

Allegra! Herzlich willkommen! Welcome! Bienvenue! Benvenuto!

We are looking forward to meeting you in this difficult time and we will undertake everything so that you can enjoy your stay in a carefree and safe way.

Enjoy your meal! And goodbye!
Thomas Baer, Ursina Barandun and the whole team

Our staff will be happy to inform you
about ingredients that can trigger allergies and intolerances.

Unless otherwise stated, all our meat comes from Switzerland.
All prices are in Swiss francs and include VAT.

Soups home-made	small portion	
Soup of the day	6.50	9.00
Grisons barley soup	8.00	10.50
Orange-carrot soup	7.50	10.00

Salads & Starters

Green salad	7.00	9.00
Mixed salad	9.00	11.00
Salad plate with egg		18.50
Beef carpaccio with olive oil, parmesan and balsamic vinegar from Modena		23.00
Smoked Albula trout served on green salad with egg, croutons and horseradish dressing		25.50
Sausage salad, plain		13.50
Sausage salad, garnished		17.50
Sausage and cheese salad, plain		15.50
Sausage and cheese salad, garnished		19.50

The trout has been bred by Ranch Farsox in Alvaneu Bad

Local Bündner & house specialities

	small portion	
Grisons Dish air dried beef, raw ham and air dried raw sausage	21.00	29.00
Salsiz air dried sausage		12.50
Gamekeeper's bacon		12.50
Bergün Alp cheese from the Alp digl Chant, seasonal		12.50
Venison sausage , served hot		12.50
Home-made Pizokel with bacon and cabbage	16.50	19.50
Capuns with organic Swiss chard leaves, free range eggs, Grisons raw ham, air dried beef, hunter's sausage and venison air dried sausage	19.00	24.00
Vegetarian Capuns with organic Swiss chard leaves and organic vegetables and free range eggs	19.00	24.00
Bergün cheese potatoes with a spicy melted raclette cheese	15.50	18.50
Lumpazi-schnitzel dish two pork schnitzels in bread crumbs served on a wooden plate with a tasty sauce (for dipping)		20.00



*The Capuns (Swiss chard leaves) produced by the Rehli family in Domat/Ems.
The air-dried beef, raw ham, raw sausage, bacon and venison sausages are
produced locally in Filisur by Erwin Eggenberger*

Pasta dishes

small portion

Spaghetti al pesto basil, pines and parmesan cheese	16.50	19.50
Spaghetti Bolognese minced beef, tomatoes	16.50	19.50
Penne all'Arrabbiata <i>spicy!</i> tomatoes, hot peppers	16.50	19.50
Ravioli di Magro stuffed with spinach and ricotta, on tomato sauce	17.50	20.50
Potato Gnocchi with sage butter	16.50	19.50

Risotto

Weisses Kreuz Risotto with porcini and a delicate aroma of white truffles from Alba in Piedmont	19.50	24.50
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Fondue

Moitié-Moitié per person Vacherin & Gruyère cheese, freshly prepared from the Plasselb village cheese dairy in the Fribourg canton – just delicious!		27.00
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Main dishes

Aubergine cordon bleu stuffed with Grisons mountain cheese and herbs, served on a rucola risotto (vegetarian)	25.00
Polenta slices gratinated with herb-tomato-pesto and Mediterranean vegetable (vegetarian)	25.00
Two pork schnitzels in bread crumbs with French fries and vegetables	28.50
Weisses Kreuz cordon bleu stuffed with spicy Gruyère cheese and served with French fries and vegetables	35.00
Sliced veal served on a basil sauce with dried tomatoes and homemade spaetzle	39.50
Roasted Entrecôte with cognac sauce, Country fries and vegetables	44.50
Saddle of lamb fillet strips * roasted in olive oil with rocket, cherry tomatoes, garlic and dauphine potatoes	37.50
Roasted Albula valley trout fillets with saffron sauce, sage, Grisons raw ham and white wine risotto	37.50

Or a side dish of your choice

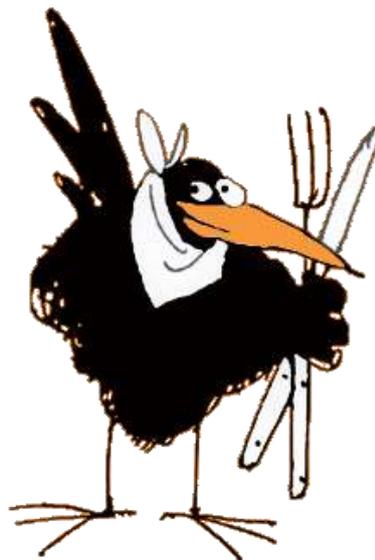
Spaetzle, rice, white wine risotto, saffron risotto, pasta, French fries, country fries

The trout is farmed in Ranch Farsox in Alvaneu Bad and the lamb is from New Zealand or Australia*

* Can be produced with non-hormonal performance promoters, such as antibiotics

Children's Menu

Crispy fish fillet with French fries and a side of salad	12.50
Schnitzel in bread crumbs with French fries and vegetables	12.50
Chicken nuggets with French fries and a side of salad	12.50
Spaghetti Bolognese	10.50
Spaghetti with tomato sauce	8.50
Wiener sausage with French fries	9.50



*The crispy fish fillet is made from hake caught wild in Germany.
and the chicken comes from Switzerland or the EU.*

Desserts

small portion

Dessert of the day

Emmental Meringues with whipped cream	7.00	10.00
Small chocolate cake with oranges		12.50
"Pudin da la Nona" Engadin sour cream pudding garnished with wild berries		12.00
Frappé with various ice cream flavours see below		10.00
Iced coffee vanilla and mocha ice cream, coffee and whipped cream		11.00
"Denmark" bowl vanilla ice cream, hot chocolate and whipped cream	9.50	12.50
Banana split vanilla ice cream, banana, chocolate and whipped cream		12.50
Coupe "Wanderlust" with lemon and yoghurt ice cream, peppermint pesto and whipped cream		12.50
Vanilla ice cream with Bündner Röteli (cherry liqueur)		12.00
Lemon sorbet with Vodka Wyborowa		12.00
Wild berries sorbet with Schladerer Himbeergeist (Raspberries)		12.00
Apple sorbet with Calvados Morin		12.00
Home-made cake (daily choice)		6.50
Engadin nut cake from the Preisig bakery, Bergün		6.50

Ice cream from the Albula valley

fresh from the farm of Nicole Heinrich, Filisur

per scoop

Apple, amaretto, strawberry, honey, yoghurt, mango, mocha, chocolate, stracciatella, vanilla, wild berries and lemon		3.50
Portion of whipped cream		1.50