

Soup

Grison Barley creamsoup	small	10.50
	large	16.00
  Pumpkinsoup with seeds and oil	small	10.50
	large	16.00
Soup of the day	small	10.50
	large	16.00

Salade

  Seasonal leaf salade with cherrytomatoes and roasted sunflower seeds		10.50
 -with suisse chickenbreast stripes		24.50
 -with sauted king prawns		28.00
 Beetroot- pearsalad in walnutdressing with gratinated fresh goatcheese		18.50
 lamb's lettuce with Egg and Croutons	small	12.00
	large	16.50
with bacon	+	2.00

homemade dressings: italienne, french, raspberry

Galloway-Beef out of Larnags

Brasato in Redwinesauce with Pizokels and vegetables	32.00
Sausage from the grill (180g) and butterrösti	26.00
Cellentani noodles with minced beef and apple compot	24.50

Beef

Pork kotelette (260g)	32.00
Calfcrown kotelette (300g)	52.00
Rib Eye-Steak (Ireland ca.230g)	48.00
Tomahawk-Steak (Ireland ca.1Kg)	120.00

Sidedishes: spinachrisotto, butterrösti or sidesalad

Served with herb butter and Jus

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	35.50
Quark-Pizokels with bacon, wirz and alpcheese	24.50
Tagliolini with sauted beef-filetstripes and vegetables	29.50
🌿 Cheesefondue with Bread from 2 p.p with potatoes	29.50 +4.00

Vegeterian and vegan dishes

🌿 cellery with a panade of pumpkinseeds and risotto	22.00
🌿 Quark-Pizokels with vegetables and alpcheese	24.50
🌿 Homemade vegetarian Capuns Magoldleaves with plum, apricot, cheese and creambouillon	29.50
🍷 🌿 white Beanmousse with 🌿 in sesamoil sauted vegetables	22.00

Cold Platters

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

-  vegan
-  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
☒🌿	Larnags Icecoffee with kirsch	10.50
🌿	Chocolate cake	7.50
🌿	selection of fruit tarts	7.00
🌿	Apple pie	7.50
	with Rum Ice cream	10.50
☒🌿	Tobleronemousse	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	3.80

Prices incl.tax