

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 plum chutney

— Beetroot, apple and sunflower seeds +9
VEGAN

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

Swiss beef consomme 14
with pancake stripes and chives

Curry sausage Belvedere 21
Veal sausage with homemade curry sauce, fried
onions and French fries

Marinated Swiss salmon with buttermilk, 24
cucumber and chives

Capuns with Grisons meat, mountain cheese 28
and red wine shallots

VEGAN & GLUTEN-FREE POSSIBLE

Tagliatelle with truffle cream, tarragon and Sbrinz 29

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, various flavours

Our menu boards are produced by the
MOVIMENTO association, a private
institution for people with disabilities
in Scuol. www.movimento.ch



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

All prices in CHF incl. VAT.

DRINKS

WINTER DRINKS

Mulled wine Belvedere	3 dl	7.50
The delicious red wine is given a delicious, fruity flavour by the addition of lemon and orange peel. Refined with a perfectly balanced spice composition of cloves and cinnamon.		
Hot winter apple	3 dl	7.50
Non-alcoholic punch. Apple juice refined with selected winter spices.		

DRINKS

Aperol Spritz		12.50
Hugo		12.50
IVA Spritz		13.50
Lillet Wild Berry		12.50
Lillet blanc, Schweppes Wild Berry, raspberries, strawberries		
Moët & Chandon Brut Imperial Ice	1 dl	16
Moët & Chandon Brut Imperial Ice	7.5 dl	110
Bündner Brüt Selection «Belvedere»	1 dl	8.50
Bündner Brüt Selection «Belvedere»	7.5 dl	58

SOFT DRINKS

Vivi Kola Vivi Kola 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
Swiss Mountain Spring Tonic Water	2 dl	6
Ramseier Apple juice 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

RAST COFFEE

Coffee Espresso Ristretto	5
Double espresso	8.50
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.

All prices in CHF incl. VAT.