

LUNCH MENU

11.30 am – 4.00 pm

i remember...

...the rain in the fields...the bringing in of the harvest...the winter work on the threshing machine...the sound of the mill, which was in operation day and night almost all year round...the women baking bread in the village oven... the winter home butchery with the good home-made sausages...the cosy chats of the men when delivering the milk to the village dairy...

composer & homesick vazer luzi bergamin 1901-1988

welcome to

...simply enjoy...simply be...



HOMEMADE SOUPS

sfr.

Grisons barley soup, cream / pear bread 13.5

Red Thai-lentil soup, (spicy) 18.0

L choice of chicken or shrimp
(also available vegetarian or vegan ) 16.0

Grandma's soup pot, 14.5

L stock / vegetables / boiled meat

SALADS

L / G /  **Small green salad**, dressing of your choice 11.5

L / G /  **Small mixed salad**, dressing of your choice 13.0

 **Small Tomato-Mozzarella-Salad**, 16.0
fresh basil / garnish

L **Sausage & Cheese salad**, (swiss cervelat) 21.5

L **Caesar Salad**, „classic“ 23.0
bacon / croutons / grana padano

L **Caesar Salad**, “chicken stripes” 26.0

L **Caesar Salad**, “shrimps” 28.0

COLD GRISON SPECIALITIES

Tgantieni-Plate grison dried meat, cured ham, 27.0
salsiz, bacon, mountain cheese & grison röteli

L **House Salsiz** 12.5
in one piece, served on the wooden slicer

 **Heidner mountain cheese** 16.5
with pear bread, walnuts, butter & fig mustard

GOOD TO KNOW

dishes marked with  are **vegetarian**

dishes marked with **G** are **glutenfree**

dishes marked with **L** are **lactose free**

HATS PLAUSCH

sfr.

- G **Tgantieni-Rösti**, „the traditional“, 23.0
bacon / cheese / fried egg / hash browns
- G/V **Marola-Rösti**, red onions, olives, pesto, leek, 25.0
fresh & dried tomatoes, hash browns & grana padano
- Grison Capuns**, mangold wrap / dumplingdough 25.0
grison dried meat / cured ham / Belper tuber
- Pizzoccheri alla Tgantieni**, 27.0
leek / onions / sage / garlic /
fresh & dried tomatoes / mountain cheese
- G **Spare Ribs**, french fries / salad 31.0
- G/V **Grison Polenta alla Chef**, 27.0
tomatoes / rocket / grana padano / sourcream

CHEF'S RECOMMENDATIONS

- Tgantieni pan**, 41.0
beef fillet stripes medium / cognac cream sauce /
wild mushrooms / homemade spaetzli
- G **Chop of Alpine pork**, 32.0
butter beans / french fries / herb butter
- G **Sliced veal liver**, butter / herbs/ hash browns 36.0
- L **Red Thai Chicken Curry**, 29.5
chicken stripes / basmati rice / vegetables / coriander
(also available vegetarian / vegan V)
- Veal Osso Bucco**, 39.5
veal shank / root vegetables / cream polenta
- Spaghetti Carbonara alla Chef**, 23.0
egg / ham / garlic / parmesan

ALWAYS FITS

L	Spaghetti Bolognese, meat sauce/ vegetable brunoise	23.5
L / 	Spaghetti Arrabbiata, (spicy), tomato sauce / chillies	20.0
L	Breaded Schnitzel, with french fries	25.0
L / G / 	Portion of French fries, with ketchup	10.0

FITNESS PLATE

L / G	Large mixed salad, fruits / walnuts / sunflower seeds / french- or housedressing & your choice of:	
	- 140g chicken breast (pan fried in olive oil)	25.0
	- 150g Tournedos of fillet of beef	39.0
	- 150g Chop of Alpine pork	32.0

FOR OUR LITTLE TALENTS (Kid's Plate)

L	Pluto, 1 wienerli-sausage / fries / ketchup	13.0
L	Mickey Maus, 4 nuggets, fries & ketchup	14.0
L / 	Daisy, spaghetti / tomatosauce	12.5
	Globi, homemade cheese spaetzle	13.0
L / G / 	Donald Duck, hash browns with fried egg & salad	13.0
L / G / 	Dagobert, small mixed salad	6.5

GOOD TO KNOW

our staff will be pleased to inform you about ingredients in
our dishes that can trigger allergies or intolerances

meat declaration type & origin:

veal: from own agriculture, CH
beef: from own agriculture, CH, URY, PRY
shrimps: NOR, FAO 27 / Northeast Atlantic
chicken, pork: CH