

LUNCH

11.30 Uhr – 14.45 Uhr

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...



EINFACH FAMILIÄR – DAMALS WIE HEUTE



HOMEMADE SOUPS

sfr.

Grisons barley soup

with cream & pear bread

14.0

Gazpacho

of yellow pepper & cucumber
with candied apple

14.5

“Dal” Indian lentil soup

With chicken strips or black tiger prawns

18.0

Vegetarian Indian lentil Soup

16.0

SUMMER FRESH...AS YOU LIKE IT

Small mixed salad, dressing of your choice

13.5

Small green salad, dressing of your choice

12.0

Sausage and cheese salad

garnished with Swiss cervelat &
lenzerheide mountaincheese

22.0

Summer salad with burrata

fresh tomato, nectarine, bread & burrata cheese

26.0

Caesar Salad

classically prepared with fried bacon, croutons
& grana Padano cheese

23.0

-with fried chicken strips or tiger prawns

26.0

COLD SPECIALITIES...partly from our own farm

Tgantieni-Plate...very traditional

with Bündnerfleisch, Raw ham, salsiz,
bacon, mountain cheese & Bündner Röteli

27.0

Lenzerheidner Mountain Cheese

With pear bread, walnuts, butter & fig mustard

16.5

House Salsiz

In one piece, served on a wooden platter

12.5





TGANTIENI KLASSIKER & NEWS...immer wieder gerne

G	Tgantieni-Rösti (the traditional one) nice and crispy, with bacon, cheese & fried egg	24.0
	Marola-Rösti	26.0
G/🌱	with red onions, olives, pesto, fresh & dried tomatoes, dried tomatoes, leek & grana padano cheese	
	Grisons Capuns „Sursilvans“ (4 Stück)	25.0
	Mangoldwrap with dumpling pan dough & Bündner-meat, served with roasted ham & belpertaler cheese	
G/🌱	Grisons Polenta alla Chef	27.0
	With tomatoes, rocket, sour cream & grana padano	
	Tgantieni-Pfännli	41.0
	roasted beef fillet strips with fresh wild mushrooms, homemade dumplings pan & herb cognac cream sauce	
L	Spaghetti aglio, olio e peperoncino	29.0
	with fried black tiger prawns (slightly spicy); (also available vegetarian 🌱)	
L / G	Indian Chicken Curry „Chef Style“	30.0
	slightly spicy chicken curry with roasted cauliflower & basmatirice (also available vegetarian 🌱)	
G	Sliced pork „Gyros Style“	33.0
	with Tzatziki & french fries or rice	
G	Roasted veal liver	38.0
	with crispy rösti / onions / herbs	

FOR OUR SPORTY

L / G	Fitness-Plate „large mixed salad with fruits, tree nuts & sunflower seeds“, to choose from with:	
	- 140g Chicken breast (fried in olive oil)	25.0
	- 5 Pieces Black Tiger Prawns	30.0
	- 150g Tournedos of beef fillet (roasted medium)	40.0
	- breaded escalope of pork	25.0
	with house dressing oder french dressing	

FOR THE LITTLE SUMMITTERS... UP TO 1.5 METRES TALL

	Globi homemade cheese dumplings pan	13.0
L / 	Daisy „Spaghetti Napoli“	12.5
L	Micky Maus 4 Nuggets, Fries & Ketchup	14.0
L / G / 	Donald Duck small rösti with fried egg & salad	13.0
L / G / 	Dagobert little small mixed salad	6.5

SWEET TEMPTATION

Chefs Souffle 13.0
homade souffle on balsamic plums
(preparation time approx. 15min.)

Apfelcreation 12.5
with vanilla and coconut ice cream and cream

Ice cream café „Tgantieni“ 12.0
three scoops of café ice cream with espresso,
mochaliquer (alcoholic) & cream topping

Kaiserschmarrn 16.0
fine kaiserschmarrn with a scoop of vanilla cream,
choose with cream ice or apple compote

**further sweet temptations can be found
in the dessert menu or on our cake buffet**

GOOD TO KNOW

Our staff will be happy to inform you on request about ingredients in our dishes that may cause allergies or intolerances.

For vegan dishes please ask our staff

dishes marked with  are **vegetarian**

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

dishes marked with **L** are lactose free

Meat declaration type & origin:

Prawns: VT

Veal: own farm, CH

Beef: own farm, CH, UR, PR

Bread & pastries: CH, AT

Poultry, pork: CH