











CLASSICS & SALADS	CHF
Smoked salmon   horseradish   capers onions   pinsa bread	26
Spicy beef tartare (organic beef) 70g   140g onions   capers   anchovies   gherkins   pinsa	26   39
Bündner plättli «Butcher Heuberger» raw ham   grisons meat   salsiz   mountain cheese pickled vegetables	24   38
Hummus   baked falafel   cherry tomatoes leek   sesame seeds	 16
Marinated olives   alpine cheese   focaccia crisps	 16
*Summer salad   vegetables   berries   melon focaccia croutons   seeds Dressing of your choice	15
Tomato and peach salad   chanterelles   burrata basil   almonds	 22




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

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

SOUP	CHF
Carrot   lime   ginger   sesame seeds	 14
Grisons barley soup   grisons meat   raw ham salsiz	15

## MAIN COURSES

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

Pinsa   grilled vegetables   cherry tomatoes rocket salad   lemon oil   fior di latte	 26
Spaghetti from Molino Pastifico Scartazzini in Bergell with homemade tomato sauce	 22
carbonara	22
bolognese	24
Fried chicken   teriyaki   shiso   spring onions   chilli	29
Panzerotti   salsiccia   beef   cheese   tomato sauce	26
Loaded fries   herb-truffle-mayonnaise spring onions   pomegranate	 19

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

## DESSERT

Warm chocolate cake | berry salad  
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

Strawberry cup

14

Vanilla chocolate ice cream | strawberries  
whipped cream | butter crumble

Brownie cup

14

Vanilla chocolate ice cream | brownie cubes  
whipped cream | chocolate sauce

Berry cup

14

Yoghurt ice cream | fresh berries | berry sauce  
whipped cream | butter crumble

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

All prices in CHF incl. VAT.



# KULINARIUM

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

BAR OPENING HOURS  
12.00 AM . 12.00 PM

LAST MEAL ORDER  
9:30 PM