

# Appetizers

<b>Escargots</b> , with herb and garlic butter	6 pieces	16.50
Homemade <b>ravioli filled with spinach</b> , turned in sage butter	4 pieces	22.--
<b>Mixed leaf salad</b> , french or italian dressing		12.--
<b>Colourful leaf salad</b> , with diced beetroot, carrot, black lentils french or italian dressing		14.--
<b>Crisp-fruity winter lettuce</b> on orange dressing with pear, pomegranate, nuts and seeds		17.--
<b>Lamb's lettuce "Mimosa"</b> , with chopped egg and italian dressing		16.--
<b>Beef-Carpaccio</b> (thin slices of raw beef with parmigiano and olive-oil)		25.--
<b>Roasted goat cheese</b> , with lentil salad, orange-dressing and figs		22.--

As our kitchen team prepares the dishes fresh,  
there may be a waiting time.  
Thank you for your understanding.

Gluten-free/lactose-free or other modifications are available on request.

## Main dishes

<b>Swiss Pike perch fillet fried on the skin</b>		46.--
on white wine foam on bed of spinach, morels, cashew nuts, pine nuts and potato-celery puree		
<b>Small portion</b>		40.--
<b>Sirloin of pork</b>	180 gr	35.--
with Jus and herb butter french fries, fine vegetables		
<b>Small portion</b>	140 gr	29.--
<b>Venison filet</b> with porcini ragout, “Quarkpizokel” (tiny flour dumplings with curd cheese), red cabbage		52.--
<b>Small portion</b>		46.--
<b>Fresh veal liver</b> , sliced and pan-fried with butter, garlic and herbs “Rösti“(hash brown potatoes Swiss style)		40.--
<b>Small portion</b>		34.--
<b>“Schanfigger-Geschnetzeltes“</b>		46.--
Pan-fried sliced veal and mountain-air dried sausage from the region and mushrooms in a cream sauce “Rösti“(hash brown potatoes Swiss style)		
<b>Small portion</b>		40.--
<b>Cordon Bleu</b> , breaded schnitzel stuffed with ham and aged Arosa cheese, Quarkpizokel and vegetables		46.--
<b>Braised calf's head cheek</b> with a red wine sauce Potato-celery puree and vegetables		52.--

All prices in CHF & incl. VAT

<b>Entrecôte “Gspan-Style” 250 g</b> served on a hot plate with herb butter, with french fries	56.--
<b>Entrecôte “Gspan-Style” 200 g</b> served on a hot plate with herb butter, with french fries	46.--
<b>Beef tenderloin 180 g, café de paris crust</b> dauphine potatoes, vegetables	56.--
<b>Small beef tenderloin 140 g, café de paris crust</b> dauphine potatoes, vegetables	49.--
<b>Vegetables as extra side dish</b>	14.50
<b>Vegetables as extra side dish small portion</b>	8.50

Origin of meet, veal, beef, chicken and pork: Switzerland  
Origin of venison: Germany

<b>Spaghetti all'arrabbiata (hot and spicy tomato sauce) (Vegan)</b>	19.50
<b>Vegetable curry (vegan) with sweet potatoes,</b> black mountain lentils & caramelised nuts	24.50
<b>Crispy Rösti with vegetables</b>	23.—

# Kid's Menu

only served for children under 12 years

Raspberry syrup (first one is free)		1.--
Sparkling water	7.7 dl	9.50
Hustee, swiss ice tea (without black tea)	3 dl	5.--
	5 dl	6.50
	1 Liter	10.50
<b>Small carrot salad</b>		4.--
<b>Quarkpizokel</b> (tiny flour dumplings with vegetables)		11.--
<b>Breaded Schnitzel</b> french fries and vegetables		16.--
<b>Pancakes</b> with apple puree		12.--
<b>Beef entrecote</b> (160g) with herb butter, dauphine potatoes & vegetables		30.--
<b>Pan fried sliced veal</b> and mountain dried sausage from the region with mushrooms in a cream sauce, served with "Rösti"(Swiss style hash brown potatoes)		28.--
<b>"Wienerli" sausage</b> 2 pieces with french fries		11.50
<b>"Wienerli" sausage</b> 1 piece with french fries		9.--
<b>Tomato-spaghetti "Mini"</b>		11.--
<b>French fries</b>		7.--
<b>Robber-dish</b> (steal it from mom's plate)		0.--

## Dessert

**Billy Smarties** with Smarties, whipped cream  
Ice cream of your choice



6.--

**Bärli** with jelly bears and whipped cream  
Ice cream of your choice



6.--

**Frappe**  
Ice cream flavour of your choice



6.50

**Winnetou**



2.50

**Maxibonpops** (ice chocolates)



5.--

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