

Hot cuisine
from: 11.50 to 13.50
and from 18.00 to 21.00

Hors d'oeuvres

Escargots (with herb and garlic butter)	6 pieces 16.50
Home-made ravioli filled with spinach , turned in sage butter with chanterelle and young leek	4 pieces 21.50
Mixed lettuce salad , french or italien Dressing	12.--
Mixed salad , french or italien Dressing	15.--
Salad of Datterini tomatoes With balsamic dressing, Mozzarella di Bufala and onions	18.50
Caesar's salad with bacon, croutons, Sbrinz (chees), Gspan sauce	15.--
Roasted goat cheese , with lentil salad, orange-dressing and figs	22.--
Beef-Carpaccio thin slices of raw beef with Sbrinz and Rape oil	25.--

Good things take time:

Since our kitchen brigade prepares the dishes fresh,
there may be waiting times. We thank you for your understanding!

Main course

Pork Steak (180 g) with chanterelle in a creamy sauce	35.--
Served with "Quarkpizokel" (tiny flour dumplings with curd cheese) vegetables	
Small portion 140 g	29.--
Roasted swiss char filet on white wine foam, chanterelles & leaf spinach with pine nuts & cashew nuts, potato-celerypuree	46.--
Small portion	40.--
Fresh veal liver , sliced and pan-fried with butter, garlic and herbs	39.--
Traditionally served with „Rösti“(hash brown potatoes Swiss style)	
Small portion	33.--
“Schanfigger-Geschnetzeltes“	46.--
Pan-fried sliced veal and mountain-air dried sausage from the region and mushrooms with a creamy sauce	
Traditionally served with „Rösti“(hash brown potatoes Swiss style)	
Small portion	40.--
Cordon Bleu , tender breaded veal cutlet filled with ham and	46.--
Spicy Arosa cheese, "Quarkpizokel" (tiny flour dumplings with curd cheese) and vegetables	
Vegetables as extra side dish	14.50
Vegetables as extra side dish small portion	8.50

Beef Entrecôte 250 g on a hot plate with herb butter, french fries and dip	56.--
Beef Entrecôte 200 g on a hot plate with herb butter, french fries and dip	46.--
Home-made ravioli filled with spinach on a creamy sage-butter sauce with chanterelle and young leek	28.--
Vegetable-Curry (Vegan) with sweet potatoes and black lentils Caramelised nuts	24.50
Rösti (Hash brown potatoes Swiss style)	16.50
Rösti vo do with Arosa cheese, ham	25.--
each Rösti is available with an extra fried egg, per egg	2.50

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

Good things take time:

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there may be waiting times. We thank you for your understanding!

Children's

Till 12 years

Raspberry syrup (the first one is free)	2 dl	1.--
	5 dl	4.50
Mineral water	7.7 dl	9.50
Hustee	1 lt.	10.50
	5 dl	6.50
	3 dl	5.--
carrots salat		4.--
Pancake with apple sauce		12.--
“Quarkpizokel” (tiny flour dumplings with curd cheese) with sliced vegetables on a creamy Chees-sauce		14.--
Breaded cutlet , with chips and vegetables		16.--
Rumpsteak with herb butter, doughnuts-potato and vegetables		32.--
“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)		29.--
Wienerli , deep-smoked sausages from the region with chips (2 pieces)		11.50
Wienerli , deep-smoked sausages from the region with chips (1 piece)		9.--
Mini Spaghetti with tomato sauce		11.--
Chips/french fries		7.--
Robber`s plate (take from mummy's plate)		0.--



Game dishes

Appetizers

Pumpkincreamsoup with Pumpkinseed and Oil	12.--
Autumnal salad with venison escalopes , fried quail lukewarm mushrooms, bacon and croutons	29.--
Autumnal salad without venison escalopes	18.50
Wild game terrine on pumpkin carpaccio with vinegar plums & pickled mushrooms	25.--

Vegetarian

Wild vegetable dish with Brussels sprouts, red cabbage, chestnuts, Cranberry pear, plums, mushrooms & tiny flour dumplings	26.50
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three kinds of game

Hubertusplate Venison escalope, deer- & chamois medallions Brussels sprouts, red cabbage, chestnuts	54.--
Small portion	48.--

The game is from Switzerland, Austria and Germany

Venison



Venison escalopes "Winzer Art" 46.--
chanterelles, grapes and diced bacon
Brussels sprouts, red cabbage and chestnuts

Small portion 40.--

Saddle of venison for 2 people and more per person 66.--
rich garnished with Brussels sprouts, red cabbage, chestnuts,
grapes, plums, cranberries and mushrooms
cream sauce & cranberry foam

Chamois

Médailles of **chamoisentrecôte** 59.--
chanterelles in a creamy sauce
Brussels sprouts, red cabbage and chestnuts

Small portion 53.--

Deer

pink roasted **deer fillet** 52.--
Steinpilzragoût
Brussels sprouts, red cabbage, chestnuts

Small portion 46.--

Hirschpfeffer (jugged deer, deer ragout) 39.--
tiny flour dumplings, red cabbage
cranberry pear

Small portion 33.--

As side dishes we serve:
tiny flour dumplings or potato croquettes