

DINNER MENU

6.00 pm – 8.30 pm

i remember...

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

composer & homesick vazer luzi bergamin 1901-1988

welcome to

...**s**imply enjoy...**s**imply be...



soups

L  **Cucumber-basil gazpacho** 12.0
with mint homemade grapefruit honey sorbet

L / G **Tom kha gai** 15.5
choice of shrimps or chicken
vegetarian also possible 


Soup of the day daily rate



starters


L / G /  **Small mixed salad** 13.0
french or house dressing

L / G /  **Small colourful leaf salad** 11.5
french or house dressing

 **Caesar salad „classic“** 15.0
fried bacon / croutons / grana padano

 **Caesar salad “chicken / shrimps“** 17.0
choice of chicken strips or shrimps
fried bacon / croutons / grana padano


L / G /  **Tgantieni summer salad burrata** 17.0
tomatoes / melon / burrata cheese / garniture /
 oliven & balsamic vinaigrette

 **Small portion capuns “sursilvans“** (2 pieces) 16.0
mangold wrap / dumpling dough /
roasted ham / belper tuber

dishes marked with  are **vegetarian**

dishes marked with  are **glutenfree**

dishes marked with  are **lactose free**

dishes marked with  are also available as main courses (large portion, surcharge CHF 7.0 bis 10.0)


our news & classics

L / G	Pad kra pao (thai chicken - tgantieni style) colourful vegetables / basmati rice / coriander (vegan possible 🌱)	31.0
G	Roasted sole (approx.380gr.) pomodori / potatoes / lemon butter	49.0
G	Pork medallions „gyros style“ tzatziki / optional french fries or rice	36.0
🌱	Grison-polentaa (vegetarian) rocket / tomatoes / sour cream / grana padano	25.0
	†tgantieni pan with wild mushrooms roasted beef fillet strips / wild mushrooms / homemade dumplings / herb-cognac-cream sauce	41.0
G	Sous vide, lamb carré , saignant roasted chanterelle mushrooms / polenta / jus	39.5
🌱	Dumpling pan „tgantieni“ fresh & dried tomatoes onions / olives / leek / mountain cheese	28.0
	Wiener schnitzel of veal grilled vegetables / french fries / garnish	46.0
L / G	†tgantieni beef fillet skewer pepperoni / onions / herb butter / dips to choose from: - dumplings / rice / french fries or polenta	49.0
L / G	†tgantieni venison fillet skewer mushrooms / tomatoes / herb butter / dips to choose from: -dumplings / rice / french fries or polenta	49.0

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

for vegan dishes please ask our employees

dishes marked with  are vegetarian

dishes marked with  are glutenfree

dishes marked with  are lactose free

meat declaration type & origin:

lamb: CH, AUS

chicken, pork: CH

wild: from own hunt, CH, NZ, AUT

veal: from own agriculture, CH

fish, seafood: NL, VT, FR, FAO 27

beef: from own agriculture, CH, URY, PRY

many thanks to our suppliers:



Puracenter, Lenzerheide	dairy products, eggs, cheese
Spar Markt, Valbella	ice cream, fruits, vegetables
Aurora Bäckerei, Lenzerheide	various bread, flour
Metzgerei Schafknecht, Valbella	dry meat, salziz
Ecco Jäger, Bad Ragaz	fruits, vegetables
Rageth Comestibles, Landquart	meat, fisch, game
Traitafina, Chur, CH	meat, sausages, game, bacon
Künzli Metzgerei, CH	meat, sausages
Merat, Landquart, CH	meat, sausages, chicken
Saviva Swiss Food, CH	various products, non food

good to see **you**.....**we** wish you from the bottom of our hearts.....
"enjoy"..... **family beltrametti & parpan** with team