





Soup

Grison Barley Cream Soup	10.50
Chanterelles Cream soup	10.50
Soup of the day	10.50

Salade | Starters

  Seasonal Leaf salade with cherrytomatoes roasted sunflower seeds	10.50
 -with suisse chickenbreaststripes black sesamseeds and parmegiano	25.00
 -with sauted king prawns and pinen nuts	28.00
 Tomatoe-Burrata-Salad	18.50
 Caramelized fresh goatcheese with cold marinated grilled vegetables	21.00
Cervelat-alpcheese-salad	18.00

Galloway-Beef out of Larnags

Sausage from the grill (180g) and butterrösti	26.00
Cellentani noodles with minced beef and apple compot	24.50
Brasato with Pizokels and vegetables	34.00

Beef

Pork kotelette (Swiss-Prim)	32.00
Calfcrown kotelette (Swiss-Prim)	52.00
Entrecote (Ireland ca.220g)	48.00
Tomahawk-Steak (Ireland ca.1Kg)	120.00

Sidedishes: Butterrösti, Risotto or Leafsälad

Larnagser Evergreens

Homemade Capuns	29.50
Dough with air dried beef herbs wrapped in Mangold leaves Gratinated with cheese in a creambouillon	
Calf's liver in Balsamicojus and Butterrösti	36.00
Quark-Pizokels with bacon, Wirz and alpcheese	26.00
Tagliolini with sauted beef-filetstripes and vegetables	31.00
Cold Roastbeef with sauce Tatar and roasted potatoes	27.00





Meatdeclaration:



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

Vegeterian dishes

 Ragout of fresh Chanterelles with Butterrösti	26.00
 Quark-Pizokels with vegetables and Alpcheese	24.50
 Homemade Capuns Magoldleaves with plum, apricot, cheese and Creambouillon	29.50
 White Beanmousse with  in Sesamöl sauted vegetables	24.00

Cold Platters

 Andutgel from galloway-beef	17.50
  alpcheese from Laax	16.50
 Grisons platter Air dried beef, crudo, coppa, bacon, cheese	29.50

 vegetarien
 glutenfree

Restaurant










TEGIA LARNAGS

Kidsmenu

Noodles with tomato sauce	11
Noodles with minced beef and apple compot	14
Breaded veal escalope with Rösti	21 41
Veal escalope with cream sauce	21 41
Treasure chest with vanilla and chocolate ice cream	5

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	6.50
 Apple pie	8.00
 Toblerone mousse	12.00
 Fresh strawberries and yogurt-icecream	12.00
Homemade Ice cream and Sorbet per scoop Vanilla, Yogurt, Chocolate, Mocca, Strawberry, Mango Pineapple, Green apple	3.80

Please ask for the allergy menu

Prices incl.tax