



# DAILY DISHES

## STARTERS

Grisons air dried meat from the butcher Hatecke 24  
with pickled vegetables and bread 

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Mountain cheese from the region 21  
with apricot mustard, pear bread and nuts 

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Salt meat from the butcher Hatecke with 24  
pickled plums, smoked cheese from Tschlin 

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Alpine Tapas with various products per person 26  
from the region **from 2 people**


(Grisons barley soup, capuns, various mountain  
cheeses, Grisons dried meat, Scuol pear bread  
canapés with fresh goat's cheese)

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## SAISONAL

Cesar salad Grisons-style with Engadine 19  
quail egg, Prättigau sliced meat  
and dried tomato

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Pumpkin cream soup with pumpkin oil, 13  
pumpkin seeds and cream topping 

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Venison ragout with red cabbage, glazed 39  
chestnuts and Engadine curd dumplings 

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Pumpkin ravioli with rocket 19  
and Parmigiano Reggiano

**As main course** 26

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Braised aubergine with roasted nuts, 24  
pomegranate, pommes rissoles rocket  
and vegan cream cheese **VEGAN**

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**Meat origin:** Chicken, veal, beef and pork  
from Switzerland, venison from Tyrol

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The dishes labelled with  are  
particularly sustainable dishes.

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## OUR CLASSICS

Tartar of Swiss beef with brioche, chilli 70 g 26  
mayonaise and fried capers 140 g 36

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Barley soup with Grisons meat and chives 14

**VEGAN POSSIBLE**

with Vienna sausage from the butcher Zanetti +9

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Mixed leaf salad with egg from Sent, 14  
cucumber, carrots and garden cress  
served with French, balsamic or Italian dressing

— Chicken skewers wrapped in pumpkin seeds +12  
with watercress aioli

— Goat cheese from Tschlin +9  
with currant chutney

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Swiss pork schnitzel with french fries and salad 34

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Alpine beef cheeseburger with brioche bun, 34  
mountain cheese from Ftan, farmer's bacon  
from Sent, pickled gherkin and cocktail sauce

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Crispy chicken burger of Swiss free-range 28  
chicken with brioche buns, iceberg lettuce  
and truffle mayonnaise

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## DESSERTS

The next generation of Mille-Feuille 14  
Plum - white chocolate - bergamot

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Cake from the daily special 9

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Engadine nut cake from the pastry Benderer 8

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Engadine hay milk ice cream per scoop 3.50  
and sorbets, various flavours

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Information on allergens and ingredients is available  
from our service team on request.

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All prices in CHF incl. VAT.

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# DRINKS

## SUMMER DRINKS

### WITHOUT ALCOHOL

Homemade lemonade Lemon, lime, honey, soda	5 dl	6.50
Berries on the Rocks Cassis, frozen berries, grenadine, wild berry tonic	5 dl	7.50
Homemade Ice Tea — Berries-Basil — Lemon-Rosemary	5 dl	7.50

### WITH ALCOHOL

Aperol Spritz		12.50
Hugo		12.50
IVA Spritz		13.50
Lillet Vive Lillet blanc, frozen berries, tonic		12.50
Engiadina Mule IVA, gin, ginger beer, lime, soda, thyme		16.50
Bündner Brüt Selection «Belvedere»	1 dl	8.50
Bündner Brüt Selection «Belvedere»	7.5 dl	58

## SOFT DRINKS

Coca-Cola   Coca-Cola Zero	3.3 dl	5.50
Elmer Citro   Sinalco	3.3 dl	5
Rivella red   blue	3.3 dl	5
Schweppes Bitter Lemon   Ginger Ale	2 dl	5.50
Swiss Mountain Spring Tonic Water	2 dl	6
Ramseier Apple juice   Apple spritzer	3.3 dl	5
Möhl juice from the barrel (with or without alcohol)	5 dl	6

## MINERAL WATER

Passugger sparkling water	4.7 dl	6
	7.7 dl	9
Allegra still water	4.7 dl	6
	7.7 dl	9
Mountain water from Scuol	3 dl	3
	5 dl	5

## BEER

Calanda Edelbräu on draught	3 dl	6
	5 dl	8.50
Panache	3 dl	6
	5 dl	8.50
Erdinger Weissbier	5 dl	8.50
Erdinger Weissbier alcohol-free	3.3 dl	6.50
Bun Tschlin cler	3.3 dl	7.50
Bun Tschlin Weizen	3.3 dl	7.50

## RAST COFFEE

Coffee   Espresso   Ristretto	5
Double espresso	8.50
White coffee   Cappuccino	6.80
Latte Macchiato	6.80
Tea «LeafCup by Ronnefeldt», different sorts	6.50
Hot chocolate   Ovaltine	6.80

## WINE

Please note our range of open wines on our blackboard or ask for our wine list.

All prices in CHF incl. VAT.