

# DAILY DISHES

## STARTERS


Grisons air dried meat from the butcher Hatecke with pickled vegetables and bread	24
Mountain cheese from the region with apricot mustard, pear bread and nuts	21
Gratinated goat's cheese with raw ham crumble, Scuol honey, rosemary and roasted nuts	18
Beef carpaccio with pickled portobello mushrooms, sbrinz, rocket, pine nuts and truffle cream	29
Alpine Tapas with various products from the region <b>from 2 people</b>	26
(Grisons barley soup, capuns, various mountain cheeses, Grisons dried meat, Scuol pear bread canapés with fresh goat's cheese)	

## SAISONAL

White asparagus with parsley potatoes and hollandaise sauce	32
— Grilled Swiss steak veal loin (200 g)	+ 34
— Grisons raw ham from the butcher Zanetti	+ 14
Leaf salad with grilled green asparagus, carrots, cherry tomatoes, sunflower seeds, strawberry-apricot chutney and radishes	19
Braised aubergine with roasted nuts, pomegranate, pommes rissolees, rocket and vegan cream cheese	24
Agnolotti alla Toscana with tomato ragout, pine nuts and Grana Padano	19
— as main dish	28

**Meat origin:** Chicken, veal, beef and pork from Switzerland, venison from Tyrol



The dishes labelled with  are particularly sustainable dishes.



## OUR CLASSICS

Tartar of Swiss beef with brioche, chilli mayonaise and fried capers	70 g 26 140 g 36
Cream of tomato soup with cream topping and rustic herb croutons	12
Barley soup with Grisons meat and chives	14
<b>VEGAN POSSIBLE</b> with Vienna sausage from the butcher Zanetti	+6
Mixed leaf salad with egg from Sent, cucumber, carrots and garden cress served with French, balsamic or Italian dressing	14
— Chicken skewers wrapped in pumpkin seeds with watercress aioli	+12
— Goat cheese from Tschlin with pear and chilli chutney	+9
Viennese veal schnitzel with cranberries, parsley potatoes and a small mixed salad	48
Alpine beef cheeseburger with brioche bun, mountain cheese from Ftan, farmer's bacon from Sent, pickled gherkin and cocktail sauce	34
Chicken burger with tomato, buffalo mozzarella, pesto, lettuce and grilled chicken breast	28

## DESSERTS

Raspberry cheesecake with mint sorbet	12
Flambéed lime parfait with fresh strawberries and rhubarb compote	12
Cake from the daily special	9
Engadine nut cake from the pastry Benderer	8
Engadine hay milk ice cream and sorbets, various flavours	per scoop 3.50

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


All prices in CHF incl. VAT.

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# DRINKS

## SOMMER-DRINKS

### WITHOUT ALCOHOL

Staibock Gazosa 	3.3 dl	6.50
— Amara   Bitter orange		
— Uzun   Blueberry		
— Pink Grapefruit		
Homemade Ice Tea	5 dl	7.50
— Berries-Basil		
— Lemon-Rosemary		

### 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		
Engiadina Mule		16.50
IVA, gin, ginger beer, lime, soda, thyme		

## SOFT DRINKS

Coca-Cola   Coca-Cola Zero	3.3 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
Möhl juice from the barrel (with or without alcohol)	5 dl	6
Fuse Tea Lemon	3.3 dl	5.50

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## 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   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.