

Soups

Clear tomato essence | Brasato-Ravioli 16.00

▶ Yellow sweet pepper soup 17.50
Grilled Prawn

nonalcoholic appetiser	
San Bitter Spritz	11.00
Non alcoholic Hugo	11.00

Salads | starters

🍷 ▶ Seasonal leaf salad | datterino tomatoes 12.50
roasted sunflower seeds

🍷 Burrata | varied tomatoes | pesto 19.50

🍷 caramelised goat cheese 23.50
fennel salad

▶ Tagliarini | Vongole 21.00
White wine | garlic | parsley

🍷 Iceberg salad | shrimps 24.00
Thousand-Island dressing

Apéro	
Mint Collins	16.00
Larnagser Spritz	13.00
Negroni Spagliato	14.00
Sparkeld Rosé sour	12.00

From the Larnagser Galloway-Beef

Grilled sausage snail (180g) butterrösti	27.50
Brasato-Ravioli jus chervil onion jam Parmesan	21 32

From the Beefer

Baby-Spareribs (Swiss approx. 400g)	36.00
Calf crown chop (Swiss approx. 320g)	56.00
Black Angus Entrecote (Irland approx. 220g)	52.00
Tomahawk-Steak (Irland approx. 1Kg) for 2-3 persons vegetables, herb butter and veal jus two side dishes of your choice	135.00

Side dishes: butterrösti, risotto or side salad

Evergreens

Homemade Capuns 32.00
dried meat cubes in spaetzle dough
wrapped with chard leafs and cream bouillon

Tagliolini | beef fillet strips 34.00
vegetables strips

Calf liver strips | balsamico jus 38.00
butterrösti

Beef filet «Stroganoff» with Tagliolini 46.00

Fish of the day

From 2 people or more, pre-order
Fondue Chinoise à discretion per person 62.00
Beef- and calf meat cuted by hand
with homemade sauces
fruits, farmer potatoes, spring rolls and rice




Digistif

Cosmopolitain	16.00
Manhattan	17.00
Negroni Contratto	18.00

Vegetarian dishes



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|---|-------|
| ▶ Chanterelle ragu butterrösti | 26.50 |
| ▶ Quark-Pizokels with vegetables and alpine cheese | 28.00 |
| ▶ Homemade vegetarian Capuns
Plums, apricots, cheese and cream bouillon wrapped with chard leafs | 32.00 |

Cold Grison specialties

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|  Andutgel from the Galloway-Beef | 18.00 |
|  ▶ Alpine cheese from Laax (from Rumetg) | 17.00 |
|  Grison plate
Air dried Grison meat, raw ham, Coppa, bacon and alpine cheese | 32.00 |

- ▶ vegetarian
-  gluten free

Sweet dishes

 Affogato al Cafe (Vanille icecream with Espresso)	8.00
▶ Chocolate cake	8.00
▶ Iced coffee Larnags with cherry	10.50
▶ Topped apple pie	8.00
 Tobleronemousse	14.00
▶ Fresh strawberries with sour ice cream	12.00
▶ Homemade icecream and sorbet	4.50
Vanilla, chocolate, mocca, sour cream, strawberries, mango, apple, pineapple	

Prices inclusive VAT

Please ask our staff for the allergen list

Digistif	
Old pear from Zizers	10.50
Balvennie Doublewood	16.00
Plantation 20	16.00
Fernet Contratto	12.00