









Soup

Grison barley creamsoup	small	12.50
	large	17.50
  Pumpkinsoup	small	12.50
	large	17.50
Soup of the day	small	12.50
	large	17.50

Salads

  Seasonal leaf salad with date tomatoes and roasted sunflower seeds		12.50
 Lamb's lettuce with egg and croutons		14.00
with bacon	+	3.00
homemade dressings: italian, french, raspberry		
 Iceberg lettuce with prawns and thousand-island dressing		24.00
  caramelized goatcheese on beetroot carpaccio walnuts apple		22.50

Galloway-Beef out of Larnags

Boiled Beef with horseradish sauce and butterrösti	38.00
Sausage from the grill (180g) and butterrösti	27.50
Cellentani noodles with minced beef and apple compote	26.00

Beef

Baby-Spareribs (Swiss ca. 400g) 36.00

Calfcrown kotelette (280g) 56.00

Beef-entrecote (Ireland ca.230g) 52.00

Tomahawk-steak (Ireland ca.1Kg) 135.00
for 2 - 3 people incl. 2 side dishes

vegetables, herb butter and veal jus


Sidedishes:

risotto, butterrösti, sidesalad,

Larnagser evergreens

Homemade capuns	32.00
Dough with air dried beef herbs wrapped in Mangold leaves Gratinated with cheese in a creambouillon	
Calf's liver in balsamicojus and butterrösti	39.00
Quark-pizokels with bacon, savoy and alpcheese	28.00
Tagliolini with sauted beef-filetstripes and vegetables julienne	34.00






from 2 People

 Cheesefondue with bread per person	29.50
- with potatoes	+7.00
- tomatoes, pickles, silver onion	+7.00





Meatdeclaration:




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

Vegeterian and vegan dishes

	Quarkpizokels with vegetables and alpcheese	28.00
	Homemade vegetarian capuns Mangoldleaves with plum, apricot, cheese and vegetablecreambouillon	32.00
  	Lentil-Chickpea-Curry Pack Choi	26.00

Cold platters

	Andutgel from galloway-beef	18.00
 	alpcheese from Rumetg	17.00
	Grisons platter Air dried beef, crudo, coppa, bacon, alpcheese	32.00

-  vegan
-  vegetarien
-  glutenfree

Sweet dishes



☒	Affogato al Cafe (vanilla ice cream with espresso)	7.50
	Larnags Icecoffee with kirsch	10.50
🌿	Chocolate cake	8.00
🌿	selection of fruit tarts	8.00
🌿	Apple pie with raisins	8.50
☒	Tobleronemousse	13.00
🌿	Homemade Ice cream per scoop Vanilla, Sourcream, chocolate, Mocca, Strawberry, Walnut	4.50
	Homemade Sorbet per scoop Mango, Pineapple, Green Apple	4.50
	Cream	1.50

If necessary, please ask for our allergen menu

Prices incl. tax