

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

Grass-Fed Beef Fillet (150g)	52
Venison Entrecôte (160)	45
Corn-Fed Chicken (approx. 180g)	35
Giant Prawns (3 pcs.)	40
Sustainably farmed in a protected area with naturally flooded mangrove ponds	
Additional Side Dish	+8

STARTERS

Seasonal Leaf Salad  	15
Grapes Brussels Sprouts Pumpkin House Dressing	
Lamb's Lettuce with Mushrooms 	19
Bacon Zizerser Free Range Egg Cherry Tomato Walnut	
Venison Tonnato with Wild Herbs 	20
Smoked Trout Capers Onion Mustard Seeds	
as a Main Course	38
Heirloom Tomatoes with Basil  	16
Two Kinds of Burratina White Balsamic Pine Nuts	
Cured Salmon with Beetroot	22
Frisée Crème Fraîche Shallots Brioche	
Porcini Soup with Croûtons 	15
Starter of the Day please ask our service team	15

CLASSICS & GAME

Pork Cordon Bleu	35
French fries	
additional with Market Vegetables	+8
Homemade Venison Sausage with Jus	39
Mash Potato Seasonal Vegetables	
Venison "Geschnetzeltes"	45
Linguine Pinot Noir Grapes Brussels Sprouts	

MAIN COURSES & PASTA

Dish of the Day please ask our service team	42
Crispy Whitefish Fillet (150g) 	44
Rösti Croquettes Two Kinds of Pumpkin Sage Butter	
Grass-Fed Beef Fillet Stroganoff	48
Quark Spätzli Mini Peppers Sour Cream	
Homemade Pumpkin Gnocchi  	35
Hokkaido Pumpkin Brussels Sprouts Leaves Parmesan	
Linguine with Porcini Mushrooms 	32
Crème Fraîche White Wine Sbrinz Baby Spinach	

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.