

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- 13.45.00 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
Vegetarian Capuns dumpling pastry with vegetables in chards coat with butter and Parmesan	8.40
Spaghetti with tomato sauce and Parmesan	8.40
SOUPS	
Soup of the day	5.70
Soup of the day as starter	3.70
Bouillon nature	5.80
Bouillon with egg	6.80
Grison barley soup	6.80
Pumpkin soup	7.80
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
Sliced veal meat with mushroom cream sauce and Rösti potatoes	36.80
Bread crumbed veal escalope stuffed with ham and cheese, garnished with vegetables and French fries	40.40
Beef sirloin steak garnished with vegetables and French fries	40.40

Saddle of deer (on request)

“Mirza” up to 2 persons, price per person

55.00

Game cream sauce and home-made Spätzli, red cabbage and chestnuts, brusseler sprouts, apple, cranberry and grape

GARNISHED PLATE DISHES

Jugged venison chasser style

with Spätzli, red cabbage and chestnuts, apple and cranberry

28.00

Deer escalope “Mirza” with game cream sauce and chanterelles

with Spätzli, brusseler sprouts, red cabbage and chestnuts, apple and cranberry

37.00

Pork steak with herb butter, French fries and a grand mixed salad	26.80
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	40.40
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
Vegetarian Capuns	17.60
Fitness-plate (roasted chicken breast with mixed salads)	17.30
Spaghetti with tomato sauce and Parmesan	16.60

Vegetarian-hunters plate with chantrelle cream sauce

with Spätzli, brusseler sprouts, red cabbage and chestnuts, apple and cranberry

21.50

For our small guests:

Bread crumbed pork escalope with French fries	9.00
Pork escalope with mushroom cream sauce and noodles	9.00
Spaghetti Napoli style (tomato sauce)	9.00

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 - Game: CH

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

Dessert: (all Prices in CHF)

Coupe Nesselrode 11.50 /7.30

(Vanilla ice, Meringues, Vermicelle, cream)

Vermicelle Méringue & Rahm 11.50 /7.30

(Meringues with Vermicelle)

Homemade Röteli Parfait 8.70

Vanilla ice-cream with Grand Marnier 11.50

Fruits coupe „Jacques“ 10.00

(Fruit salad with vanilla and strawberry ice-cream)

Coupe „Danemark“ 10.50

(Vanilla ice-cream with hot chocolate)

Ice Coffee „Albula“ 9.00

Banana-Split 10.50

Hot berries with vanilla ice-cream 12.50

Lemon sorbet with Vodka 10.50

Frappés 6.90

1 ball ice-cream with cream 3.70

2 balls ice-cream with cream 5.90

3 balls ice-cream with cream 8.10

Fresh fruits salad 8.40

Fresh fruits salad with Kirsch 10.50

Fresh fruits salad with cream 9.50

2 p. pineapple with vanilla ice-cream 7.00

Caramel pudding with cream 6.90

Méringues with cream 10.50

Méringues, vanilla ice-cream, cream 10.50

Grisons nut cake (homemade) 5.00

Chocolate cake (homemade) 5.00

Carrots cake (homemade) 5.00

Alp cheese with fruits, bread and butter

8.30

Hot drinks:

Coffee 4.00

Espresso 4.00

Milk coffee 4.00

Tea 4.00

Hot chocolate 4.00

Hot Ovomaltine 4.00

Mineralwater open: 3 dl. 5 dl.

Apple-juice 3.70 5.20

Ice-tea 3.70 5.20

Citro 3.70 5.20

Sinalco 3.70 5.20

Coca-cola 3.70 5.20

Cold drinks:

Cold Milk 3.70

Cold chocolate/Ovomaltin 4.00

Orange juice 2dl 4.40

Tomato juice 2dl 4.60

Pinapple juice 2 dl 4.60

Mineralwater in bottles: 3 dl. 5 dl.

Passugger (carbonated) 4.20 5.20 8.50

Allegra (non carbonated) 5.20

Rivella, red or blue 4.20

Cola Zero 4.20

Wines (local, open):**1 dl.****2 dl.****3 dl.****5dl**

white: house-wine, dry

6.80

9.90

17.00

red:, house-wine, dry

6.80

9.90

17.00

red: Fläscher, house-wine

5.10

10.20

15.30

25.50

white: Yvorne, dry

5.10

10.20

15.30

25.50

rosé: Toscanello, Italy

6.60

9.90

16.50

Spritzer red or white wine *mixed with sprite or water*

4.60

Beer:**3 dl.****5 dl.**

Calanda Bräu

3.80

5.40

Erdinger Weissbier

6.20

Claustaler alcohol free

5.40

Erdinger Weissbier alcohol free

5.50