

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
Homemade pâté made from Engadine veal and Appenzell duck with pistachios, dried apricots and Waldorf salad 	22
Alpine Tapas with various products from the region from 2 people (Grisons barley soup, capuns, various mountain cheeses, Grisons dried meat, Scuol pear bread canapés with fresh goat's cheese)	per person 26

SAISONAL

Wild garlic soup with croutons 	14
Asparagus cream soup with Engadine raw ham crumble 	16
Linguine with citrus sauce, grilled asparagus, balsamic vinegar from Modena and Grana Padano cheese — as main dish	19 28
Engadine lamb knuckle with vegetable brunoise and wild garlic risotto 	39
Mixed leaf salad with grilled asparagus, sunflower seeds, radishes, carrots with raspberry vinaigrette and bread chips	18

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 tartare with port-soaked shallots, black garlic cream, pickled mustard seeds and homemade rosemary and tomato focaccia	70 g 26 140 g 36
Barley soup with Grisons meat and chives VEGAN POSSIBLE 	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 citrus aioli — Tschlin sheep's cheese with cherry and pepper chutney	14 +12 +9
Curried lentils with tomatoes and vegan herb cream cheese VEGAN	24
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

DESSERTS

Rhubarb crumble cake with vanilla whipped cream and chocolate crunch	14
Three kinds of cream-filled profiteroles and pistachio sponge cake	14
Tiramisu	14
Cake from the daily special	10
Engadine nut cake from the pastry Benderer	10
Various types of ice cream and sorbets	per scoop 3.50

All prices in CHF incl. VAT.

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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		
Staubock 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
Möhl juice from the barrel (with or without alcohol)	5 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
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 Alvetern wheat beer 	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.