

# LUNCH

11.30 Uhr – 14.45 Uhr

**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

**w**elcome to

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



EINFACH FAMILIÄR – DAMALS WIE HEUTE



## HOMEMADE SOUPS

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sfr.

### Grisons barley soup

13.5

With cream & pear bread

G/

### Iced potato soup

14.5

with alpine herbs & homemade yoghurt ice cream

L/G

### “Dal” Indian lentil soup

18.0

With chicken strips or black tiger prawns




Vegetarian Indian lentil Soup

16.0

## SUMMER FRESH...AS YOU LIKE IT

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L/G/

**Small mixed salad**, dressing of your choice

13.0

L/G/

**Small green salad**, dressing of your choice

11.5

G

### Sausage and cheese salad

21.5

garnished with Swiss cervelat &  
Lenzerheide mountain cheese



### Summer salad with burrata

26.0

fresh tomato, nectarine, bread & burrata cheese

### Caesar Salad

23.0

classically prepared with fried bacon, croutons  
& grana Padano cheese

-with fried chicken strips or tiger prawns

26.0

## COLD SPECIALITIES...partly from our own farm

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### Tgantieni-Plate...very traditional

27.0

with Bündnerfleisch, Raw ham, salsiz,  
bacon, mountain cheese & Bündner Röteli



### Lenzerheidner Mountain Cheese

16.5

With pear bread, walnuts, butter & fig mustard

L

### House Salsiz

12.5

In one piece, served on a wooden platter

## TGANTIENI KLASSIKER & NEWS...immer wieder gerne

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- G **Tgantieni-Rösti** (the traditional one)  
nice and crispy, with bacon, cheese & fried egg **23.0**
- Marola-Rösti** **25.0**  
G/V with red onions, olives, pesto, fresh & dried tomatoes, dried tomatoes, leek & grana padano cheese
- Grisons Capuns „Sursilvans“** (4 Stück) **25.0**  
Mangoldwrap with dumpling pan dough & Bündnermeat, served with roasted ham & belper tuper cheese
- G/V **Grisons Polenta alla Chef** **27.0**  
With tomatoes, rocket, sour cream & grana padano
- Tgantieni-Pfännli** **41.0**  
roasted beef fillet strips with fresh wild mushrooms, homemade dumplings pan & herb cognac cream sauce
- Spaghetti aglio, olio e peperoncino** **29.0**  
with fried black tiger prawns  
(slightly spicy); (also available vegetarian V)
- L/G **Indian Chicken Curry „Chef Style“** **30.0**  
slightly spicy chicken curry with roasted cauliflower & basmatirice (also available vegetarian V)
- G **Pork Medallions „Gyros Style“** **33.0**  
with Tzatziki & french fries or rice
- L/G **Tagliata of beef fillet** **39.0**  
with rocket, tomatoes & pepper mushrooms





## FOR OUR SPORTY

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- L/G **Fitness-Plate** „large mixed salad with fruits, tree nuts & sunflower seeds“, to choose from with:
- 140g Chicken breast (fried in olive oil) **25.0**
  - 5 Pieces Black Tiger Prawns **30.0**
  - 150g Tournedos of beef fillet (roasted medium) **39.0**
  - breaded escalope of pork **25.0**  
with housdressing oder frenchdressing

## FOR THE LITTLE SUMMITTERS... UP TO 1.5 METRES TALL

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	<b>Globi</b> homemade cheese dumplings pan	13.0
L / 	<b>Daisy</b> „Spaghetti Napoli“	12.5
L	<b>Micky Maus</b> 4 Nuggets, Fries & Ketchup	14.0
L / G / 	<b>Donald Duck</b> small rösti with fried egg & salad	13.0
L / G / 	<b>Dagobert</b> little small mixed salad	6.5

## SWEET TEMPTATION

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### **Chefs Souffle** 13.0

homade souffle on balsamic plums  
(preparation time approx. 15min.)

### **Apfelcreation** 12.5

with vanilla and coconut ice cream and cream

### **Ice cream café „Tgantieni“** 12.0

three scoops of café ice cream with espresso,  
mochaliquer (alcoholic) & cream topping

### **Kaiserschmarrn** 16.0

fine kaiserschmarrn with a scoop of vanilla cream,  
choose with cream ice or apple compote

**further sweet temptations  
can be found in the dessert menu or on  
our cake buffet**

## GOOD TO KNOW

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Our staff will be happy to inform you on request about ingredients in our dishes that may cause allergies or intolerances.

For vegan dishes please ask our staff

dishes marked with  are **vegetarian**

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

dishes marked with **L** are lactose free

meat declaration type & origin:

veal: from own agriculture, CH

beef: from own agriculture, CH, URY, PRY

prawns: VT

chicken, pork: CH