn-Fed Chicken</b> (approx. 180g)	35
<b>Giant Prawns</b> (3 pcs.)	40
Sustainably farmed in a protected area with naturally flooded mangrove ponds	
<b>Additional Side Dish</b>	+8




## STARTERS

<b>Seasonal Leaf Salad</b>   (3), 7, 10	15
Cherry Tomatoes   Cucumber   Radish   House Dressing	
<b>Grass-Fed Beef Carpaccio</b> (70g)  3, 7, 9, 10	19
Fleur de Sel   Parmesan   Truffle Mayo   Rocket Salad	
as a <b>Main Course</b> (140g)	36
<b>Heirloom Tomatoes with Burratina</b>   7, 8	16
Basil   White Balsamic Vinegar   Pine Nuts	
<b>Lostallo Salmon Tatar</b> 1, 3, 4, 7, 9	22
Smoked Salmon   Crème Fraîche   Frisée   Brioche	
<b>Young Pea Velouté Soup</b>  7, 9	13
Peas   Chives   Parsley Oil	
<b>Starter of the Day</b> please ask our service team	15

## CLASSICS

<b>Pork Cordon Bleu</b> 1, 3, 5, 7, 8, 9	35
French fries	
additional with <b>Market Vegetables</b>	+8
<b>Veal Blanquette</b> 1, 3, 5, 7, 8, 9	45
Potato Croquettes   Leek   Carrots	
<b>Veal Escalope with Linguine</b> 1, 3, 7, 9, 10	52
Creamy Button Mushroom Sauce   Onion	

## MAIN COURSES & PASTA

<b>Dish of the Day</b> please ask our service team	42
<b>Crispy Arctic Char Fillet</b> (150g)  4, 7, 8, 9	44
Butter Potatoes   Young Peas   Leek   Parsley Root	
<b>Grass-Fed Beef Fillet Stroganoff</b> 1, 3, 7, 9	48
Quark Spätzli   Mini Peppers   Sour Cream	
<b>Homemade Gnocchi</b>  1, 3, 7, 9	34
King Oyster Mushroom   Baby Spinach   Crème Fraîche	
<b>Linguine with Red Pepper Pesto</b>  1, (2), 3, (4), 7, 8	25
Basil   Parmesan   Mini Pepper	
with <b>Giant Prawns</b> (per piece)	+12
with <b>Slices of Grass-Fed Beef Fillet</b> (150g)	+22

## RECOMMENDATION

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

### 4-Course Set Menu 78

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.