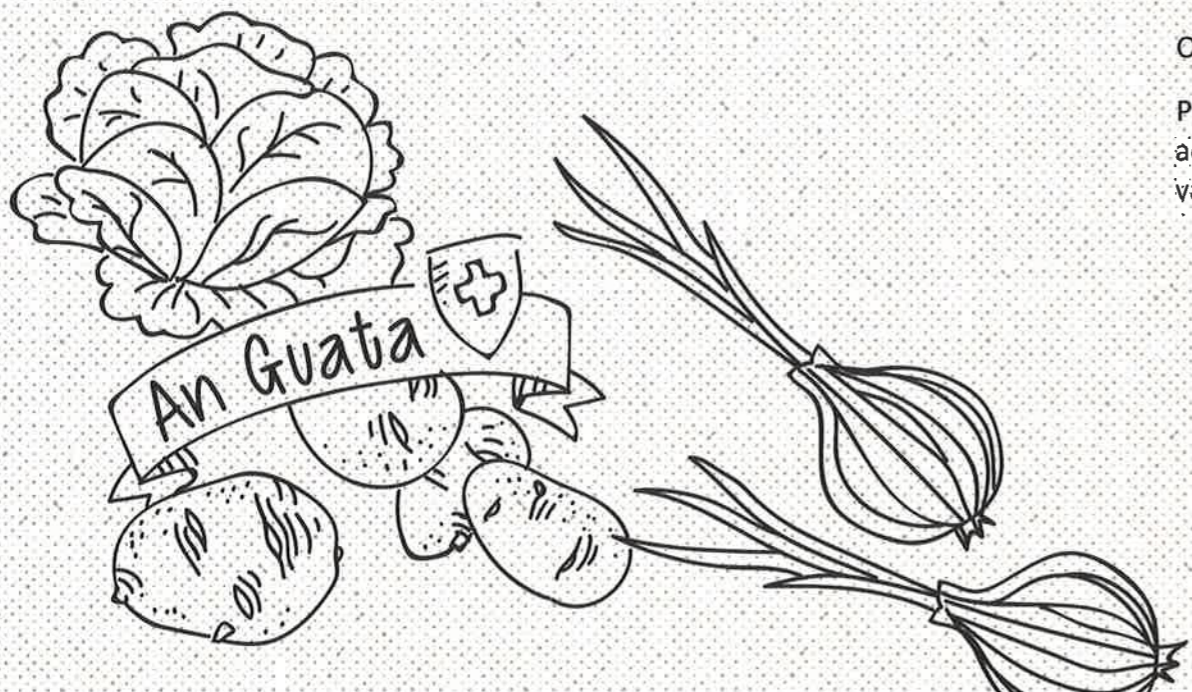


SOUPS

Soup of the week	9.00
Engiadine wedding soup with a small capun	12.50

STARTERS

Green salad	6.50
Mixed salad with cucumber, tomato and radishes	8.00
Tomato-bread-salad with figs and buffalo mozzarella	15.00
«Grischa Raclette» mountain Potatoe with glacier cheese	14.00
Bruschetta with goat cheese	13.00



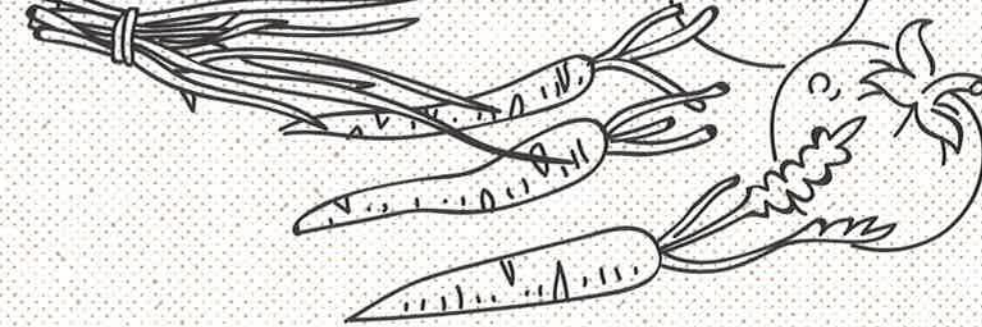
MAIN COURSES

«Fleischkäse» from the oven with mashed potatoes and daily vegetables	22.00
Meatloaf made by our chef Patrick's with mashed potatoes and daily vegetables	22.00
Chicken piccata with tomato sauce with noodles and daily vegetables	28.00
Sautéed veal liver with mashed potatoes, herb sauce and daily vegetables	38.00
Pork escalope with mushroom sauce with noodles and daily vegetables	25.00
Osso bucco with mashed potatoes and daily vegetables	45.00
Beef goulash with noodles and daily vegetables	28.00
Perch fish fritters with sauce tartare and salad	31.00
Trout Fillet with noodles and daily vegetables	32.00

FONDUE CHINOISE *from 2 people*

One day's notice necessary Price per person

Premium local beef, veal and chicken in total 210g 52.00
accompanied by french fries or rice
variation of sauces



LOCAL EVERGREENS

Engadiner curd-«pizokels» with chard, bacon, cheese and fried onions	22.00
Pizzoccheri with savoy cabbage, potatoes and spinach	24.00
Capuns with Salsiz, gratinated cheese and creamsauce	26.00

DESSERTS

Apple juice cream	7.00
«Swiss Kiss» apricot, sour cream, amaretti	7.00
Chestnut mousse	7.00
Burned custard	7.00
«Coupe Denmark»	9.00
Affogato al caffè	9.00
Nonna's biscuits Homemade cookies – fits perfectly to your coffee	2.50

HEIMATLI

