

Hors d'oeuvres

warm

Crème soup of lemongrass with giant prawn		12.50
Escargots (with herb and garlic butter)	6 pieces	15.50
Escargots on toast (with herb and garlic butter)	3 pieces	12.--
Toasted slices of bread with herb and garlic butter	4 pieces	9.50
Home-made ravioli filled with spinach , turned in sage butter with Chees from Arosa	4 pieces	17.50

cold

Mixed lettuce salad		10.50
Mixed salad		14.50
Tomato salad Italian style (Buffalo Mozzarella, onions, basil)		15.50
Caesar's salad (bacon, croutons, parmigiano, Gspan sauce)		15.--
Goat cheese , gratinated with honey, assorted lettuce salad with Balsamico-Vinaigrette and rapeseed oil, ananas chutney		17.--
Beef-Carpaccio (thin slices of raw beef with parmigiano and olive-oil)		21.--
Tatare from the Swiss-Prime-Beef (70 g) with pickled asparagus, Quailegg, garnished with greensalad, slice of toasted bread		25.--

Fish

roasted **char filet** on chanterelles & leaf spinach 42.--
with pine nuts & cashew nuts, potato-celery mousline

Small portion 36.--

Origin: Iceland

Pork

Steak (180 g) with chanterelle in a creamy sauce 30.--
Served with "Quarkpizokel" (tiny flour dumplings with curd cheese)
vegetables

Small portion 130 g 24.--

Veal

Fresh veal liver, sliced and pan-fried with butter, garlic and herbs 35.--
Traditionally served with „Rösti“(hash brown potatoes Swiss style)

Small portion 29.--

“Schanfigger-Geschnetzeltes“ 40.--

Pan-fried sliced veal and mountain-air dried sausage from the region
and mushrooms with creamy sauce
Traditionally served with „Rösti“(hash brown potatoes Swiss style)

Small portion 34.--

Cordon Bleu, tender breaded veal cutlet filled with ham and 42.--
Spicy Arosa cheese, "Quarkpizokel" (tiny flour dumplings with curd cheese)
and vegetables

Braised calf's head cheek with a red wine sauce 45.--
Potato-celery puree and vegetables

Small portion 39.--

Origin of veal & Pork: Switzerland

All prices in CHF & incl. VAT

Beef

Tatare from the Swiss-Prime-Beef (130 g) with pickled asparagus, Quail egg, garnished with greensalad, slice of toasted bread	34.--
Irish Hereford Entrecôte 250 g on a hot plate with herb butter, french fries and dip	50.--
Irish Hereford Entrecôte 200 g on a hot plate with herb butter, french fries and dip	43.--
Goulash of beef fillet with a creamy chanterelle- herb sauce served with “Quarkpizokel” (tiny flour dumplings with curd cheese) and almond broccoli	44.--
Irish Hereford beef fillet 180 g with café de paris & jus, potato-doughnuts, vegetables	50.--
Small Irish Hereford beef fillet 140 g with café de paris & jus, potato-doughnuts, vegetables	44.--

By advance order for 2 or more persons

Entrecôte double, sauce béarnaise,
Delicious vegetables and potato-doughnuts

per person 58.--

Origin of beef: Ireland

Vegetables

Vegetables as extra side dish	12.50
Vegetables as extra side dish small portion	7.--

Dishes without meat

Spaghetti all' arrabbiata (tomato sauce, chilli, hot!)	19.--
Spaghetti with garlic, oil and peperoncino	19.50
Home-made ravioli filled with spinach on a creamy sage-butter sauce	24.--
“Quarkpizokel” (tiny flour dumplings with curd cheese) with sliced vegetables on a creamy Chees-sauce	23.50
Richly assorted vegetable plate	24.50
Richly assorted salade plate	19.50
Portion French fries	7.--

Rösti

(Hash brown potatoes Swiss style)

Rösti	15.50
Rösti vo do with Arosa cheese, ham	22.--
each Rösti is available with fried eggs, per egg	2.50

