

Appetizers

Escargots, with herb and garlic butter 6 pieces 17.00

Homemade ravioli, filled with leek and tomatoes 4 pieces 22.50

Mixed leaf salad, french or italian dressing 12.--

Colourful leaf salad, with diced beetroot, carrot, black lentils
french or italian dressing 15.--

Crisp-fruity winter lettuce 17.50
on orange dressing with pear, pomegranate, nuts and seeds

Lamb's lettuce, with chopped egg and italian dressing 16.50

Beef-Carpaccio 26.--
(thin slices of raw beef with parmigiano and canola oil)

Roasted goat cheese, with lentil salad, orange-dressing, 23.--
Figs and black walnuts

Dear guests, we are also happy to prepare gluten-free and
lactose-free dishes for you.
Please ask for the corresponding menu.

Like a good conversation or a fine wine,
our cuisine also unfolds its magic with calm and patience.
Our team devotes time,
dedication, and precision to every dish—so that it brings you joy.
We thank you for your patience and invite you to enjoy the anticipation.

Main dishes

Swiss Pike perch fillet fried on the skin 48.--
on white wine foam
on bed of spinach, morels, cashew nuts, pine nuts
and potato-celery puree

Small portion 42.--

Sirloin of pork 180 gr 37.--
with Jus and herb butter
french fries, fine vegetables

Small portion 140 gr 31.--

Venison filet with porcini ragout, “Quarkpizokel”
(tiny flour dumplings with curd cheese), chestnuts 54.--

Small portion 48.--

Fresh veal liver, sliced and pan-fried with butter, garlic and herbs 40.--
“Rösti”(hash brown potatoes Swiss style)

Small portion 34.--

“Schanfigger-Geschnetzeltes“ 48.--
Pan-fried sliced veal and mountain-air dried sausage from the region
and mushrooms in a cream sauce
“Rösti”(hash brown potatoes Swiss style)

Small portion 42.--

Cordon Bleu, breaded schnitzel stuffed with ham and 47.--
aged Arosa cheese, Quarkpizokel and vegetables

Braised calf's head cheek with a red wine sauce 52.--
Potato-celery puree and vegetables

Entrecôte “Gspan-Style” 250 g served on a hot plate with herb butter and french fries	56.--
Entrecôte “Gspan-Style” 200 g served on a hot plate with herb butter and french fries	46.--
Filet goulash “Stroganoff” 180 g, beef tenderloin in a paprika cream sauce, noodles	52.--
Beef tenderloin 180 g, café de paris crust dauphine potatoes and seasonal vegetables	60.--
Small beef tenderloin 140 g, café de paris crust dauphine potatoes and seasonal vegetables	52.--
Vegetables as extra side dish	14.50
Vegetables as extra side dish small portion	9.--

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

Origin of venison: Germany

We get our daily bread from the Steiner bakery.

Spaghetti all'arrabbiata (hot and spicy tomato sauce) (Vegan)	21.--
Vegetable curry (vegan) with sweet potatoes, black mountain lentils & caramelised nuts	25.50
Homemade ravioli , filled with leek and tomatoes	8 pieces 32.--
Crispy rösti (Swiss Hash Browns) with vegetables	24.--

Kid's Menu

only served for children under 12 years

Raspberry syrup (first one is free)	2dl	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
Small carrot salad with French or Italian dressing		4.--
Quarkpizokel (tiny flour dumplings) with cream sauce vegetables		13.--
Breaded Schnitzel french fries and vegetables		16.--
Pancakes with apple puree		12.--
Beef entrecote (160g) with herb butter, dauphine potatoes & vegetables		32.--
Pan fried sliced veal and mountain dried sausage from the region with mushrooms in a cream sauce, served with "Rösti"(Swiss style hash brown)		30.--
"Wienerli" sausage 2 pieces with french fries		11.50
"Wienerli" sausage 1 piece with french fries		9.--
Tomato-spaghetti "Mini"		11.--
French fries		7.--
Robber-dish (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.--

All prices in CHF & incl. VAT