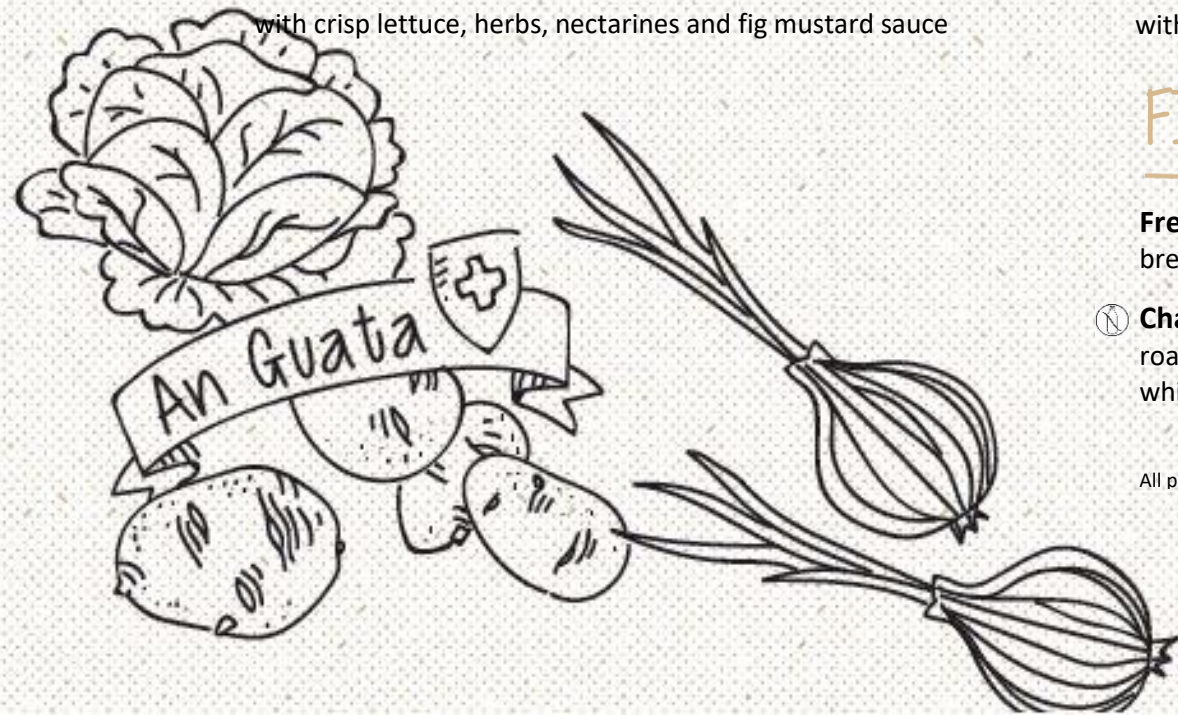


SOUPS

Engadine bread soup with root bread, cheese, leek and bacon	12.50
Soup of the week	9.50

STARTERS

⊗ ⊕ Small crunchy lettuce salad	6.50
⊗ ⊕ Mixed crunchy lettuce salad with radish, cucumber and tomato	8.50
dressing of your choice: french, italian or balsamic	
Goat cheese in a crispy coating with colourful leaf salad	16.00
⊗ Hatecke's veal sausage 90g served on a wooden board	17.00
Crostini di Trota with smoked trout, horseradish, apple and cress	10.00
Crostini di Formaggio Brie with Swiss soft cheese from Jumi and onion-bacon-jam	7.00
⊗ ⊕ Our Crostini can also be ordered as a duo on one plate	
Roasted veal milks with crisp lettuce, herbs, nectarines and fig mustard sauce	22.00



MAIN DISHES

⊕ Schnitzel Viennese style (200g) Pork escalope with lukewarm potato and cucumber salad and cold stirred cranberries	28.00
⊗ ⊕ Braised beef cheeks ca. 160g with mashed potatoes and jus, served with our veggies of the week	39.00
Nani's meatloaf ca. 200g with mashed potatoes, a lake of creamy brown sauce and veggies of the week	33.00
⊗ ⊕ Tripe in tomato sauce with Polenta Bramata	28.00
Homemade Engadine "Quarkpizokel" with Swiss chard, bacon, cheese and fried onion	22.50
⊗ Rösti with sliced meat Zurich style traditional and homemade with pork tenderloin	39.00
Veltliner Pizzoccheri buckwheat pasta with potatoes, spinach, garlic, sage, mountain-cheese from Grisons and parmesan	19.50
Capuns dough dumplings wrapped in Swiss chard with bacon, dry-cured sausage, herbs, mountain-cheese and cream sauce	36.00
Tomato quiche with green asparagus served with a small salad of radish and lettuce	22.00
We are happy to serve you our veggies of the week with all main courses	
	4.50

FISH

Fresh "Egli-Knusperli" ca. 150g breaded fish fillets with tartare sauce and lettuce	33.00
⊕ Char filet with Pangritata ca. 140g roasted char fillet with olive oil and herb roasted breadcrumbs, white wine sauce and mashed potatoes	39.00

All prices in Swiss francs (CHF) incl. VAT

⊗ **Gluten-free** ⊕ **Lactose-free**

HOMEMADE DESSERTS

«öppis chlises» a small pastry and an espresso	8.00
⊗ ⊕ Fresh caramelflam with whipped cream	7.00
⊗ Mousse au chocolat	12.00
Tatsch with sour cream ice cream	11.00
⊗ Refreshing tarragon parfait with fresh strawberries	12.00

SINCE CHILDHOOD

Gasparini ice cream on a stick

the small gelato manufactory from Münchenstein

⊗ Forest fruit yoghurt	3.90
⊗ Banana-chocolate	3.90
⊗ ⊕ Pepita	3.90
⊗ Stracciatella	3.90

German chocolate kiss from Waltenschwil 3.00

OUR DRINKS

Raspberry spritz refreshing and sparkling	14.50
Vertschi Hugo the alcohol-free version	13.50
raspberry-hipbutte lemonade	6.90

Palü Bier from Pontresina, Amber natural	32cl	7.90
Bernina Bier from Pontresina, naturally turbid	25cl	6.90
Quöllfrisch the Appenzeller Lager	25cl	4.90

HEIMATLI

