






## STARTERS


 **Mixed leaf salad** 12  
an assortment of salad leaves

  **Summer salad** 14  
with berries, seeds, croutons, beetroot and carrots


choice of dressing: Balsamic, Italian, French,  
sea buckthorn, lemon-tahini or maple-mustard sauce

**Hatecke's Djambun ham** 60g 19  
from premium butcher Ludwig Hatecke

 **Beef tartare** 70g 27 | 140g 36  
finely chopped tartare from Swiss beef, classically seasoned  
served with grilled brioche

 **Carrot tartare** 70g 14 | 140g 26  
finely chopped carrots, olive oil, herbs, Dijon mustard cream and  
horseradish



## SOUPS


 **Grisons barley soup** 12  
with Grisons raw ham, chives, vegetables, and cream

  **Miso soup** 14  
made from fava beans fermented for 1111 days by Patrick Marxer, with vegetable garnish and egg


## ALPINE KITCHEN

 **Engadine curd Pizokel** 29  
chard, mountain cheese, bacon, cream sauce  
and crispy fried onion  
vegetarian version available

  **Grisons Capuns** 36 | 26  
chard wrap with Grisons ham and bacon,  
gratinated with mountain cheese  
vegetarian version available


 **Veltliner Pizzoccheri** 27  
buckwheat pasta with potatoes, spinach, cabbage, garlic,  
sage, mountain cheese and parmesan


## TYPICAL SWISS

 **Crispy perch fillets in beer batter** 150g 36  
with homemade tartar sauce  
choice of Pommes Allumettes  
or a side salad

 **Zurich-style sliced veal** 200g 56  
veal with cream sauce and mushrooms  
served with a crispy Plain in Pigna



## FROM OUR CHILDHOOD


 **Grandma's meat loaf** 200g 34  
with mashed potatoes, glazed carrots, and jus sauce


 **Beef cheeks** 160g 39  
braised veal cheeks with mashed potatoes and glazed carrots


 **St. Galler Kinderfest Bratwurst** 220g 29  
veal sausage with onion sauce and Pommes Allumettes


## DESSERTS



  **Schlarigna** 14 | 11  
Vanilla soft ice cream with Fuatscha Grassa sponge,  
honey and nuts

 **Tschiculatta** 12 | 9  
Vanilla Soft Ice with toblerone flakes  
and chocolate sauce

 **Freias** 14 | 11  
Vanilla soft ice cream with fresh strawberries  
and strawberry sauce

 **Rhubarb** 13 | 10  
Vanilla soft ice cream with rhubarb-strawberry  
compote, white chocolate crunch and basil

 **Matcha** 16 | 13  
Vanilla soft ice cream with matcha-white chocolate  
ganache, sesame crunch and flowers from Guarda

  **Cream slice** 12  
Puff pastry with vanilla cream

**Brownie** 12  
chocolate brownie with mascarpone cream

 vegan  vegetarian  contains lactose  contains gluten

Beef & Cow: Engadine, Graubünden, and Switzerland  
Pork: Graubünden, Switzerland  
Perch: Switzerland  
Bratwurst: Switzerland  
Bread: Switzerland  
Gluten: Cross-contamination cannot be excluded due  
to the flammkuchen kitchen.  
All prices are in Swiss Francs, including VAT.