



Our menu of choice

STARTERS

TOMATO CARPACCIO with buffalo mozzarella, fresh basil and rocket leaves

TATAR OF SWISS BEEF served with chips of dark bread

SELF-MARINADED GRISONS SALMON served with a dill-mustard sauce and brioche toast

RIESLING SOUP with cubes of Bündnerfleisch

INTERMEDIATE COURSES

CAPUNS with Salsiz and porcini

SPINACH PIZOKEL au gratin with bacon and cheese

HOMEMADE SPAGHETTI with prawns, cherry tomatoes, garlic and rocket

PAN OF HOMEMADE GNOCCHI with Grisons raw ham and Swiss chard

MAIN COURSES

ORIGINAL VIENNESE SCHNITZEL OF VEAL with parsley potatoes, fresh vegetables and cranberries

LAMB RACKS on a thyme jus, with curd pizokel and ratatouille

CHAR FILET, FRIED IN NUT'S BUTTER on a lentil's ragout, served with sautéed mangold

PUSCHLAV VEGETABLE PIZZOCCHERI

DESSERTS

CHOCOLATE BISKUIT «DACQUOISE» with a raspberries jelly, a chocolate mousse and a wild berries sorbet

TRIFLE OF GRISONS NUT CAKE

GIANDUJA PARFAIT with fresh oranges, macarons and an orange-vanilla sauce

CRÈME CARAMEL with whipped cream and fres fruits

Origin of meat: veal & pork: Switzerland
 Lamb: Ireland

 beef: Switzerland / Ireland
 Chicken: Switzerland



MEAT SPECIALITIES

MEAT FONDUE 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

CHATEAUBRIAND, 220g – for at least 2 persons

64 per person

"SwissPrim"-quality

with Sauce Béarnaise and various side dishes

If you booked half pension and you'd like to enjoy our great Chateaubriand, we grant a discount of CHF 30.-- per person on your hotel invoice.



Origin of meat: veal & pork: Switzerland
Lamb: Ireland

beef: Switzerland / Ireland
Chicken: Switzerland

DRINKS

ALCOHOL-FREE DRINKS

Mineralwasser still/sparkling (Rhäzünser/Allegra)	1 Liter	8.50
Rhäzünser, Arkina, Cola, Cola Zero, Shorley	33cl	5.00
Rivella rot/blau, Fanta, Sprite, Sinalco,	33cl	5.00
"Hus-Tee" (Arosa ice tea)	50cl	6.00
Schweppes Tonic/Bitter Lemon/Ginger Ale	20cl	5.00
Orange, grapefruit, tomato juice-, Apple or grape juice	20cl	5.50

BEER

Appenzeller Säntis Kristall (tapped)	Stange 25cl	5.00
Appenzeller Weizenbier	50cl	7.50
Appenzeller Sonnwendig alcohol-free	33cl	6.20
Appenzeller Weizenbier alcohol-free	50cl	7.50
Calanda Edelbräu	33cl	6.20

APÉRITIFS AND BITTERS

Cüpli Prosecco		9.00
Cüpli Champagne Gosset Brut		15.00
Aperol		8.00
Aperol Spritz		10.00
Crodino alcohol-free		6.00
Crodino Spritz		10.00
Appenzeller, Ramazotti, Campari, Cynar, Rossi	4cl	9.00
Sherry Tio Pepe, Porto red/white, Martini red/white	4cl	9.00
Braulio, Ricard, Pernod, Fernet Branca, Underberg	4cl	9.00

DRINKS

SPIRITS

Kirsch/Zwetschge/Chrüter/Obstler	2cl	7.00
Williams/Himbeergeist	2cl	7.00
Vieille Prune / Vieille Poire	2cl	8.00
Homemade IVA	2cl	7.00
Local Röteli	4cl	10.00
Calvados Morin père et fils	2cl	7.00
Calvados Morin père et fils V.S.O.P.	2cl	8.00
Cognac Martell	2cl	9.00
Cognac Remy Martin V.S.O.P.	2cl	11.00
Johnnie Walker Red Label/Tullamore Dew	4cl	10.00
Four Roses	4cl	12.00
Bacardi/Vodka/Gin	4cl	10.00
Grand Marnier / Cointreau	2cl	10.00

GRAPPA

Nonino	2cl	7.00
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	4.50
Coretto Grappa	5.50
Tea Rum	7.00
Ski water with Kirsch	7.00
Schümli-Pflümli	13.00
Irish Coffee	13.00