

DINNER MENU

6.00 pm – 8.30 pm

i remember...

...the rain in the fields...the bringing in of the harvest...the winter work on the threshing machine...the sound of the mill, which was in operation day and night almost all year round...the women baking bread in the village oven...the winter home butchery with the good home-made home-made sausages...the cosy chats of the men when delivering the milk to the village dairy...

composer & homesick vazer luzi bergamin 1901-1988

welcome to

...simply enjoy...simply be...



soups

Soup of the day

daily rate

White cabbage cream soup

13.5

G

smoked ham / herbs

(vegetarian option also possible )

Spicy red thai lentil and coconut soup

15.5

L / G

chicken or shrimps / coriander

(also available vegetarian or vegan )

starters

Small mixed salad

13.5

L / G 

french or hous dressing

Small colorful leaf salad

12.0

L / G 

french or hous dressing

Small caesar salad "classic"

15.0

L

bacon / croutons / grana padano

Small beef tartare

20.0

butter toast / garnishes

Small portion capuns "sursilvans" (2 pieces)

16.0

mangold wrap / dumpling dough /
roasted ham / belpertuber

Grisons poultry terrine

18.0

G

grisons meat / chicken / cassis

dishes marked with  are **vegetarian**

dishes marked with **G** are **glutenfree**

dishes marked with **L** are **lactose free**

our news & classics

	†gantieni pan	41.0
	beef fillet stripes medium / cognac cream sauce / forest mushrooms / homemade spaetzle	
G	Sous vide, lamb carré , saignant roasted	40.0
	grilled vegetables / polenta / jus	
	Pizzoccheri alla †gantieni	27.0
	fresh & dried tomatoes / onions / leeks / sage / garlic / olive oil / grisons mountain cheese	
L	Wiener schnitzel of veal	46.0
	grilled vegetables / french fries / garnishes	
L	Pad kra pao (thai chicken “†gantieni style”) spicy	31.0
	colorful vegetables / basmati rice / coriander (also available vegetarian or vegan )	
G	†ried veal liver	38.0
	herbs / onions / roesti	
G	†ried sole (approx. 400 grams catch weight)	58.0
	fennel / fried potatoes / lemon butter	
G 	Grisons polenta alla chef	27.0
	tomatoes / rocket / sour cream / grana padano	
L / G	†gantieni beef fillet skewer	49.0
	peperoni / onions	
L / G	†gantieni venison fillet skewer	49.0
	mushrooms / tomatoes	
	both skewers on the wooden board, with herb butter & dips to choose with: spaetzle, polenta or french fries	

from 2 persons

cheese fondue



Classic

with bread / raclette potatoes

per pers. 31.0

farmer style with bacon & onions

with bread / raclette potatoes

per pers. 33.0



hunter's style with porcini mushrooms

with bread / raclette potatoes

per pers. 35.0

on pre-order (1 day) from 2 persons

fondue chinoise

G

fondue chinoise (meat fondue) all you can eat

per pers. 68.0

small mixed salad as starter / four types of meat
(beef, veal, chicken, pork) / rice / fried onion rings /
french fries / homemade sauces / antipasti

meat declaration type & origin:

chicken, pork: CH
veal: from own agriculture, CH
beef: from own agriculture, CH, UY, PY
lamb: CH, AU, IE
venison: from own hunt, CH, DE, NZ
fish, shrimps: NO, VN, NL
baked products, bread, toast: CH, AT

good to see **y**ou.....**w**e wish you from the bottom of our hearts.....
"enjoy"..... **f**amily beltrametti & parpan with team

good to know

our staff will be pleased to inform you about ingredients in our dishes
that can trigger allergies or intolerances

for vegan dishes please ask our employees

dishes marked with  are **vegetarian**

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dishes marked with **L** are **lactose free**

many thanks to our suppliers:

puracenter, lenzerheide	dairy products, eggs, cheese
spar markt, valbella	ice cream, fruits, vegetables
andrea parpan, lain	salsiz, veal, beef
ecco jäger, bad ragaz	fruits, vegetables, salad
rageth comestibles, landquart	meat, fish, venison
künzli metzgerei, chur	meat, sausages
merat, landquart	meat, sausages
saviva swiss food, CH	various products, non food
transgourmet, chur	meat, fish, various products
