

DAILY DISHES

STARTERS

Grisons air dried meat from the butcher Hatecke 24
with pickled vegetables and bread

Mountain cheese from the region 21
with apricot mustard, pear bread and nuts

Alpine Tapas with various per person 26
products from the region
from 2 people

OUR CLASSICS

Tartar of Swiss beef, optionally with 70 g 26
brioche, spice cream and pickled 140 g 36
vegetables

Barley soup with Grisons meat 14
and chives **VEGAN POSSIBLE**

with Vienna sausage from the butcher Zanetti +6

Mixed leaf salad with egg from Sent, 14
cucumber, carrots and garden cress
served with French, balsamic or Italian dressing

— Chicken skewers wrapped in pumpkin seeds +12
with lemon and pepper dip

— Goat cheese from Tschlin +9
with chilli and quince chutney

— Pumpkin, apricot and hazelnut **VEGAN** +9

Swiss pork schnitzel with french fries and salad 34

Burger of Swiss beef with french fries 34
(rye bread, tomato, cucumber, lettuce
and cocktail sauce)

SAISONAL

Venison pate with celery and black walnut 18

Pumpkin cream soup with seeds and oil **VEGAN** 14

Beef consomme with bacon dumplings 21
and chives

Hateckes Engadine sausages 26
of Grisons woolly pig and Engadine beef
with sauerkraut and rye flour padding

Ragout of venison with pizokels, «Tschin» pear 42
and red cabbage

Tagliatelle with porcini mushroom cream, 29
parsley and red wine shallots

DESSERTS

Fruit tart 8

Cake from the daily special 9

Engadine nut cake from the pastry Benderer 8

Engadine hay milk ice cream per scoop 3.50
and sorbets from the trolley,
various flavours

Vermicelles 16

Information on allergens and ingredients is available
from our service team on request.

All prices in CHF incl. VAT.

DRINKS

SUMMER DRINKS

WITHOUT ALCOHOL

Homemade lemonade Lemon, lime, honey, soda	5 dl	6.50
Berries on the Rocks Cassis, frozen berries, grenadine, wild berry tonic	5 dl	7.50
Homemade Ice Tea — Berries-Basil — Lemon-Rosemary	5 dl	7.50

WITH ALCOHOL

Aperol Spritz	12.50
Hugo	12.50
IVA Spritz	13.50
Lillet Vive Lillet blanc, frozen berries, tonic	12.50
Engiadina Mule IVA, gin, ginger beer, lime, soda, thyme	16.50
Pimm's No1 Cup Pimm's No1, ginger ale, lemon, orange, cucumber, mint	12.50
Cassis Breez Gin, cassis, wild berry tonic	13.50

SOFT DRINKS

Coca-Cola I Cola zero	3.3 dl	5
Elmer Citro I Sinalco	3.3 dl	5
Rivella red I blue	3.3 dl	5
Schweppes Bitter Lemon I Ginger Ale	2 dl	5.50
Swiss Mountain Spring Tonic Water	2 dl	6
Ramseier Apple juice I Apple spritzer	3.3 dl	5
Möhl juice from the barrel (with or without alcohol)	5 dl	6

MINERAL WATER

Passugger sparkling water	4.7 dl	6
	7.7 dl	9
Allegra still water	4.7 dl	6
	7.7 dl	9
Mountain water from Scuol	3 dl	3
	5 dl	5

BEER

Calanda Edelbräu on draught	3 dl	6
	5 dl	8.50
Panache	3 dl	6
	5 dl	8.50
Erdinger Weissbier	5 dl	8.50
Erdinger Weissbier alcohol-free	3.3 dl	6.50
Bun Tschlin cler	3.3 dl	7.50
Bun Tschlin Weizen	3.3 dl	7.50

RAST COFFEE

Coffee I Espresso I Ristretto	5
Double espresso	8.50
White coffee I Cappuccino	6.80
Latte Macchiato	6.80
Tea «LeafCup by Ronnefeldt», different sorts	6.50
Hot chocolate I Ovaltine	6.80

WINE

Please note our range of open wines on our blackboard or ask for our wine list.