





English Menu

Soup

Grison Barleysoup Cream Soup	small	9.80
	large	14.80
 Pumpkin Creamsoup	small	9.80
	large	14.80
Soup of the day	small	9.80
	large	14.80

Salade

 Seasonal Leaf salade with cherrytomatoes Roasted sunflower seeds		9.80
 beetrootcarpaccio in walnuddressing with gratinated fresh goatcheese		17.50
 lamb's lettuce with Egg and Croutons	small	11.80
	large	16.50
with bacon	+	2.00

homemade dressing: italienne | french | raspberr

Larnagser Evergreens

Homemade Capuns	29.00
Dough with air dried beef herbs wrapped in Mangold leaves Gratinated with cheese in a creambouillon	
Calf's liver in Balsamicojus and Butterrösti	35.00
Tagliolini with sauted beef-filetstripes and vegetables	29.00
 Cheesefondue with Bread for 2 p.p	29.00
-mit Kartoffelnwith potatoes	4.00
Fondue Chinoise à Discretion for 2 Person p.P	59.00
Beef and Veal homemade Sauces Fruits, Wedges, Rice, Springrolls	

Beef

Pork kotelette (260g)	32.00
Calfcrown kotelette (280)	49.00
Rib Eye-Steak (Ireland 230g)	47.00
Tomahawk-Steak (Ireland ca.1Kg)	110.00





Sidedishes: spinachrisotto or butterrösti

Saucen: Jus, Kräuterbutter

Vegeterian dishes

🌿 cellery with pumpkin and risotto	21.00
🌿 Quark-Pizokels with vegetables and savoy	23.50
🌿 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

Meatdeclaration:









Beef Suisse and Ireland

Pork - Suisse

Calf – Suisse

Prawns MSC - Vietnam

Sweet dishes

  Affogato al Cafe (Vanilla ice cream with Espresso)	6.50
 Chocolate cake	7.50
 selection of fruit tarts	6.50
 Apple pie with Rum Ice cream	7.00 10.50
  Toblerone mousse	12.00
 Caramel cream, Meringues, Vanilla ice cream and caramel pear	12.00
Homemade Ice cream and Sorbet per scoop Vanilla, Sourcream, chocolate, Mocca, Strawberry, Mango Pineapple, Green apple	3.50

Prices incl.tax