

COLD DISHES

	starter	main course
TASTY, AIR-DRIED GRISONS MEAT 60g / 100g	20	30
PLATE OF MIXED GRISONS SPECIALITIES 60g / 120g with raw ham, bacon, salsiz and cheese	19	29
TASTY "BAUERNSALSIZ" 100g Salami kind Grisons style, cut in thin slices	16	
LOCAL MARAN ALP CHEESE 2019 150g, with pear bread and butter	20	
HOMEMADE GRAVED SALMON 80g / 120g, with a dill-mustard sauce, toast and butter	25	32
BEEFSTEAK TARTARE 70g / 140g, with roasted toast, dark bread and butter	25	32

SOUPS

CLEAR BEEF OR VEGETABLE SOUP choose between flaedli (pancake stripes), Tyrolean bacon dumplings or slices of beef marrow	9*	14
HUNGARIAN GOULASH SOUP	9*	14
GRISONS BARLEY SOUP	9*	14
SOUP OF THE DAY	8*	13

† *only served until 2:30 pm*

* *starter portions only in connection with a main course*

Origin of meat: Veal & Pork: Switzerland Beef: Switzerland/Ireland
 Lamb: Ireland Poultry: Switzerland

BUFFET OF SALADS

Create your own salad from our big buffet
and choose your favourite dressing

SMALL PLATE 12

BIG PLATE 17

FOR OUR YOUNG GUESTS

(up to 10 years)

BEAR MENU 16
Schnitzel in a creamed sauce with buttered noodles

CHICKEN HUNT "NAPA" 16
Chicken nuggets with French fries

KID'S PIZZA "AMELIA" 15
with tomatoes, ham and mozzarella

PASTA "MEIMO" 15
Spaghetti nature, bolognese or tomato sauce

VEGETARIAN DISHES

PORCINI RAVIOLI	27
with a basil foam and tomato concassée	
SPAGHETTI	22
choose between tomato or pesto sauce	
CHEESE SPAETZLI	24
with roasted onions	

VEGAN DISHES

CURRY HUMMUS †	28
with smoked tofu cubes and fried chicory	
INDIAN LENTIL CURRY (LENTIL DAHL)	28
with jasmine rice	

FISH DISHES

CRISPY ZANDER STRIPS	33
with sauce remoulade and potato salad	
FRIED SALMON STEAK †	38
with nut butter, young spinach leaves and parsley potatoes	

WARM MEAT DISHES

SPAGHETTI	22
choose between bolognese or carbonara sauce	
ÄLPLERMAGRONEN	24
Noodles in a creamed and cheesy sauce, with potato cubes, bacon, onions and apple compote	
ROESTI	25
with bacon, alp cheese and a fried egg	

† *only served until 2:30 pm*

GRILLED AND FRIED MEALS

BRATWURST with bread	16
with French fries	21
WIENERLI OR AROSERLI with bread	16
with French fries	21
ALP'S BURGER	29
100% SwissPrime beef, with salad, tomatoes, bacon and alp cheese, served with potato wedges	
ORIGINAL WIENER SCHNITZEL (VEAL), 160g	42
with fresh vegetables and French fries	
MEDALLIONS OF PORK FILLET †	42
with buttered spaetzli, fresh vegetables and herbs' butter	
BEEF ENTRECÔTE, 200g †	48
with tagliatelle, fresh vegetables and herbs' butter	
BEEF FILLET STEAK, 200g †	54
with a pepper sauce, Acquerello risotto and fresh vegetables	

† *only served until 2:30 pm*

Origin of meat:

Veal & pork: Switzerland
Lamb: Ireland

Beef: Switzerland/Ireland
Poultry: Switzerland



EVERY EVENING
IN OUR LOCANDA

MEAT FONDUE À DISCRETION

Homemade spring roll

or

Salad from our buffet

* * *

Meat fondue

Chinoise *or* Bourguignonne

with a big buffet

of sauces and side dishes

* * *

Iva ice-cream with marinated plums

or

Dessert of the day

or

Mixed ice-cream

* * *

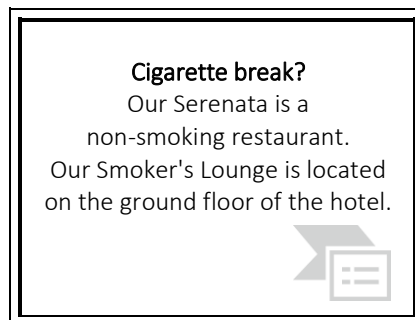
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Fondue Chinoise *54 per person*
Fondue Bourguignonne *58 per person*
For our guests with half board instead of the half board menu

