## 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 70 g 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

(iㅏ) 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
(3)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

## (3)Gourmet filet 34

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

## DESSERTS 8 GOURMET CHEESE

(1)Apple Mille-feuille 12
with a small vanilla soft ice cream

## OCream slice 10

(1)Café gourmand 8

Espresso or coffee with a small vanilla soft ice cream
©Café \& Dubler 7
Espresso or coffee with an original Dubler
(1) Chocolate-vanilla twister $10 \mid 8$

Soft Ice cream according to our secret recipe in two flavours: Chocolate "Hühnerei Style" and vanilla with a hint of swiss pine
(1) (ㅈ0 Seasonal cow's milk cream cheese 24
with fruit flavour, fig mustard and fruit bread
served with a glass of white Ripasso «Mmmmm»

