






CLASSICS & SALADS	CHF
Smoked salmon   horseradish   capers   onions	26
Beef tartare 70g   140g Onions   capers   anchovies   pickles   focaccia	26   39
Grison cold cuts “Metzgerei Heuberger” Raw ham   air-dried beef   salsiz   alpine cheese pickled vegetables	26   38
Hummus   baked avocado   cherry tomatoes sesame	 18
Marinated olives   mountain cheese   grissini	 16
*Winter salad   vegetables   pear Focaccia croutons   seeds Dressing of your choice	 15
*Lamb’s lettuce   bacon   egg   croutons Dressing of your choice	16
Game terrine   quince   winter salad   brioche	24



\*You can choose the following additions to these dishes:

	CHF	
Planted. Chicken	 8	Dressing:
Baked avocado	 8	Italian 
Fried chicken	12	French 
Pike-perch fillet in batter	12	Sesame-Ginger 

SOUPS	CHF
Sweet potato–pumpkin–ginger soup	 14
Grisons barley soup   grisons meat   raw ham salsiz	15

## MAIN COURSES

Pulled beef burger Swiss beef   grison bun   bacon tomatoes   cheese   caramelised onions   gherkin jalapeños   BBQ sauce	34
Mushroom burger Mushroom patty   grison bun   tomatoes jalapeños   lettuce   caramelised onions	 32
Burgers are served with New York deli coleslaw and fries	

Fried chicken   teriyaki sauce   avocado spring onions   chilli	30
Spaghetti from Molino Pastifico Scartazzini in Bergell with homemade tomato sauce	 22
carbonara	22
bolognese	24
Focaccia   porchetta   stracciatella cream salsa verde   rocket   pickled red onions	26
Focaccia   stracciatella cream Artichoke caponata   rocket	 24

For information about the origin of our fish & meat offer, please contact our service staff.

## DESSERTS

Warm chocolate cake | mulled wine cherries  
sour cream ice cream

CHF  
14

Selection of cakes

5-9

Apple strudel | vanilla sauce

9

## ICE CREAM

Please see our ice cream selection on the menu  
board!

Scoop of ice cream

4

+ cream

2

+ shot

5

Affogato

9

Vanilla ice cream | espresso | nut cake

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Please enquire with our service staff about our gluten and lactose-free range.  
We are happy to consider any food allergies you may have.

 Vegan

 Vegetarian



# KULINARIUM

Head chef: Rüdiger König & his team  
Restaurant management: André Petruska, Moritz Wermers & their team

BAR OPENING HOURS  
12.00 AM TO 12.00 PM

LAST MEAL ORDER  
9:30 PM

All prices in CHF incl. VAT.