

DAILY DISHES

STARTERS


Grisons air dried meat from the butcher Hatecke with pickled vegetables and bread	24
Mountain cheese from the region with apricot mustard, pear bread and nuts	21
Gratinated goat's cheese with raw ham crumble, Scuol honey, rosemary and roasted nuts	18
Burrata with wild herbs, home-pickled pumpkin and candied pumpkin seeds	20
Alpine Tapas with various products from the region from 2 people	26
(Grisons barley soup, capuns, various mountain cheeses, Grisons dried meat, Scuol pear bread canapés with fresh goat's cheese)	

SAISONAL

Venison goulash soup with root vegetables, cream topping and cranberries	18
Venison stew with parsley root, watercress spaetzli and glazed chestnuts	38
Mixed leaf salad with dried venison from the butcher Hatecke, cranberries, Parmesan cheese from Tschlin and wholemeal breadsticks	24
Oven-roasted Hokkaido pumpkin with coconut curry sauce, herb oil, cashew nuts, glazed chestnuts and wild herbs	22
Linguine nero with porcini mushroom ragout, pine nuts, rocket and pecorino cheese	19
VEGETARIAN	
— as main dish	28

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



The dishes labelled with  are particularly sustainable dishes.



All prices in CHF incl. VAT.

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OUR CLASSICS

Tartar of Swiss beef with brioche, chilli mayonaise and fried capers	70 g 26 140 g 36
Cream of tomato soup with cream topping and rustic herb croutons	12
Barley soup with Grisons meat and chives	14
VEGAN POSSIBLE	
— 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 pear chutney	+9
Braised aubergine with roasted nuts, pomegranate, pommes rissolees, rocket and vegan cream cheese	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
Chicken burger with tomato, buffalo mozzarella, pesto, lettuce and grilled chicken breast	28

DESSERTS


Vermicelles with meringue, vanilla cream and Amarena cherries	12
Tiramisu	14
Cake from the daily special	9
Engadine nut cake from the pastry Benderer	8
Engadine hay milk ice cream and sorbets, various flavours	per scoop 3.50

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

DRINKS

DRINKS

WITHOUT ALCOHOL

Staibock Gazosa 	3.3 dl	6.50
— Amara Bitter orange		
— Uzun Blueberry		
— Pink Grapefruit		
Homemade Ice Tea	5 dl	7.50
— Berries-Basil		
— Lemon-Rosemary		

WITH ALCOHOL

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	
Engiadina Mule	16.50
IVA, gin, ginger beer, lime, soda, thyme	

SOFT DRINKS

Coca-Cola Coca-Cola Zero	3.3 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

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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 Weizen	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.