

CLASSICS & SALADS	CHF	SOUPS	CHF
Smoked salmon horseradish capers onions	26	Sweet potato-pumpkin-ginger soup	14
Beef tartare 70g 140g Onions capers anchovies pickles focaccia	26 39	Grisons barley soup grisons meat raw ham salsiz	15
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

MAIN COURSES

Pulled beef burger	34
Swiss beef grison bun bacon tomatoes cheese caramelised onions gherkin jalapeños BBQ sauce	
Mushroom burger	32
Mushroom patty grison bun tomatoes jalapeños lettuce caramelised onions	

Burgers are served with New York deli coleslaw and fries

Fried chicken | teriyaki sauce | avocado
spring onions | chilli

Spaghetti from Molino Pastificio
Scartazzini in Bergell
with homemade tomato sauce
carbonara
bolognese

Focaccia | porchetta | stracciatella cream
salsa verde | rocket | pickled red onions

Focaccia | stracciatella cream
Artichoke caponata | rocket

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

DESSERTS

Warm chocolate cake mulled wine cherries	CHF	14
sour cream ice cream		
Selection of cakes	5-9	

Apple strudel vanilla sauce	9
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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	

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