






# DAILY DISHES

## STARTERS

Grisons air dried meat from the butcher Hatecke with pickled vegetables and bread 	24
Mountain cheese from the region with fruit mustard from Ticino, pear bread and nuts 	21
Gratinated goat's cheese with raw ham crumble, Scuol honey, rosemary and roasted nuts	18
Burrata with a variation of summer tomatoes, chilli and lime, and cashew nuts 	22
Alpine Tapas with various products from the region <b>from 2 people</b> (Grisons barley soup, capuns, various mountain cheeses, Grisons dried meat, Scuol pear bread canapés with fresh goat's cheese)	per person 26

## SAISONAL


Smoked salmon soup with herb oil and rustic bread croutons	14
Tomato soup with crème fraîche 	12
Linguine with citrus sauce and fresh chanterelles ..... — as main dish	22 29
Engadin lamb knuckle with Grisons Bramata and chanterelles 	39
Mixed leaf salad with fresh figs, smoked farmhouse ham from the butcher Zanetti and pomegranate	22

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

### Meat origin:






Chicken, veal, beef and pork from Switzerland



The dishes labelled with  are particularly sustainable dishes.



## OUR CLASSICS

Swiss beef tatar with chilli mayonnaise, pickled vegetables and homemade butter brioche	70 g 26 140 g 36
Barley soup with Grisons meat and chives <b>VEGAN POSSIBLE</b> 	14
— with Engadine cheese and chilli sausage 	+7
Mixed leaf salad with egg from Sent, cucumber, carrots and garden cress served with French, balsamic or Italian dressing ..... — Chicken skewers wrapped in pumpkin seeds with dark garlic aioli	14 +12
..... — Tschlin sheep's cheese with tomato and ginger chutney	+9
Vegan capuns with caramelised port wine shallots <b>VEGAN</b> 	24
Viennese veal schnitzel with cranberries, parsley potatoes and a small mixed salad 	48
Alpine beef cheeseburger with brioche bun, mountain cheese and farmer's bacon from Sent, pickled gherkin and cocktail sauce 	34
White basil brownie with strawberry sorbet	14
Mango tiramisu	14
Cheesecake with mint, cherries and a praline	14
Cake from the daily special	8
Engadine nut cake from the pastry Benderer	8
Various types of ice cream and sorbets	per scoop 3.50


All prices in CHF incl. VAT.

State 06 | 26

# DRINKS

## DRINKS

### WITHOUT ALCOHOL

Homemade lemonade	5 dl	6.50
Cucumber, soda water, Monin cucumber syrup, mint, lemon juice		
Homemade mango ginger lemonade	5 dl	6.50
Mango puree, soda, ginger, lime		
Staibock Gazosa 	3.3 dl	6.50
— Amara   Bitter orange — Uzun   Blueberry — Pink Grapefruit		

### WITH ALCOHOL

Aperol Spritz		12.50
Hugo		12.50
IVA Spritz		13.50
Belvedere Spritz		14.50
Bündner Liabi, apple cider, prosecco		
Lillet Vive		12.50
Lillet blanc, frozen berries, tonic		

## SOFT DRINKS

Coca-Cola   Coca-Cola Zero	3 dl	5.50
Elmer Citro   Sinalco	3.3 dl	5
Rivella red   blue	3.3 dl	5
Schweppes Bitter Lemon   Ginger Ale	2 dl	5.50
Ramseier apple juice   apple spritzer	3.3 dl	5
El Tony Mate	3.3 dl	6
El Tony Mate Zero	3.3 dl	6
Fuse Tea Lemon	3.3 dl	5.50

All prices in CHF incl. VAT.

## 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
Calanda Senza alcohol-free	3.3 dl	6
Erdinger Weissbier	5 dl	8.50
Erdinger Weissbier alcohol-free	3.3 dl	6.50
Bun Tschlin cler 	3.3 dl	7.50

## RAST COFFEE

Coffee   Espresso   Ristretto	5.20
Double espresso	6.80
White coffee   Cappuccino	6.80
Latte Macchiato	6.80
Tea «LeafCup by Ronnefeldt», different sorts	6.50
Hot chocolate   Ovaltine	6.80

## WINE

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