

**The offered dishes are made with delight and care.  
If you have any questions about our dishes and the ingredients (food allergies)  
Please ask our staff.**

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**Between 11.15- 13.45 and 18.15-20.45 you can order form this card.**

STARTER	Sfr.
Green leaf salad	6.70
Mixed salad	7.80
Grison speciality ( <i>Grison air-dried beef and raw ham, Salsiz and bacon</i> )	9.00
Air-dried raw ham	9.00
Smoked salmon with toast and butter	11.50
Shrimps cocktail with toast and butter	10.30
Grison Capuns (dumpling pastry with meat in chards coat gratinated with butter and Parmesan)	8.40
Grison vegetarian Capuns gratinated with butter and Parmesan	8.40
Spaghetti with tomato sauce and Parmesan	8.40

***We don't serve starter as main course.***

## SOUPS

Soup of the day	5.70
Soup of the day as starter	3.70
Bouillon nature	5.80
Bouillon with egg or Sherry	6.80
Grison barley soup	6.80

## COLD DISHES

Plate with mixed salads, egg and ham	17.40
Sausage salad garnished with mixed salads	16.30
Sausage and cheese salad garnished with mixed salads	17.80
Portion mountain cheese	10.50
Grison farmer Salsiz	13.80
Grison plate with bread and butter ( <i>Grison air-dried beef and raw ham, Salsiz and bacon</i> )	20.50
Grison board with bread and butter ( <i>Grison air-dried beef and raw ham, Salsiz and bacon</i> )	26.20
Grison air-dried raw ham, portion	19.90
Grison air-dried beef meat, portion	27.30
Smoked salmon with toast and butter	21.00
Shrimps cocktail with toast and butter	18.40

## GARNISHED BOARD DISHES

Sfr.

Fresh trout poached with butter and boiled potatoes	31.30
Fresh trout roasted with fresh herbs and boiled potatoes	31.30
Bread crumbed veal escalope stuffed with ham and cheese, garnished with vegetables and French fries	40.40
Sliced veal meat with mushroom cream sauce and Rösti potatoes	38.30
Beef fillet dice Stroganoff style with buttered rice	40.90
Beef sirloin steak garnished with vegetables and French fires	39.90

### on request:

Rack of lamb	up to 2 person, per person	45.00
<i>with province sauce, roasted potatoes with onion and vegetables</i>		
Chateaubriand	up to 2 person, per person	65.00
<i>with fresh béarnaise sauce and huge vegetable board, rice or French fries</i>		

## GARNISHED PLATE DISHES

Pork steak with herb butter, French fries and a grand mixed salad	26.80
Lamb chops Province style with French beans and French fries	30.40
Beef fillet pepper steak with French fries or buttered rice	40.40
Beef sirloin steak from the grill with herb butter, French fries, mixed salad	39.90
Thin veal escalope with herb butter, French fries, mixed salad	36.30
Bread crumbed pork escalope with French fries/ with veal	18.90/ 23.10
Pork escalope with mushroom cream sauce and noodles/ with veal	20.50/ 24.70
Veal sausage with noodles	13.70
Grison Capuns dumpling pastry with meat in chards coat gratinated with butter and Parmesan	17.60
Grison vegetarian Capuns gratinated with butter and Parmesan	17.60
Fitness-plate (roasted chicken breast with mixed salads)	17.30
Spaghetti with tomato sauce and Parmesan	16.60
Spaghetti aglio, olio e peperoncini with giant shrimps	24.70
Omelette nature or Omelette with ham or Omelette with mushrooms	13.70
Plate with different vegetables	20.00
Pizzockels "Surmirans" (dumplings with curly mint in onion butter) <u>local specialty</u>	16.30

### For our small guests:

Bread crumbed pork escalope with French fries	9.50
Pork escalope with mushroom cream sauce and noodles	9.50
Spaghetti Napoli style (tomato sauce)	9.50

### Derivation an declaration:

Beef: CH/BR\*/AU\* - Chicken, pork and veal: CH - Salmon and shrimps: NO/Asia

Trout: culture Alvanu Bad (region) - Lamb: AUS, NZ

\* may have been with hormonal and non-hormonal productivity promoters, such as antibiotics produced