

SOUPS

Engadine wedding soup with mini Capuns	12.50
Soup of the week	9.50

STARTERS

Small crunchy lettuce	6.50
with French, Italian or Balsamico dressing	
«Hay flower» dry-cured sausage from Grisons 80g	11.50
Lamb's lettuce with bacon and egg	13.00
Pan-fried veal sweetbreads	15.50
with parsley mayo on homemade brioche bread	

FISH

Fresh «Egli-Knusperli» app. 150g	33.00
Fish fillets in batter with tartare sauce and lettuce	
Trout «Müllerinnen Art» app. 160g	30.00
with almond butter, herbs, veal sauce and roast potatoes	

With pleasure we offer you a serving of “vegetables of the day” with all the main courses.

MAIN COURSES

Braised beef cheeks app. 160g with mashed potatoes and gravy	35.00
Nani's meatloaf app. 200g with mashed potatoes and creamy veal sauce	29.50
Homemade Engadine Quark Pizokel with Swiss chard, bacon, cheese and fried onions	22.50
Pasta with ground beef and homemade applesauce	19.00
Raclette pan Potato with melted Swiss glacier raclette cheese, pearl onions and pickles	18.50
Pizzoccheri Buckwheat pasta with spinach, garlic, sage, cheese from Grisons and parmesan	19.50
Capuns Dough dumplings wrapped in Swiss chard with bacon, dry-cured sausage, herbs, cheese from Grisons and cream sauce	34.00
Ofen-Fleischkäse German styled meat loaf with mashed potatoes and gravy	24.50

With pleasure we serve you our “vegetables of the day” with all the main courses.

FONDUE CHINOISE *at least 2 people*

Pre-order until a day in advance price per person

Engadine beef, veal, chicken with French fries and different sauces	49.00
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DESSERTS

Homemade desserts	
Fresh crème caramel with whipped cream	7.00
Crème brûlée with whipped cream	6.50
Apple juice cream	7.00
Swiss Kiss apricot puree, sour cream, amaretti	7.50
Gasparini ice cream sticks	
The small gelati factory in Münchenstein has been known since childhood.	
Mango-Passion	2.90
Stracciatella	2.90
Latte Macchiato	2.90

SINCE CHILDHOOD

Canäärli (Canard) – with coffee or simply straight!	4.50
Sugar cubes to dip in fruit brandy	
Dubler Mohrenköpfe	2.60
Chocolate-covered cake filled with foamy sugar	

ALISHA'S DRINKS

Gingerella Prosecco, Martini and ginger lemonade	12.50
Zitronen-Yuzu-Apfel Schorle lemon yuzu apple soda	6.90
«Nycha Kombucha» from Switzerland	6.90
Bio lemonade made of ginger, apple and fermented tea	
Specialties from our beer fridge:	
Calanda Glatsch brewed with meltwater 40cl	7.90
Palü Bier from Pontresina, amber natural 32cl	7.90

All prices are in Swiss francs (CHF) incl. VAT.