

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
*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	Sesam-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 tomato cheese caramelised onions gherkin BBQ sauce	32
Mushroom burger Mushroom patty brioche bun tomatoes lettuce caramelised onions	 29

Burgers are served with kimchi coleslaw and fries

Pinsa grilled vegetables cherry tomatoes rocket salad lemon oil fior di latte	 26
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Spaghetti from Molino Pastifico Scartazzini in Bergell with homemade tomato sauce	 22
carbonara	22
bolognese	24

Fried chicken teriyaki shiso spring onions chilli	29
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Loaded fries	19
Fries goat cheese pomegranate spring onions parsley chives	

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