

LOCANDA



WELCOME TO OUR RESTAURANT LOCANDA!

We serve traditional meat specialities like fondue and chateaubriand. In addition you may also create your own out of our à la carte dishes.

We wish you "an guata"!

LOCANDA

STARTERS

LAMB'S LETTUCE WITH ROASTED BACON AND EGG with a sauce of your choice	19
TATAR OF SWISS BEEF served with toast and butter	28
PUMPKIN CREAM SOUP with cream topping, pumpkin seeds and -oil	14

INTERMEDIATE COURSES

VEGI CAPUNS with porcini mushrooms	24
PIZOKEL with fresh spinach, bacon and gratinated with cheese	26
PAN OF HOMEMADE GNOCCHI with fresh almond cream, tomato sauce, cherry tomatoes, chard	26
GLAZED SCALLOPS On a pumpkin curry sauce, with red cabbage puree and marinated diced peppers	29

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MAIN COURSES

ONE ORIGINAL VIENNESE SCHNITZEL OF VEAL with French fries, fresh vegetables and cranberries	34
TWO ORIGINAL VIENNESE SCHNITZEL OF VEAL with French fries, fresh vegetables and cranberries	49
FRIED KING PRAWNS With coconut rice and colourful wok vegetables	44
VEAL CUTLET With pasta, vegetables, herb butter	58
PUSCHLAV VEGETABLE PIZZOCCHERI	34

DESSERTS

CHOCOLATE MOUSSE ROCHE Black berry sorbet	16
"PRÄTSCHLI BANOFFEE" with Mascarpone cream and Bananas, Caramel, Mango and Passion	16
AMARETTI AMARETTO-PARFAIT with apple and pears	16

Origin of meat: veal & pork: Switzerland beef: Switzerland/Ireland
 lamb: Ireland chicken: Switzerland

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MEAT SPECIALITIES

CHATEAUBRIAND, 230g – for at least 2 persons 76 per person
with Sauce Béarnaise and various side dishes

FONDUE SPECIALTIES À DISCRETION

As a starter, we serve a homemade spring roll
or you can have a salad from our buffet.

For the main course, enjoy your fondue à discretion
with a large selection of side dishes and sauces.

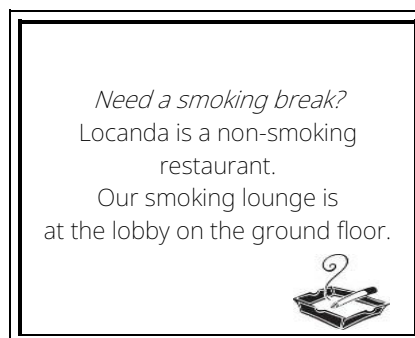
Finally, we will spoil you with our dessert of the day
or a scoop of homemade Iva ice cream with preserved plums

CHINOISE 58 per person

BOURGUIGNONNE 60 per person

FISH 58 per person

VEGETABLES 40 per person



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DRINKS

ALCOHOL-FREE DRINKS

Mineralwasser still/sparkling	1 Liter	9.00
Rhazünser, Arkina, Cola, Cola Zero, Shorley	33cl	5.50
Rivella rot/blau, Fanta, Sprite, Sinalco,	33cl	5.50
"Hus-Tee" (Arosa ice tea)	50cl	6.50
Schweppes Tonic/Bitter Lemon/Ginger Ale	20cl	5.50
Orange, grapefruit, tomato juice-, Apple or grape juice	20cl	5.50

BEER

Appenzeller Säntis Kristall (tapped)	Stange 25cl	5.50
Appenzeller Weizenbier	50cl	9.00
Appenzeller Sonnwendig alcohol-free	33cl	7.00
Appenzeller Weizenbier alcohol-free	50cl	8.00
Calanda Edelbräu	33cl	7.00

APÉRITIFS AND BITTERS

Cüpli Prosecco		9.00
Cüpli Champagne Gosset Brut		16.00
Aperol		8.00
Aperol Spritz		12.00
Crodino alcohol-free		6.00
Crodino Spritz		11.50
Appenzeller, Ramazotti	4cl	9.50
Campari, Cynar, Rossi	4cl	9.50
Sherry Tio Pepe	4cl	9.50
Porto red/white, Martini red/white	4cl	9.50
Braulio, Ricard, Pernod	4cl	9.50
Fernet Branca, Underberg	4cl	9.50

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DRINKS

SPIRITS

Kirsch/Zwetschge/Chrüter/Obstler	2cl	7.00
Williams/Himbeergeist	2cl	7.00
Vieille Prune / Vieille Poire	2cl	8.00
Homemade IVA/Limoncello	2cl	6.00
Local Röteli	4cl	8.00
Calvados Morin père et fils	2cl	8.00
Calvados Morin père et fils V.S.O.P.	2cl	9.00
Cognac Martell	2cl	11.00
Cognac Remy Martin V.S.O.P.	2cl	11.00
Johnnie Walker Red Label/Tullamore Dew	4cl	11.00
Four Roses	4cl	13.00
Bacardi/Vodka/Gin	4cl	10.00
Grand Marnier / Cointreau	2cl	9.00

GRAPPA

Nonino	2cl	10.00
Moscato Sibona	2cl	7.00
Berta Greta	2cl	10.00
Marchese di Villamarina	2cl	7.00
Ornellaia	2cl	10.00
Sassicaia	2cl	14.00

HOT DRINKS

Coffee/Espresso/Tea	5.00
Coretto Grappa	6.00
Tea Rum	7.50
Ski water with Kirsch	7.50
Schümli-Pflümli	12.00
Irish Coffee	12.00