







## Soup

Grison Barleysoup Cream Soup	small	9.80
	large	14.80
Chanterelles Creamsoup	small	9.80
	large	14.80

## Salade

  Seasonal Leaf salade with cherrytomatoes Roasted sunflower seeds	9.80
 -with suisse chickenbreaststripes	24.50
 -with sauted king prawns	28.00
 Tomatoe-Burrata-Salad on Rucolapesto	16.50
 Caramelized fresh goatcheese marinated grilled vegetables	21.00
Cervelat-Cheese-Salad	16.50

 vegetarian

 no gluten

## Galloway-Beef out of Larnags

Sausage from the grill (180g) and butterrösti	24.50
Cellentani noodles with minced beef and apple compot	24.50
Roasted Beef sour marinated with Pizokels and vegetables	29.50

## Beef

Pork kotelette (Swiss-Prim)	32.00
Calfcrown kotelette (Swiss-Prim)	49.00
Rib Eye-Steak (Ireland ca.230g)	47.00
Tomahawk-Steak (Ireland ca.1Kg)	110.00

Sidedishes: Butterrösti, Risotto or Leafsallad

Saucen: Jus, Kräuterbutter




## Larnagser Evergreens

Homemade Capuns Dough with air dried beef   herbs wrapped in Mangold leaves Gratinated with cheese in a creambouillon	29.00
Calf's liver in Balsamicojus and Butterrösti	35.00
Quark-Pizokels with bacon, Wirz and alpcheese	24.00
Tagliolini with sauted beef-filetstripes and vegetables	29.00
Cold Roastbeef with sauce Tatar and roasted potatoes	25.00





### Meatdeclaration:



Beef Suisse and Ireland  
Pork - Suisse  
Calf – Suisse  
Prawns MSC - Vietnam

## Vegeterian dishes








 Ragout of fresh Chanterelles with Butterrösti	24.00
 Quark-Pizokels with vegetables and Alpcheese	24.00
 Homemade Capuns Magoldleaves with plum, apricot, cheese and Creambouillon	29.00

## Cold Platters

 Andutgel from galloway-beef	17.00
  alpcheese from Laax	16.00
 Grisons platter Air dried beef, crudo, coppa, bacon, cheese	29.00

-  vegetarien
-  glutenfree

## Sweet dishes

  Affogato al Cafe (Vanilla ice cream with Espresso)	7.50
 Chocolate cake	7.50
Ice Coffee Larnags	10.50
 selection of fruit tarts	7.00
 Apple pie and Rum Ice cream	10.50
 Toblerone mousse	12.00
 Fresh strawberries and Souricecream	12.00
Homemade Ice cream and Sorbet per scoop Vanilla, Sourcream, chocolate, Mocca, Strawberry, Mango Pineapple, Green apple	3.50

Please ask for the allergy men

Prices incl.tax