

TERRASSE



COLD DISHES

MIXED GRISONS PLATE 60g/120g with Grisons meat, Grisons raw ham, bacon, Arosa Salsiz and cheese	25	35
TASTY "BAUERNALSIZ" 100g Salami kind from Mr. Peter Sprecher, Sonnenrüti Langwies		19
CREAMY BURRATA With pickled vegetables, olive earth, salted lemon and roasted nuts		23
BEEF TARTARE WITH BRIOCHE TOAST AND GARNISH with black garlic, pickled red onions and mustard seeds	28	37

SOUPS AND SALADS

CLEAR BEEF OR VEGETABLE SOUP with pancake stripes or Tyrolean bacon dumplings	*9	15
GRISONS BARLEY SOUP	*12	18
SOUP OF THE DAY * small portions only available in connection with a main course	*9	15
SALAD FROM OUR BUFFET small plate		15
big plate		22

VEGETARIAN MEALS

SPAGHETTI with tomato or pesto sauce		27
CHEESE "SPÄTZLI" with roasted onions		29
LEMON RISOTTO		27

VEGAN MEALS

FREGOLA SARDA ✦ with zucchini, lemon oil, garlic, pomegranate, parsley, cherry tomatoes and carrot-chip		28
CHICKPEA POT with Glass noodle crunch		28

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FISH MEALS

CRISPY ZANDER STRIPS with sauce remoulade and French fries	36
FRIED SALMON TROUT FILLET ✦ on lemon risotto with young spinach leaves and wild herbs	39

WARM MEALS

SPAGHETTI Bolognese	27
"ÄLPLER MAGRONEN" with apple compote Noodles in a creamed and cheesy sauce, with potato cubes, bacon and onions	29
"RÖSTI" with bacon, alp cheese and a fried egg	24 30
"PRÄTSCHLI" BURGER FROM BLACK ANGUS BEEF Bacon, caramelized onions, mountain cheese, "Prätschli" sauce, French fries	42
"AROSERLI" SAUSAGE with bread / French fries	16 20
ORIGINAL "WIENER SCHNITZEL" (VEAL), 120g with mixed vegetables and French fries	44
"OLMA" FRIED SAUSAGE with bread or French fries	17 24
FILLET OF BEEF, 220g ✦ with truffled mashed potatoes, young spinach leaves, Cafe de Paris	54

✦ *only served until 2:30 pm*

DAILY OFFER
(until 2.30 pm)

Origin of meat: Veal & pork:

Switzerland
Lamb: Ireland

Beef: Switzerland/Ireland
Poultry: Switzerland

TERRASSE

FOR OUR YOUNG GUESTS (until the age of 10)

BEAR MENU	20
Schnitzel in a creamy sauce with buttered noodles	
CHICKEN HUNT	19
Chicken nuggets with French fries	
PASTA	17
Spaghetti nature, bolognese or tomato sauce	
VEGETARIAN	15
Mozzarella-Sticks with French fries	
"AMELIA'S" CATCH	20
Crispy zander stripes with French fries	

DESSERTS

APPLE DREAM	15
Apple strudel with vanilla sauce	
CARAMEL CREAM "AUNT ROSY"	14
ICED COFFEE "PRÄTSCHLI" STYLE	14
SMALL CHEESE PLATE, 100g regional variety	18
MIXED ICE-CREAM	per scoop 4.5
COUPE OF THE WEEK	8 11

DESSERT FROM THE TROLLEY

VARIOUS PIECES FROM OUR PATISSERIE	6
VARIOUS FRUIT CAKES	7
TORTS	7
+ WHIPPED CREAM	2

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BEVERAGES

COLD DRINKS

Sparkling / still water	1 litre	9.00
Rhätüner/Allegra	35 cl	5.50
Cola, Cola Zero, Shorley, apple juice,	33cl	5.50
Rivella red/blue, Fanta, Sprite, Sinalco	33cl	5.50
Hustee (Arosa ice tea)	50cl	6.50
Schweppes Tonic/BitterLemon/ GingerAle	20cl	5.50
Various juices	20cl	5.50
Möhl Saft vom Fass, with/without alcohol	50cl	7.00

BEER

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

WINES

Bündner Riesling X Silvaner	1dl/5dl	6.00	29.00
Maienfelder Pinot Noir	1dl/5dl	6.50	32.00

APERITIFS AND SPIRITS

Charme Spumante	10cl	9.00
Champagne Gosset Brut	10cl	16.00
Aperol	4cl	8.00
Aperol Spritz		12.00
Crodino Spritz		11.50
Crodino alcohol-free	20cl	6.00
Appenzeller, Ramazotti, Campari	4cl	9.50
Cynar	4cl	9.50
Sherry Tio Pepe, Porto rot/Weiss, Martini	4cl	9.50
Braulio, Pernod	4cl	9.50
Fernet Branca, Underberg	4cl	9.50

HOT DRINKS

Cup coffee/Espresso/Tea		5.00
Cup Cappuccino		5.50
Latte Macchiato		5.50
Cup Caotina/Ovomaltine		5.00
Punsch alcohol-free		5.00
Coretto Grappa		6.00
Tea Rum		7.50
Skiwasser with Kirsch		7.50
Schümli-Pflümli		12.00
House coffee		12.00
Coffee Lutz / Coffee Fertig		8.00
Irish Coffee		12.00