

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

welcome to

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



EINFACH FAMILIÄR – DAMALS WIE HEUTE



HOMEMADE SOUPS

sfr.

Grisons barley soup

12.5

With cream & pear bread

L / 

Cucumber basil Gazpacho

14.5

With mint & homemade grapefruit-honey sorbet

L / G

Tom Kha Gai

18.0


With chicken strips or black tiger prawns



Vegetarian Tom Kha Gai Soup

16.0

SUMMER FRESH...AS YOU LIKE IT

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

22.5

garnished with Swiss cervelat &
Lenzerheide mountain cheese

G / 

Tgantieni-Summer salad

23.0

fresh tomato and melon salad with burrata cheese,
served with a balsamic-olive vinaigrette

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

Tgantieni-Plate...very traditional

25.5

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

- G** **Tgantieni-Rösti** (the traditional one)
nice and crispy, with bacon, cheese & fried egg **23.0**
(also available as vegetarin 🌱)
- Marola-Rösti** **25.0**
G/🌱 with red onions, olives, pesto, fresh & dried tomatoes,
dried tomatoes, leek & grana padano cheese
- Grisons Capuns „Sursilvans“** (4 Stück) **23.5**
Mangoldwrap with dumpling pan dough & Bündner-
meet, served with roasted ham & belper tuper cheese
- G/🌱** **Grisons Polenta alla Chef** **25.0**
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** **28.5**
with fried black tiger prawns
(slightly spicy); (also available vegetarian 🌱)
- L/G** **Indian Chicken Curry „Chef Style“** **29.5**
slightly spicy chicken curry with roasted cauliflower
& basmatirice (also available vegetarian 🌱)
- G** **Pork Medallions „Gyros Style“** **36.0**
with Tzatziki & french fries or rice

FÜR UNSERE SPORTLICHEN

- 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 **29.0**
 - 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

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

SWEET TEMPTATION

Chefs Souffle 12.5

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

Apfelcreation 12.0

with vanilla and coconut ice cream and cream

Ice cream café „Tgantieni“ 11.5

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

Kaiserschmarrn 15.0

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

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

fish, seafood: VT, NL, FR

chicken, pork: CH