



DAILY DISHES

STARTERS

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

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

Gratinated goat's cheese with raw ham crumble, 18
Scuol honey, rosemary and roasted nuts

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)

SAISONAL

Beef consommé with root vegetables 14
and pancake stripes

Salad with braised pumpkin, candied pumpkin 13
seeds, pumpkin oil and and pickled apricots

Spinach and ricotta tortelloni 19

As main course 26


Black Tiger organic prawns 38
with white wine linguine

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

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

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



The dishes labelled with  are
particularly sustainable dishes




OUR CLASSICS

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

Barley soup with Grisons meat and chives 14


VEGAN POSSIBLE 

with Vienna sausage from the butcher Zanetti  +6

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 cherry chutney

Viennese veal schnitzel with cranberries, 48
parsley potatoes and a small mixed salad 

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

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

DESSERTS

Dark chocolate tartelette filled with 13
pear-chocolate mousse and Baileys ice cream

Cheesecake with yuzu and sour cream ice cream 11

Cake from the daily special 9

Engadine nut cake from the pastry Benderer 8

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

All prices in CHF incl. VAT.

State 12 | 24

DRINKS

DRINKS

Mulled wine Belvedere	3 dl	7.50
The delicious red wine is given a delicious, fruity flavour by the addition of lemon and orange peel. Refined with a perfectly balanced spice composition of cloves and cinnamon.		
Hot winter apple	3 dl	7.50
Non-alcoholic punch. Apple juice refined with selected winter spices.		
Aperol Spritz		12.50
Hugo		12.50
IVA Spritz		13.50
Lillet Vive		12.50
Lillet blanc, frozen berries, tonic		
Engiadina Mule		16.50
IVA, gin, ginger beer, lime, soda, thyme		
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.