

LUNCH MENU

11.30 am – 4.00 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 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...



HOMEMADE SOUPS

sfr.

Grisons barley soup, cream / pear bread 14.0

Red thai lentil coconut soup, (spicy) 18.0

L chicken or shrimps / coriander
(also available vegetarian or vegan ) 16.0

L **Grandma's soup pot**, 15.0
consommé / vegetables / boiled meat

SALADS

L / G /  **Small green salad**, dressing of your choice 12.0

L / G /  **Small mixed salad**, dressing of your choice 13.5

 **Small tomato-mozzarella-salad**, 16.0
basil / focaccia / garnish

G **Sausage & cheese salad**, (swiss cervelat) 22.0

L **Caesar salad**, „classic“ 23.0
bacon / croutons / grana padano

L **Caesar salad**, with chicken stripes 26.0

L **Caesar salad**, with shrimps 28.0

COLD GRISON SPECIALITIES

Tgantieni plate salsiz / grison dried meat / 27.0
raw ham / raw bacon / mountain cheese / röteli

 **Heidner mountain cheese** 16.5
pear bread / walnuts / butter / fig mustard

L **House salsiz** 12.5
in one piece / served on the wooden slicer

dishes marked with  are **vegetarian**

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

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

MOUNTAIN HUT FUN

sfr.

G **Tgantieni-Roesti**, „the traditional“, 24.0
bacon / cheese / fried egg

G/V **Marola-Roesti**, red onions / pesto / olives / 26.0
grana padano / fresh & dried tomatoes

Grison capuns, mangold wrap / dumpling- 25.0
dough / grison dried meat / ham / belper tuber

Pizzoccheri alla Tgantieni, leek / onions / 27.0
sage / garlic / fresh & dried tomatoes / mountain
cheese

G **Spare ribs**, french fries / salad / BBQ sauce 32.0

V **Grison polenta alla chef** 27.0
tomatoes / rocket / grana padano / sour cream

CHEF'S RECOMMENDATIONS

Tgantieni pan, beef fillet stripes medium / 41.0
cognac cream sauce / forest mushrooms / spaetzle

G **Chop of alpine pork**, 33.0
butter beans / french fries / herb butter

G **Sliced veal liver**, onions / herbs / roesti 38.0

Red thai chicken curry, 30.0
L chicken stripes / basmati rice / vegetables / coriander
(also available vegetarian / vegan V)

Spaghetti carbonara alla chef, 25.0
egg / ham / garlic / parmesan cheese


L **Spaghetti bolognese**, 25.0
meat sauce / vegetable brunoise

L/V **Spaghetti arrabbiata**, (spicy), 21.0
tomato sauce / chili




FITNESS PLATE

L / G		Large colorful mixed salad, fruits / walnuts / sunflower seeds / french- or housedressing & your choice of:	
G		- 140g chicken breast (pan fried in olive oil)	25.0
G		- 150g Tournedos of fillet of beef	40.0
G		- 200g Chop of Alpine pork	33.0

ALWAYS FITS

L	Breaded schnitzel, with french fries	25.0
L / G	 French fries, with ketchup	10.0

FOR OUR LITTLE TALENTS (Kid's Plate)

L / G	Pluto, 1 wienerli-sausage / fries / ketchup	13.0
	 Daisy, spaghetti / tomatosauce	12.5
L	Mickey Mouse, 4 nuggets / fries / ketchup	14.0
L	 Globi, homemade cheese spaetzle	13.0
L / G	 Donald Duck, roesti / fried egg	13.0
L / G	 Dagobert, small mixed salad	6.5

GOOD TO KNOW

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

meat declaration type & origin:

veal: from own agriculture, CH
beef: from own agriculture, CH, UY, PY
fish, shrimps: NO, VN, NL
baked goods, bread: CH, AT
chicken, pork: CH