MENU

STARTERS

	1/2 port	1 port
Cured meat with alps cheese served with buckwheat focaccia and mixed pickles (for 2 person)	19,00	25,50
Home made marinated salmon with buckwheat croutons and horseradish sauce		19,00
Barley soup in Grison style		11,00
Soup of the day		11,00
Green Salad		7,50
Mixed Salad		9,50
Home made smoked deer carpaccio, raw porcino mushroom and red berry coulis		19,00
Roe deer carpaccio, salted cream with berries, crouton and alpine butter		19,00

FIRST COURSES

	1/2 port	1 port
Pasta with tomato sauce	11,00	15,00
Pasta with arrabbiata sauce (spicy)	12,00	16,00
Pasta with bolognese sauce	13,00	17,00
Home made dill tagliatelle with venison bolognese sauce and reduction of red wine from Valtellina	18,00	23,00
Home made Tagliolini with alpine butter and truffle	30,00	35,00
Home made dill tagliatelle with chamois bolognese sauce	23,00	28,00
Ravioloni 100% Valposchiavo del cacciatore Ravioloni stuffed with game juggs and chestnuts with venison stock		21,00
Capunet from Valposchiavo *Spinach dumplings topped with cheese, butter and garlic.*	15,00	20,00
Pizzoccheri *Short buckwheat flour tagliatelle with potatoes, savoy cabbage and cheese (Bitto and Casera)*	15,00	20,00
Margottino di polenta *Polenta with egg yolk, casera cheese fondue and butter and sage (on request black truffle brunoise 5,- Chf)*		18,00

SPECIAL

chf

Cheese fondue served with starter salad and mixed pickles	29,00
Sandwich filled with ham / parma ham / salami / mortadella / speck / coppa / bacon / bresaola / cheese	8,50

MAIN COURSES

	chf
Deer-Tagliata with truffle, baked potatoes and vegetables	45,00
Venison medallion on brioche bread with potato chips and sautéed porcini mushrooms	42,00
Local pork chop Milanese with french fries	27,50
Bratwurst with rösti or french fries and onion sauce	19,00
Grilled cheese with polenta and vegetables	15,00

EXTRA SIDE DISHES

	chf
Sautéed mushrooms	9,00
Small portion french fries	6,00
French fries	9,00
Polenta	6,00
Sautéed potatoes	6,00
Vegetables	6,00

DESSERT	chf
Tiramisù	10,00
Tartlet with chantilly cream and wild berries	9,00
Chestnut vermicelli	9,00
Homemade apple strudel with vanillasauce	11,50
Homemade Engadin walnut cake	9,00
Chocolate buckwheat cake with hot wild berry sauce	9,00
Small selection of Swiss cheeses served with jam and honey	15,00