DESSERTS

HOMEMADE PAVLOVA with fresh fruits	13
WHITE AND DARK CHOCOLATE MOUSSE with a mango sauce and pink pepper	13
HOMEMADE CHOCOLATE CAKE served lukewarm, with vanilla ice-cream and whipped cream	13
CRÈME CARAMEL (FLAN) with whipped cream and fresh fruits	12
FRESH FRUIT SALAD with Kirsch or Maraschino	12 14
SMALL CHEESE PLATE, 100g regional variety	16
MIXED ICE CREAM	per scoop 4
VARIOUS PIECES FROM OUR PÂTISSERIE	6
VARIOUS FRUIT CAKES	7
TORTES	7
WHIPPED CREAM	1



DRINKS

COLD DRINKS

Sparkling or still water (Rhäzünser/Arkina)	1 litre	8.50
Rhäzünser, Arkina, Cola, Cola Zero, Shorley, Rivella red/blue, Fanta, Sprite, Sinalco,	33cl	5.00
Hustee (Arosa ice tea)	50cl	6.00
Schweppes Tonic/Bitter Lemon/Ginger Ale	20cl	5.00
Various juices	20cl	5.00
Möhl Saft vom Fass, with or without alcohol	50cl	6.00

BEER

Appenzeller Säntis Kristall (tapped)	Stange 25cl	5.00
Appenzeller Weizenbier	50cl	7.50
Appenzeller Weizenbier without alcohol	50cl	7.50
Appenzeller Sonnwendig without alcohol	33cl	6.20
Calanda Edelbräu	33cl	6.20

WINES PER DL

Grisons Riesling X Silvaner	1dl	5.50
von Salis, Maienfeld	5dl	25.00
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Maienfelder Pinot Noir	1dl	6.00
von Salis, Maienfeld	5dl	27.00

APERITIFS AND BITTER

Cüpli Prosecco	10cl	9.00
Cüpli Champagne Gosset Brut	10cl	15.00
Aperol	4cl	8.00
Aperol Spritz		10.00
Crodino alkoholfrei	20cl	6.00
Crodino Spritz		10.00
Appenzeller, Ramazotti, Campari, Cynar, Rossi	4cl	9.00
Sherry Tio Pepe, Porto rot/weiss, Martini rot/weiss	4cl	9.00
Braulio, Ricard, Pernod, Fernet Branca, Underberg	4cl	9.00

DRINKS

SPIRITS

Kirsch/Zwetschge/Chrüter/Obstler	2cl	6.20
Williams/Himbeergeist	2cl	6.20
Vieille Prune / Vieille Poire	2cl	8.00
Homemade IVA	2cl	7.00
Theo's Röteli	2cl	7.50
Calvados Morin père et fils	2cl	7.00
Calvados Morin père et fils V.S.O.P.	2cl	8.00
Cognac Martell	2cl	8.20
Cognac Remy Martin V.S.O.P.	2cl	9.20
Johnnie Walker Red Label/Tullamore Dew	4cl	10.00
Four Roses	4cl	12.00
Bacardi/Vodka/Gin	4cl	10.00
Grand Marnier / Cointreau	2cl	7.50

HOT DRINKS

Cup of coffee/Espresso/Tea		4.50
Cappuccino		4.50
Latte Macchiato		5.00
Cup of Caotina or Ovomaltine		4.50
Punsch, alcohol-free		4.50
Coretto Grappa		5.50
Tea Rum		7.00
Skiwasser with Kirsch		7.00
Schümli-Pflümli		8.70
House coffee		8.70
Coffee Lutz / Coffee Fertig		7.20
Irish Coffee		13.00