

DAILY DISHES

STARTERS


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| Grisons air dried meat from the butcher Hatecke with pickled vegetables and bread | 24 |
| Mountain cheese from the region with apricot mustard, pear bread and nuts | 21 |
| Gratinated goat's cheese with raw ham crumble, Scuol honey, rosemary and roasted nuts | 18 |
| Vitello of Engadine veal with tomato chutney, pickled chanterelles and wild herbs | 24 |
| Alpine Tapas with various products per person from the region from 2 people | 26 |
| (Grisons barley soup, capuns, various mountain cheeses, Grisons dried meat, Scuol pear bread canapés with fresh goat's cheese) | |

SAISONAL

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| Homemade bread and herb dumplings cooked in a napkin with chanterelles and cream sauce | 29 |
| Classic jacket potato with herb butter, sour cream and chives dip and colourful leaf salad | |
| — vegetarian | 22 |
| — with raw ham crumble | 26 |
| Colourful leaf salad with jarred apricots, pomegranate, Tschlin ricotta and wholemeal breadsticks | 19 |
| Braised aubergine with roasted nuts, pomegranate, pommes rissolees, rocket and vegan cream cheese | 24 |
| Linguine nero with porcini mushroom ragout, pine nuts, rocket, figs and pecorino cheese | 19 |
| — as main dish | 28 |

Meat origin: Chicken, veal, beef and pork from Switzerland, venison from Tyrol



The dishes labelled with  are particularly sustainable dishes.



OUR CLASSICS

| | |
|--|---------------------|
| Tartar of Swiss beef with brioche, chilli mayonaise and fried capers | 70 g 26 140 g 36 |
| Cream of tomato soup with cream topping and rustic herb croutons | 12 |
| Barley soup with Grisons meat and chives | 14 |
| VEGAN POSSIBLE | |
| — with Engadine cheese and chilli sausage | +7 |
| Mixed leaf salad with egg from Sent, cucumber, carrots and garden cress served with French, balsamic or Italian dressing | 14 |
| — Chicken skewers wrapped in pumpkin seeds with stinging nettle aioli | +12 |
| — Tschlin sheep's cheese with apple and chilli chutney | +9 |
| Viennese veal schnitzel with cranberries, parsley potatoes and a small mixed salad | 48 |
| Alpine beef cheeseburger with brioche bun, mountain cheese from Ftan, farmer's bacon from Sent, pickled gherkin and cocktail sauce | 34 |
| Chicken burger with tomato, buffalo mozzarella, pesto, lettuce and grilled chicken breast | 28 |

DESSERTS

| | |
|--|----------------|
| Lukewarm hazelnut brownie with caramel and vanilla ice cream | 12 |
| Basil cheesecake with strawberries and pistachio sponge | 12 |
| Cake from the daily special | 9 |
| Engadine nut cake from the pastry Benderer | 8 |
| Engadine hay milk ice cream and sorbets, various flavours | per scoop 3.50 |

Information on allergens and ingredients is available from our service team on request.


All prices in CHF incl. VAT.

State 06 | 25

DRINKS

SOMMER-DRINKS

WITHOUT ALCOHOL

| | | |
|---|--------|------|
| Staibock Gazosa  | 3.3 dl | 6.50 |
| — Amara Bitter orange | | |
| — Uzun Blueberry | | |
| — Pink Grapefruit | | |
| Homemade Ice Tea | 5 dl | 7.50 |
| — Berries-Basil | | |
| — Lemon-Rosemary | | |

WITH ALCOHOL

| | | |
|--|--|-------|
| Aperol Spritz | | 12.50 |
| Hugo | | 12.50 |
| IVA Spritz | | 13.50 |
| Belvedere Spritz | | 14.50 |
| Bündner Liabi, apple cider, prosecco | | |
| Lillet Vive | | 12.50 |
| Lillet blanc, frozen berries, tonic | | |
| Engiadina Mule | | 16.50 |
| IVA, gin, ginger beer, lime, soda, thyme | | |

SOFT DRINKS

| | | |
|---|--------|------|
| Coca-Cola Coca-Cola Zero | 3.3 dl | 5.50 |
| Elmer Citro Sinalco | 3.3 dl | 5 |
| Rivella red blue | 3.3 dl | 5 |
| Schweppes Bitter Lemon Ginger Ale | 2 dl | 5.50 |
| Ramseier apple juice Apple spritzer | 3.3 dl | 5 |
| Möhl juice from the barrel (with or without alcohol) | 5 dl | 6 |
| Fuse Tea Lemon | 3.3 dl | 5.50 |

All prices in CHF incl. VAT.

MINERAL WATER

| | | |
|---------------------------|--------|---|
| Passugger sparkling water | 4.7 dl | 6 |
| | 7.7 dl | 9 |
| Allegra still water | 4.7 dl | 6 |
| | 7.7 dl | 9 |
| Mountain water from Scuol | 3 dl | 3 |
| | 5 dl | 5 |

BEER

| | | |
|---------------------------------|--------|------|
| Calanda Edelbräu on draught | 3 dl | 6 |
| | 5 dl | 8.50 |
| Panache | 3 dl | 6 |
| | 5 dl | 8.50 |
| Erdinger Weissbier | 5 dl | 8.50 |
| Erdinger Weissbier alcohol-free | 3.3 dl | 6.50 |
| Bun Tschlin cler | 3.3 dl | 7.50 |
| Bun Tschlin Weizen | 3.3 dl | 7.50 |

RAST COFFEE

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|---|------|
| Coffee Espresso Ristretto | 5.20 |
| Double espresso | 6.80 |
| White coffee Cappuccino | 6.80 |
| Latte Macchiato | 6.80 |
| Tea «LeafCup by Ronnefeldt», different sorts | 6.50 |
| Hot chocolate Ovaltine | 6.80 |

WINE

Please note our range of open wines on our blackboard or ask for our wine list.