

# **STARTERS**

#### Bouv assoluto 40g & Beef-Salsiz 40g 19

Hatecke's cellar-aged, cold-sliced Entrecôte from the dairy cow and Salsiz

## **Seasonal salad** 11

with apple, pear, walnut and balsamic vinaigrette

#### Lamb's lettuce 14.5

with egg and bacon

#### **Boiled meat tartare** 70g 29

with caper,gherkin,shallot and Dijon mustard cream

## SOUPS

#### Homemade beef broth 12

with pancake strips

Beetroot soup 10 with diced apple

## **ALPINE KITCHEN**

**Bündner Capuns** 39|31

with a cheesy cream sauce, Bündner meat and bacon gratinated with mountain cheese vegetarian version possible

#### **Veltliner Pizzoccheri** 27

buckwheat pasta with potatoes, spinach, cabbage, garlic, sage, mountain cheese and parmesan

#### **@Engadiner Quark-Pizokel** 29

swiss chard, mountain cheese, bacon, cream sauce and crispy fried onion vegetarian version possible

# FROM OUR CHILDHOOD

### Grandma's meat loaf 200g 34

with capunet, cauliflower and portwine jus

#### **Brasato** 39

Braised beef with bramata, gremolata, broccoli, romanesco and juniper jus

#### **@Gourmet filet** 34

Cod fillet à la Bordelaise with tomato and herb crust and rice

# DESSERTS & GOURMET CHEESE

**Apple Mille-feuille** 12 with a small vanilla soft ice cream

©Cream slice 10

**Café gourmand** 8

Espresso or coffee with a small vanilla soft ice cream

Café & Dubler 7

Espresso or coffee with an original Dubler

### **Chocolate-vanilla twister** 10|8

Soft Ice cream according to our secret recipe in two flavours: Chocolate "Hühnerei Style" and vanilla with a hint of swiss pine

### Seasonal cow's milk cream cheese 24

with fruit flavour, fig mustard and fruit bread served with a glass of white Ripasso «Mmmmm»





