




Hors d'oeuvre

Grison Plate air-dried beef, raw ham, slices of mountain-sausage	Fr.	18.50
Spicy salad of boiled beef onions, paprika and red radish	Fr.	17.--
Carpaccio of chamois fillet thin raw chamois slices with nuts, parmesan and basil	Fr.	18.50
Rabbit terrine in coat of bresaola with salad bouquet, tomato vinaigrette and apple slices	Fr.	19.50






Soups

Grisons barley soup	Fr.	9.--
Mustard cream soup with beetroot dumplings	Fr.	9.50 
Cream of pumkin and carrot soup with potato cubes	Fr.	9.-- 
Hay soup "Val Fex"	Fr.	9.50 
Clear game soup "Colani" with Port	Fr.	10.--

Salads

Green salad	Fr.	7.50
Mixed salad	Fr.	8.50
Lamb's lettuce-salad with egg	Fr.	8.50
Insalata Caprese tomato salad with mozzarella and balsamico-vinegar	Fr.	14.--
Winter salad with roasted chicken breast	Fr.	17.--

Specialities of the region

Pizzoccheri valtellinesi buckwheat-noodles with potatoes, spinach and cheese	Fr. 21.50	
Capunets spinach dumplings with garlic, sage and mountain cheese	Fr. 21.--	
Capuns dalla tatta flour rolls with mungold and cream sauce	Fr. 22.--	
Spinach gnocchi with nut sauce and tomatoes	Fr. 20.50	
Curds gnocchi with wild garlic and cheese sauce	Fr. 20.50	
Mountain thyme noodles with duck slices and tomatoes	Fr. 24.--	
Potato noodles with vegetable ragout and herbs	Fr. 20.--	

Main courses

Sliced veal „Grison-Style“ with mushroom cream sauce, hashed browned potatoes and carrots	Fr.	30.--
Veal rolls stuffed with bacon and cheese, herb-risotto and ratatouille	Fr.	32.--
Saltimbocca Bernina esclaope of veal with sage and ham, thyme noodles, cauliflower and spinach	Fr.	32.--
Cordon Bleu with pumkinseed breading breaded esclaope of veal filled with mountain cheese and ham, french fries and tomato	Fr.	31.--
Tenderloin of porc in bacon coat with herb sauce, savoy cabbage and roasted potatoes	Fr.	30.--
Entrecote of deer “Engadine“ with chesnuts crust, spinach dumplings and red cabbage	Fr.	33.--
Rack of lamb with potato noodles and green beans	Fr.	33.--
Fillet of horse with mustard butter, farmer`s potatoes and spinach	Fr.	32.--
Tenderloin with red-wine sauce, wild rice and vegetables	Fr.	38.--
Leg of rabbit with italian corn (maize) and carrots	Fr.	25.--

The meat served in our hotel is providing from:

beef:	CHARG/AUS	game:	CH/POL/SLO	lamb:	CH/NZL
veal:	CH	rabbit:	HUN	poultry:	CH/F
horse:	USA				

Fish

Poached brook trout Fr. 32.--
with white vine sauce, roasted potatoes and spinach

Grilled perch Fr. 33.--
sauce hollandaise with lime and olive oil, wild rice and ratatouille

On preorder we serve for two persons and more:

Fondue Chinoise Fr. 49.-- p.p.
beef and veal slices, different sauces and fruits,
clear soup, rice and french fries

Game fondue Languard Fr. 51.--p.p.
deer, chamois and venison slices, clear game soup,
fruit chutney, red bilberries, french fries and spaetzle

For our little guests

„Schellen-Ursli“ Fr. 12.--
breaded chicken nuggets and french fries,
followed by ice cream

„Murmin“ Fr. 9.--
Spaghetti with tomato sauce,
followed by ice cream

Sweets

Coppa Val Fex yoghurt ice cream with hot raspberries	Fr. 9.50
Nut fritters with grappa-marinated dry fruits	Fr. 12.--
Chestnut-ice parfait with plums sauce	Fr. 11.--
Sour cream pudding with fruits	Fr. 8.50
Apple cream with cherry-liqueur parfait	Fr. 12.--
Chocolate mousse with orange fillets and brittle of pistachio	Fr. 11.--

Please ask for our ice cream card