

Welcome to Prätschli-Stall



STARTERS

Plate of Grisons meat	20	30
60g / 100g		
Mixed Grisons plate	19	29
60g / 120g		
Bauernsalsiz (kind of salami), 100g		16
from Peter Sprecher, Sonnenrüti, Langwies		
Homemade bacon	16	20
60g / 120g		

SOUP

Grisons barley broth	14
4dl	

SALADS

Fresh leaf salad	12
with bacon and croutons on Balsamic vinaigrette	
Tomato salad with buffalo mozzarella	18
with fresh basil and rocket salad	

Meat origin: Veal & Pork: Switzerland Beef: Switzerland/Ireland
 Lamb: Switzerland/Ireland Chicken: Switzerland

OUR CHEESE SPECIALITIES

Cheese fondue , 200g "moitié-moitié" served with bread	32
Mediterranean tomato fondue , 200g without alcohol served with bread	32
Stall fondue , 200g cheese fondue served with bread, potatoes, dried tomatoes, champignons , pears, garlic, cucumbers and herbs' curd	36
Raclette , 200g served with potatoes, dried tomatoes, champignons , pears, garlic, cucumbers and herbs' curd	36

DESSERTS

Lemon sorbet with Vodka	12
Pear sorbet with Williams	12
Chocolate parfait with a raspberries coulis	13
Caramel flan with whipped cream and fruits	12
Fresh fruit salad with Kirsch	12 14

WINES BY THE GLASS

OPEN WINES

Bündner Riesling X Silvaner	1 dl	5.50
<i>from Salis, Maienfeld</i>	5 dl	25

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Malanser Pinot Noir	1 dl	6
<i>from Salis, Maienfeld</i>	5 dl	27

BOTTLED WINES BY THE GLASS

Apocalisse, 2017 / 2018	1 dl	7.50
<i>Angelo Delea, Losone, Ticino</i>	Bottle	51

Enate Chardonnay, 2018	1 dl	7.50
<i>Enate Viñedos del Alto Aragon, Spain</i>	Bottle	51

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McManis Cabernet Sauvignon, 2018	1 dl	8.50
<i>McManis Family Vineyards, California</i>	Bottle	54

Primitivo di Manduria, 2017	1 dl	8
<i>Papale, Apulien, Italy</i>	Bottle	52

WINES BY THE BOTTLE

Amedeo Episcopalis RxS, 2018 , <i>Cottinelli, Malans, Grisons</i>	48
Maienfelder Sauvignon Blanc, 2017/18 <i>Cottinelli, Malans</i>	55
Fläscher Pinot Blanc, 2018/19 , <i>Andrea Davaz, Grisons</i>	58
Fendant Coteaux de Sierre, 2018 , <i>Domaine Rouvinez, Valais</i>	48
St-Saphorin, 2018 , <i>Bernard Bovy, Chexbres, Waadt</i>	52
Dézaley Les Gradins, 2018 , <i>E. & L. Fonjallaz, Epesses, Vaud</i>	58
Sancerre, 2017/18 , <i>Domaine de Sarry, Loire</i>	55
Tebaldo, 2017 , <i>Azienda Vitivinicola Cìù Cìù, Marche</i>	49
Roero Arneis, 2019 , <i>Angelo Negro & Figli, Piedmont</i>	51

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Maienfelder Pinot Noir, 2018 , <i>Markus Stäger, Grisons</i>	56
Jeninser Pinot Noir, 2016/17 , <i>von Salis, Maienfeld, Grisons</i>	52
Pinot Noir Reserve Malans, 2017 , <i>Cottinelli, Malans, Grisons</i>	59
Ripasso della Valpolicella, 2016 , <i>Tommasi, Venetien, Italy</i>	55
<i>Magnum</i>	100
Sembro, 2017 , <i>Bodegas y Viñedos del Jaro, Spain</i>	49
Aalto, 2018 , <i>Bodegas Aalto, Ribera del Duero, Spain</i>	87

All specifications are subject to change without notice

BEVERAGES

COLD BEVERAGES

Water, still or sparkling	1 litre	8.50
Rhazünser/Allegra	33cl	5.00
Coke, Coke Zero, Shorley, Apple juice	33cl	5.00
Rivella red/blue, Fanta, Sprite, Sinalco	33cl	5.00
Hustee (Arosa ice tea)	50cl	6.00
Schweppes Tonic/BitterLemon/GingerAle	20cl	5.00
Orange, Grapefruit, Grape, Tomato juice	20cl	5.50
Möhl apple wine, with/without alcohol	50cl	6.00

BEER

Appenzeller Säntis Kristall, tapped	25cl	5.00
or Quöllfrisch, tapped	50cl	7.50
Appenzeller Weizenbier	50cl	7.50
Appenzeller Weizenbier alcohol-free	50cl	7.50
Appenzeller Sonnwendig alcohol-free	33cl	6.20

SPIRITS AND APERITIFS

Glass of Charme Spumante	1dl	9.00
Aperol Spritz		10.00
Hugo		10.00
Crodino Spritz		10.00
Crodino (without alcohol)	2dl	6.00
Appenzeller, Ramazotti, Campari, Cynar	4cl	9.00
Rossi, Martini red/white, Sherry Tio Pepe	4cl	9.00
Cherry, Plum, Herbs, Fruits	2cl/4cl	6.20/8.00
Pear (Williams), Raspberry	2cl/4cl	6.20/8.00
Housemade IVA or Zirbeler	2cl/4cl	7.00/9.00
Vieille Prune / Vieille Poire	2cl	8.00
Theo's Röteli	4cl	7.50

HOT BEVERAGES

Coffee / Espresso / Tea		4.50
Cappuccino		4.50
Latte Macchiato		5.00
Caotina or Ovomaltine		4.50
Coretto Grappa		5.50
Schümli-Pflümli		8.70
House coffee		8.70
Coffee Lutz / Coffee Fertig (with plum shot)		7.20
Irish Coffee		13.00