









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
 -with suisse chickenbreaststripes		24.50
 -with sauted king prawns		28.00
 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 Dressings: italienne, French, raspberry

Galloway-Beef out of Larnags

Ragout in redwinesauce and butterrösti	28.50
Sausage from the grill (180g) and butterrösti	24.50
Cellentani noodles with minced beef and apple compot	24.50

Beef

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

Sidedishes: spinachrisotto or butterrösti

Served with herb butter and Jus





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
Quark-Pizokels with bacon, Wirz and alpcheese	24.00
Tagliolini with sauted beef-filetstripes and vegetables	29.00
🌿 Cheesefondue with Bread from 2 p.p	29.00
-mit Kartoffelnwith potatoes	4.00

Vegeterian dishes

🌿 cellery with pumpkin and Plum-polenta	21.00
🌿 Quark-Pizokels with vegetables and savoy	23.50
🌿 Homemade Capuns	29.00
Magoldleaves with plum, apricot, cheese and Creambouillon	

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