

Welcome

Buna sera
Good evening

From the alps to the sea,
our Restaurant takes you on a journey for your senses.

All prices are quoted in Swiss Francs (CHF) including 7.7 % VAT.

Starters

TOMATO SALAD with lettuce hearts, buffalo mozzarella and crispy bread lactose, gluten	24
BETROOT GOATCHEESE SALAD with spinach salad, goatcheese mousse and hazelnut brittle lactose, nuts	22
SALMON with cucumber variation, sorell and orange fish, lactose	26
CARPACCIO FROM SWISS BEEF with grison meat tarat, Sbrienz and chestnuts lactose	29
TRILOGY FROM GOOSE LIVER with buckwheat, apple and brioche egg, lactose, gluten	35

Soups

ALPINE HAY SOUP

with crayfish, hazelnut and dried venison ham
molluscs, crustaceans, nuts, celery, lactose

19

BEETROOT SOUP

with smoked sturgeon and parsley cream
fish, celery

18

Pasta

RAVIOLS DA TRIN filled with dried pear purée and red wine pear gluten, lactose, celery	27
RISOTTO CARNAROLI with black truffle, quail breast and pistachio lactose, celery, nuts	29
TAGLIOLINI WITH LOBSTER with cherry tomatoes, mild bisque and salicorn fish, crustaceans, lactose, gluten	49

Meat

FILET OF LOCAL ENGADINE ANGUS BEEF with Jerusalem artichokes, potato croquettes and green peppercorn sauce gluten, lactose, celery	65
CORN - FED CHICKEN BREAST with a potato variation, cabagge and mushrooms laktose, gluten, celery	39
VENISON with Latschen pine tree gel, potato "Schupfnudeln" and pumpkin laktose, gluten, celery	46
FILET FORM VEAL with sweetbread, creamy polenta from ticino with dandelion honey glaced carrot lactose, celery	53

Fish

SEA BASS with olive gnocchi, artichoke and tarragon – tomato gel lactose, fish, molluscs, crustacans, celery	39
MOUNTAIN CHAR BOILED IN ALP TEA with black elder foam, mushroom and rice chip Lactose, fish, molluscs, crustacans, celery	45
VEGETARIAN AND VEGAN	
LUKEWARM CHICORY with goat cheese, walnut and apple cream gluten, Lactose, celery	24
MOUNTAIN POTATO FROM THE ALBULA VALLEY with sea buckthorn	28

Desserts

MARSHMALLOW

Chocolate cookie, cornflakes ice cream and maple syrup

22

lactose, egg, gluten

Pear

Beurre Noisette ice cream, brown sugar and rum - vanilla sauce

20

Lactose, gluten, Egg

CHESTNUT LOG

mushroom, soil and apple leaves

18

lactose, gluten, egg

Pumpkin

white wine mousse, pumpkin seed ice cream and candied ginger

19

lactose, gluten, egg

ICE CREAM & SORBET

vanilla, chocolate, pistachio, yoghurt, nut
strawberry, lemon, mango, banana - passion fruit

per scoop 4.50

lactose, egg

Cheese

SPECIALITY CHEESE FROM SWITZERLAND

Portion 1–3 cheeses	18
Portion 4–5 cheeses	23

The cheese is served with fruit mustard, homemade chutney,
fruit bread

Lactose

FISH DECLARATION OF ORIGIN

Mountain char - Island
Salmon - Norway
Sea Bass - France
Lobster – Nord-West-Atlantic
River crab – Swiss / France
Sturgeon – Swiss / Italy

MEAT DECLARATION OF ORIGIN

Lamb – Australia / United Kingdom
Beef - Switzerland
Veal - Switzerland
Chicken – Switzerland / France
Game – Switzerland
Pork - Switzerland