



## CLASSIC & 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   olive oil   vegetable sticks   pinsa	 16
Marinated olives   alpine cheese   focaccia crisps	 16
*Winter salad   vegetables   focaccia croutons herbs   dressing of your choice	14
*Ceasar salad classic   lettuce   focaccia croutons parmesan shavings   ceasar dressing	18



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


	CHF	
Planted. Chicken	 8	Dressing:
Swiss chicken breast and bacon	12	Ceasar
Burrata	 8	Italian 
Fried chicken	12	French 
Pike-perch fillet in batter	12	Sesam-Ginger 



## SOUP

	CHF
Pumpkin and sweet potato soup   ginger   chilli pumpkin seeds	 14
Grisons barley soup   Grisons meat   raw ham salsiz	15

## MAIN COURSES

Pinsa   raclette   raclette spice	 28
Pinsa   tomato   burrata   pesto   rocket	 26

Double Beef Burger	32
Swiss beef   brioche bun   bacon   tomatoes cheese   caramelised onions   pickles   lettuce	
Mushroom burger	29
Mushroom patty   vegan bun   tomatoes caramelised onions   leaf salad	
Burgers are served with kimchi coleslaw and country fries	

Spaghetti from Molino Pastifico Scartazzini in Bergell	
with homemade tomato sauce or pesto	22
with homemade bolognese	 24
Homemade quark pizokel   savoy cabbage potatoes   mountain cheese   roasted onions	24

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

## DESSERT

CHF

Homemade Engadine curd 'Tatsch' | vanilla ice cream | cranberries

16

Semifreddo | mascarpone | coffee | chocolate

11

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 | vanilla ice cream | espresso  
crispy biscuits

9

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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 - 12.00 PM

LAST MEAL ORDER  
9:30 PM