Children's menu

Till 12 years

Raspberry syrup (the first one is free)	2 dl	1.--
Mineral water	7.7 dl	8.--
Hustee	1 lt.	9.--
	5 dl	5.50
	3 dl	3.50
carrots salat		4.--
Pancake with apple sauce		11.--
“Quarkpizokel” (tiny flour dumplings with curd cheese) with sliced vegetables on a creamy Chees-sauce		14.--
Breaded cutlet , with chips and vegetables		14.50
Rumpsteak with herb butter, doughnuts-potato and vegetables		30.--
“Schanfigger-Geschnetzeltes“ Pan-fried sliced veal and mountain-air dried sausage from the region And mushrooms with creamy sauce Traditionally served with „Rösti“(hash brown potatoes Swiss style)		28.--
Wienerli , deep-smoked sausages from the region with chips (2 pieces)		10.50
Wienerli , deep-smoked sausages from the region with chips (1 piece)		8.--
Mini Spaghetti with tomato sauce		10.--
Chips/french fries		7.--

All prices in CHF & incl. VAT



From 14.00 to 17.00 h

Cold dishes

„Z’Vieri Plättli“ plate with sliced air-dried beef, Salsiz, smoked bacon, Arosa alp cheese	230 g	39.--
„Husplättli“ small plate with sliced air-dried beef, smoked bacon, Arosa alp cheese	130 g	23.--
„Bündnerplättli“ plate with specialities from the region, sliced air dried beef, air-dried ham, salami, butter	100 g	25.--
Bündnerfleisch , sliced air dried beef from the region, butter	100 g	27.--
Smoked bacon , sliced smoked and cured bacon	100 g	16.--
Schanfigger Salsiz , sliced mountain-air dried sausage from the region		12.50
Schanfigger Mostbröckli , mountain air-dried beef from the region	100 g	22.--
Alp cheese	120 g	15.--
Assorted cheese platter	160 g	24.--
Goat Cheese , served with vinaiger, oil, honey and chutney	80 g	16.--
Siedfleischteller , slices of boiled beef with sauce vinaigrette		20.50
Gspansteller , slices of cooked ham, lyoner, cheese, boiled boiled egg, garnished with salad		23.--
Beef-Carpaccio thin slices of raw beef with parmigiano and olive-oil		21.--

All prices in CHF & incl. VAT



Salads

Assorted salads , large, with boiled egg, french or italian dressing		19.50
Assorted salads , small portion, french or italian dressing		14.50
Mixed lettuce salad with french or italian dressing		10.50
Tomato salad Italian style (Buffalo-Mozzarella, onions, basil)		15.50
Caesar's salad (bacon, croutons, parmigiano, Gspan sauce)	small	15.--
	big	20.50
Tuna salad , garnished with various salads	110 g	21.--
Tuna salad , delicious sauce, without salads	140 g	18.--
Cervelat-salad, sliced cervelat , garnished with various salads	110 g	21.--
Cervelat-salad , plain, sliced cervelat delicious dressing,	140 g	18.--
“Bündner salad“ mixed lettuce salad, rucola, goat cheese and “Bündnerfleisch”-slices		22.--

**Get it while you can -
freshly baked homemade cakes**

Warm dishes

Friday to Sunday

from 14.00 to 17.00 h

Escargots , 6 pieces (with herb and garlic butter)	15.50
Escargots on toast (3 pieces with herb and garlic butter)	12.--
Toasted slices of bread 4 pieces (with herb and garlic butter)	9.50
Irish Hereford Entrecôte 250 g on a very hot plate with herb butter served french fries and dip	50.--
Irish Hereford Entrecôte 200 g on a very hot plate with herb butter served french fries and dip	43.--
Spaghetti all' arrabbiata (tomato sauce, chili, hot!)	19.--
Rösti (hash brown potatoes Swiss style)	15.50
Rösti with Arosa Alp cheese and air dried ham	22.--
each Rösti is available with fried eggs, add per egg	2.50