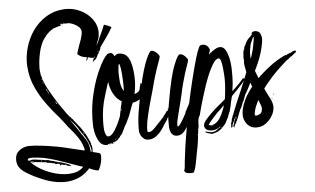


with black nuts, apple chutney and balsamico gel	16
BREAD SALAD with tomatoes, swiss mozzarella and basil sorbet	19
HOMEMADE BLACK PUDDING with mushrooms, pepper cherries and "Rötli" Liquor jus	21
CARPACCIO OF WATERMELON with goat cheese and tarragon	16
PICKLED CHAR with cucumber variation and sour cream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



CHILLED BEETROOT SOUP with raspberry granité	12
ROCKET CREAM SOUP with mountain cheese crisps	15
with mountain cheese trisps	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



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

FOR TWO PEOPLE

800 G CÔTE DE BOEUF

with green gnocchi, artichokes, thick beans and maggia pepper sauce

per person 64



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



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



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

 $Lamb \cdot beef \cdot veal \cdot chicken \cdot pork: CH$