

# Starters

<b>LETTUCE HEARTS</b> with black nuts, apple chutney and balsamico gel	16
<b>BREAD SALAD</b> with tomatoes, swiss mozzarella and basil sorbet	19
<b>HOMEMADE BLACK PUDDING</b> with mushrooms, pepper cherries and "Rötli" Liquor jus	21
<b>CARPACCIO OF WATERMELON</b> with goat cheese and tarragon	16
<b>PICKLED CHAR</b> with cucumber variation and sour cream	23
<b>BEEF TATAR</b> with violet sour clover sorbet and marinated vegetables	27

# Soups

<b>CHILLED BEETROOT SOUP</b> with raspberry granité	12
<b>ROCKET CREAM SOUP</b> with mountain cheese crisps	12

# Dishes to share

## **RAVIULS DA TRIN**

Ravioli filled with dried pear purée,  
onions, sage and brown butter

per piece 4.50

## **CAPUNS**

Air-dried raw sausage and herbs, wrapped in chard leaves ...

... in a rich creamy beef stock with mountain cheese

per piece 4.50

... with venison sausage, apple, mountain cheese, nuts

per piece 7.00

# Meat

<b>MINCED MEAT PIE FROM CHUR</b> with vegetable salad and mustard dressing	29
<b>CHICKEN BREAST</b> with pea cream, yeast biscuit and sugar peas	39
<b>SADDLE OF VENISON AND HIS BRAISED SHOULDER</b> with elderflower ravioli, wild broccoli and juniper jus	46
<b>VEAL FILET AND VEAL SWEETBREADS</b> with chanterelles, celery, sorrel semloina and herbs from our own garden	52

## FOR TWO PEOPLE

<b>800 G CÔTE DE BOEUF</b> with green gnocchi, artichokes, thick beans and maggia pepper sauce	per person	64
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# Fish

## **PIKE-PERCH**

crispy fried, on champagne cabbage with glazed grapes  
and red foam of wine

39

## **ALPINE STURGEON**

on almond crème, white tomato foam and algae

41

# Desserts

## **CHOCOLATE VARIATION**

for two or more

per person

16

## **APRICOT MOUSSE**

with pecans, sprinkles and full milk chocolate

12

## **LEMON PARFAIT**

with wild berries and raspberry sorbet

12

# Cheese

## SPECIALITY CHEESE FROM GRISONS

Portion 1–3 cheeses	12
Portion 3–5 cheeses	19

The cheese is served with fruit mustard, sweet-and-sour pumpkin and fruit bread from Laax.

### Meat declaration of origin

Lamb · beef · veal · chicken · pork: CH

All prices are quoted in Swiss Francs (CHF) including 8 % VAT.