

Welcome to our restaurant

We are looking forward to spoiling you with our delicious food and drinks.

Opening hours warm kitchen:

Monday to friday 11.30-14.00

17.30-22.00

Saturday and sunday warm meals served all day.

Reservations are always welcome.

For special occasions you can also reserve our comfortable

„Weinstübli“ on the first floor or our wine cellar

„Cavetta“ in the basement.

Please contact us for reservations, confirmations and menu suggestions.

We shop seasonal, fresh and regional and buy our ingredients from suppliers known to us.

All except from the following items are produced in Switzerland:

beef filet Argentina, lamb New Zealand.

Soups

<i>Cream of tomato with gin and cream hood</i>	<i>CHF</i>	<i>10.50</i>
<i>Broth with egg</i>	<i>CHF</i>	<i>9.50</i>
<i>Homemade „Grison barley soup“</i>	<i>CHF</i>	<i>10.50</i>

Salads

<i>Leafsalad</i>	<i>CHF</i>	<i>8.50</i>
<i>Mixed salad</i>	<i>CHF</i>	<i>9.50</i>
<i>Lettuce „Mimosa“ with chopped egg</i>	<i>small CHF</i>	<i>14.50</i>
	<i>big CHF</i>	<i>19.50</i>
<i>Lettuce with Bresaola and chopped egg</i>	<i>small CHF</i>	<i>16.50</i>
	<i>big CHF</i>	<i>21.50</i>

french-, italian-, balsamic- and homemade dressing

Cold dishes

Starters

Beef Tatar served with toast
and butter CHF 22.00

„Bündnerfleisch“
salted beef from Grisons
sliced with bread and butter CHF 22.00

Bresaola della Valtellina
sliced with bread and butter CHF 16.50

Main course

Beef Tatar served with Toast
and butter CHF 29.00

„Bündnerfleisch“
salted beef from Grisons
sliced with bread and butter CHF 29.00

Bresaola della Valtellina
sliced with bread and butter CHF 22.00

Franziskanerplate with salted
beef, smoked ham, bacon and alp
cheese served with pear bread CHF 29.00

*„Per Cumanzer“
Traditional local dishes*

<i>Schoppa da giuotta</i>		<i>CHF</i>	<i>16.50</i>
<i>Homemade Grisons barley soup served in a stock pot with nut bread</i>			
	<i>small</i>	<i>CHF</i>	<i>22.50</i>
<i>Quarkpizokels (local pasta speciality) with spinach, bacon stripes and alp cheese</i>	<i>big</i>	<i>CHF</i>	<i>27.50</i>
	<i>small</i>	<i>CHF</i>	<i>22.50</i>
<i>Capuns Sursilvans with Riesling sauce and gratinated with cheese</i>	<i>big</i>	<i>CHF</i>	<i>27.50</i>
	<i>small</i>	<i>CHF</i>	<i>22.50</i>
<i>Homemade potato dumplings filled with savoy cabbage, cheese and walnut butter</i>	<i>big</i>	<i>CHF</i>	<i>27.50</i>
	<i>small</i>	<i>CHF</i>	<i>22.50</i>
<i>Trinser Raviuls stuffed with dried pears served with melted butter and parmesan cheese</i>	<i>big</i>	<i>CHF</i>	<i>27.50</i>

Meat dishes

Breaded pork schnitzel „Elefantenoher“ with french fries and vegetables	CHF	29.50
Pork placings in a cream sauce with butter noodles and vegetables	CHF	29.50
Cordon bleu (pork) stuffed with ham, Gruyere and alp cheese, served with twisted lemon noodles and vegetables	CHF	34.50
Original Wienerschnitzel fried in foaming butter with french fries and vegetables	CHF	42.00
Cordon bleu (veal) stuffed with ham, Gruyere and alp cheese served with french fries and vegetables	CHF	44.50
Beef fillet with herb butter, french fries and vegetables	CHF	47.50

Fish dishes

Eggs fillet fried in butter with rice and spinach leaves	CHF	39.50
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Dessert's

*Lukewarm chocolate cake with
mango sorbet* CHF 12.50

*Applecake
with vanilla sauce and vanilla
ice cream* CHF 12.50

Caramel flan with cream CHF 11.50

*Cheese plate
with Grisons pearbread, butter,
walnuts and grapes* CHF 14.50

Please have a look at our ice cream menu

Fondue Specialities

The specialty of our house is the cheese fondue. Our cheeses come from selected dairies in Switzerland. The fondue mixture consists of six differently aged cheeses and remains our secret recipe.

		<i>200 gr</i>	<i>250 gr</i>
<i>Fondue Bierkönig</i>	<i>CHF</i>	<i>28.00</i>	<i>31.00</i>
<i>Fondue Moitié-Moitié</i>	<i>CHF</i>	<i>29.00</i>	<i>32.00</i>
<i>Fondue au Vacherin</i>	<i>CHF</i>	<i>29.00</i>	<i>32.00</i>
<i>Fondue de la Gruyère</i>	<i>CHF</i>	<i>30.00</i>	<i>33.00</i>
<i>Gletscherfondue</i>	<i>CHF</i>	<i>30.00</i>	<i>33.00</i>
<i>Fondue au Champagne</i>	<i>CHF</i>	<i>31.00</i>	<i>34.00</i>
<i>Fondue with boletus</i>	<i>CHF</i>	<i>31.00</i>	<i>34.00</i>

All Fondues are served with bread and potatoes

<i>extra cornichons and onions</i>	<i>CHF</i>	<i>6.50</i>
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Cheese Specialities

Where good taste is at home. An excellent cheese. This smooth cheese with fine holes ensures a special taste experience. It is one of the best melted cheeses.

Raclette cheese with potatoes, gherkin and silver onions CHF 22.00

Half portion of raclette cheese with potatoes, gherkin and salad or Bresaola CHF 22.00

*Raclette à discrétion,
You can combine the raclette cheese with bacon, gherkin, silver onion and potatoes as much as you wish and receive extra cherry tomatoes and grapes* CHF 39.80

Slices of bread with melted cheese, ham and fried egg CHF 20.00

Slices of bread with melted cheese and ananas CHF 20.00

