





DAILY DISHES

STARTERS

Grisons air dried meat from the butcher Hatecke with pickled vegetables and bread 	24
Mountain cheese from the region with fruit mustard from Ticino, pear bread and nuts 	21
Gratinated goat's cheese with raw ham crumble, Scuol honey, rosemary and roasted nuts	18
Marinated salmon trout from Brügglihof with parsley mousse, lime, caviar and buttermilk herb stock 	24
Alpine Tapas with various products per person from the region from 2 people (Grisons barley soup, capuns, various mountain cheeses, Grisons dried meat, Scuol pear bread canapés with fresh goat's cheese)	26


SAISONAL

Truffled risotto pot with rocket and port wine shallots	29
Braised veal cheek with cinnamon, garlic jus, Grisons Parmesan bramata and glazed finger carrots 	49
Mixed leaf salad with wild boar ham, hazelnuts, kumquat ragout and buckwheat popcorn	24
Oven-roasted Hokkaido pumpkin with coconut curry sauce, herb oil, cashew nuts, glazed chestnuts and wild herbs VEGAN	22
Rigatoni all'amatriciana with Grana Padano	21
— as main dish	31

Information on allergens and ingredients is available from our service team on request.






Meat origin: Chicken, veal, beef and pork from Switzerland, venison from Tyrol



The dishes labelled with  are particularly sustainable dishes.



OUR CLASSICS

Tartar of Swiss beef with brioche, chilli mayonaise and fried capers	70 g 26 140 g 36
Potato and leek cream soup with marjoram and croutons 	14
Barley soup with Grisons meat and chives VEGAN POSSIBLE 	14
— with Engadine cheese and chilli sausage 	+7
Mixed leaf salad with egg from Sent, cucumber, carrots and garden cress served with French, balsamic or Italian dressing	14
— Chicken skewers wrapped in pumpkin seeds with citrus aioli	+12
— Tschlin sheep's cheese with cherry and pepper chutney	+9
Braised aubergine with roasted nuts, pomegranate, pommes rissolees, rocket and vegan cream cheese VEGAN	24
Viennese veal schnitzel with cranberries, parsley potatoes and a small mixed salad 	48
Alpine beef cheeseburger with brioche bun, mountain cheese from Ftan, farmer's bacon from Sent, pickled gherkin and cocktail sauce 	34

DESSERTS

Vermicelles with meringue, vanilla cream and Amarena cherries	12
Brownie made from white Vahlrone chocolate with pistachio ice cream and pomegranate	16
Tiramisu	14
Cake from the daily special	9
Engadine nut cake from the pastry Benderer	8
Various types of ice cream and sorbets	per scoop 3.50



All prices in CHF incl. VAT.

State 12 | 25

DRINKS

DRINKS

WITHOUT ALCOHOL

Hot winter apple	3 dl	7.50
Non-alcoholic punch. Apple juice refined with selected winter spices.		
Staibock Gazosa 	3.3 dl	6.50
— Amara Bitter orange — Uzun Blueberry — Pink Grapefruit		
Scuoler apple juice, sparkling or still 	3 dl	5
	5 dl	6.50

WITH ALCOHOL

Mulled wine Belvedere	3 dl	7.50
The delicious red wine is given a delicious, fruity flavour by the addition of lemon and orange peel. Refined with a perfectly balanced spice composition of cloves and cinnamon.		
Aperol Spritz		12.50
Hugo		12.50
IVA Spritz		13.50
Belvedere Spritz		14.50
Bündner Liabi, apple cider, prosecco		
Lillet Vive		12.50
Lillet blanc, frozen berries, tonic		



SOFT DRINKS

Coca-Cola Coca-Cola Zero	3 dl	5.50
Elmer Citro Sinalco	3.3 dl	5
Rivella red blue	3.3 dl	5
Schweppes Bitter Lemon Ginger Ale	2 dl	5.50
Ramseier apple juice Apple spritzer	3.3 dl	5
Möhl juice from the barrel (with or without alcohol)	5 dl	6
Fuse Tea Lemon	3.3 dl	5.50

MINERAL WATER

Passugger sparkling water	4.7 dl	6
	7.7 dl	9
Allegra still water	4.7 dl	6
	7.7 dl	9
Mountain water from Scuol	3 dl	3
	5 dl	5

BEER

Calanda Edelbräu on draught	3 dl	6
	5 dl	8.50
Panache	3 dl	6
	5 dl	8.50
Erdinger Weissbier	5 dl	8.50
Erdinger Weissbier alcohol-free	3.3 dl	6.50
Bun Tschlin cler 	3.3 dl	7.50
Bun Tschlin Alvetern wheat beer 	3.3 dl	7.50

RAST COFFEE

Coffee Espresso Ristretto	5.20
Double espresso	6.80
White coffee Cappuccino	6.80
Latte Macchiato	6.80
Tea «LeafCup by Ronnefeldt», different sorts	6.50
Hot chocolate Ovaltine	6.80

WINE

Please note our range of open wines on our blackboard or ask for our wine list.