




OUR MENU


«Il dalet pür» - the pure indulgence

STARTERS

Colourful leaf salad with jarred apricots, pomegranate, Tschlin ricotta and wholemeal breadsticks  19

Swiss beef tartare with brioche, chilli 70 g 26
mayonnaise and fried capers 140 g 36

Gluten- & lactose-free possible

Vitello of Engadine veal with tomato chutney, pickled chanterelles and wild herbs  24

Gratinated goat's cheese with raw ham crumble, Scuol honey, rosemary and roasted nuts 18

SOUPS

Barley soup with Grisons dry meat, cream and chives  14

Tomato cream soup with cream topping and rustic herb croutons 12

INTERMEDIATE COURSES


Linguine nero with porcini mushroom ragout, pine nuts, rocket, figs and pecorino cheese 19
— as main course 28

Capuns with mountain cheese, Grisons dry meat and red wine shallots 18


Also available vegetarian

— as main course 28

MAIN COURSES


Viennese veal schnitzel with cranberries, parsley potatoes and a mixed salad  48

Homemade bread and herb dumplings cooked in a napkin with chanterelles and cream sauce 29

Classic jacket potato with herb butter, sour cream and chives dip and colourful leaf salad 

— vegetarian 22

— with raw ham crumble 26

Engadine pork cutlet coated in panko breadcrumbs with potato gnocchi, Ftan mountain cheese, green beans and nut cake crumbs  39

Braised aubergine with roasted nuts, pomegranate, pommes rissolées, rocket and vegan cream cheese **VEGAN** 28

DESSERTS

Lukewarm hazelnut brownie with caramel and vanilla ice cream 12

Basil cheesecake with strawberries and pistachio sponge 12


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

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

All prices in CHF incl. VAT.

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The dishes labelled with  are particularly sustainable dishes.

