

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...



EINFACH FAMILIÄR – DAMALS WIE HEUTE



soups

G 	Porcini mushroom cappuccino with its garnish & nutmeg foam	11.5
G	Pumpkin cream soup with grapes & deer sausage (also available vegetarian )	14.0 11.5
	Soup of the day	daily rate

starters

L / G 	Small mixed salad french or housedressing	13.5
L / G 	Small colourful leaf salad french or housedressing	12.0
	Small caesar salad "classic" with fried bacon, croutons & Grana Padano cheese	15.0
	with chicken strips or shrimps	17.5
G	Small Tgantieni wild-variation smoked wild boar ham with marinated feta cheese & rocket bouquet (also available vegetarian )	19.0
	Small portion capuns "sursilvans" (2 pieces) mangold wrap with dumpling dough & dried grison meat, served with roasted ham & Belper tuber	16.0

dishes marked with  are **vegetarian**
dishes marked with **G** are **glutenfree**
dishes marked with **L** are **lactose free**

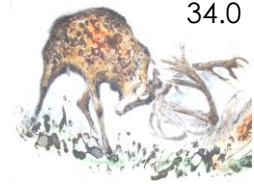
our wild specialities & classics

hunter's pan with roasted venison fillet strips 42.0

fresh wild mushrooms, cognac herb cream sauce, red cabbage, brussels sprouts, red wine pear, cranberry foam & spaetzle

hearty home-pickled deer pepper 34.0

with porcini mushroom gnocchi, red cabbage, brussels sprouts, chestnuts, red wine pear & cranberry foam



G Short-roasted racks of saddle of venison 47.0

with potato gratin, porcini mushrooms & jus



Vegi venison pan with homemade spaetzle 29.0

red cabbage, brussels sprouts, red wine pear, cranberry foam chestnuts & light herb cream sauce with mushrooms

Gently braised wild boar knuckle 32.0

with red apple cabbage & grison cream polenta

Tgantieni venison fillet skewer 49.0

L / G

champignons, tomatoes, herb butter, dips

to choose with:

- spaetzle, - french fries or - porcini mushroom gnocchi

Tgantieni beef fillet skewer 49.0

L / G

pepperoni, onions, herb butter, dips

to choose with:

- spaetzle, - french fries or - porcini mushroom gnocchi

Wiener schnitzel of veal 46.0

L

grilled vegetables, french fries, cranberries

Forest mushroom pan „Tgantieni“ 41.0

fried beef fillet strips with fresh forest mushrooms, homemade spaetzle & herb cognac cream sauce

Indian curry „chef style“ 30.0

L / G

slightly spicy chicken curry with chicken strips or shrimps, cauliflower, basmati rice & coriander

(also available vegetarian/vegan )



Porcini mushroom quiche 28.0

with sour cream & cranberries

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

dishes marked with **G** are glutenfree

dishes marked with **L** are lactose free

meat declaration type & origin:

chicken: CH

venison: from own hunt, CH, AT, DE, FR

veal: from our own farm, CH

beef: from our own farm, CH, UR, PR

shrimps: VT



many thanks to our suppliers:

Puracenter, Lenzerheide	dairy products, eggs, cheese
Spar Markt, Valbella	ice cream, fruits, vegetables
Parpan Andrea, farmer, Lain	meat, salsiz, eggs, potatoes
Ecco Jäger, Bad Ragaz	salad, fruits & vegetables
Rageth Comestibles, Landquart	meat, fish, venison
Transgourmet, Chur, CH	various products & non food
Künzli Metzgerei, Chur, CH	meat, sausages, chicken
Merat, Landquart, CH	meat, sausages, chicken
Saviva Swiss Food, CH	various products & non Food
Berni's Metzgerei Zuoz, CH	deer sausage and deer salsiz

good to see you.....we wish you from the bottom of our hearts.....
"enjoy"..... family beltrametti & parpan with team
