

Appetizers

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

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

All prices in CHF & incl. VAT

Entrecôte “Gspan-Style” 250 g served on a hot plate with herb butter, with french fries	56.--
Entrecôte “Gspan-Style” 200 g served on a hot plate with herb butter, with french fries	46.--
Filet goulash “Stroganoff“ 180 g, beef tenderloin in a paprika cream sauce, noodles	50.--
Beef tenderloin 180 g, café de paris crust dauphine potatoes, vegetables	56.--
Small beef tenderloin 140 g, café de paris crust dauphine potatoes, vegetables	49.--
Vegetables as extra side dish	14.50
Vegetables as extra side dish small portion	8.50

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

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






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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
Small carrot salad		4.--
Quarkpizokel (tiny flour dumplings with vegetables)		11.--
Breaded Schnitzel french fries and vegetables		16.--
Pancakes with apple puree		12.--
Beef entrecote (160g) with herb butter, dauphine potatoes & vegetables		30.--
Pan fried sliced veal and mountain dried sausage from the region with mushrooms in a cream sauce, served with "Rösti"(Swiss style hash brown potatoes)		28.--
"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.--

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