



STARTERS

FROM OUR REGION

MIXED CURED MEATS OF MESOLCINA
WITH HAM AND DRY MEAT - PROSCIUTTO
CRUDO E CARNESECCA CHF 25

LOCAL DRY MEAT - CARNESECCA DELLA
MESOLCINA CHF 26

REGIONAL MIXED CHEESE SELECTION CHF 16

LOCAL HAM - PROSCIUTTO CRUDO CHF 25

SMOKED SALMON CARPACCIO FROM
LOSTALLO CHF 28

VEGI

TARTARE

BEEF TARTARE SERVED WITH A SELECTION 70, CHF 26
OF BREAD AND BUTTER 130, CHF 35

BEETROOT, APPLE AND WALNUT TARTAR CHF 21
WITH CREAMY FRESH CHEESE

VEGI VEGAN (WITHOUT CHEESE)



SALADS

FROM THE GARDEN

FRESH SEASONAL SALAD WITH SESAME- CRUSTED SHRIMPS		CHF	21
	VEGI 1/2	CHF	16
MIXED GREENS SALAD WITH MARINATED PEARS, GORGONZOLA CHEESE AND TOASTED PINE NUTS		CHF	21
	VEGI 1/2	CHF	16
MIXED SALAD		CHF	12
	VEGI VEGAN 1/2	CHF	9
GREEN SALAD		CHF	10
	VEGI VEGAN 1/2	CHF	8



SOUPS

WARMTH

DAILY SOUP	CHF	10
CARROT AND GINGER CREAM SOUP	CHF	13
VEGI VEGAN		
BARLEY SOUP PREPARED IN THE	CHF	14
TRADITIONAL STYLE OF THE GRISONS	1/2 CHF	11
REGION		



PASTAS

OUR PASTAS

SPAGHETTI WITH BOLOGNESE SAUCE	CHF	22
1/2	CHF	17
HOMEMADE POTATO GNOCCHI WITH BLUEBERRY SAUCE	CHF	24
1/2	CHF	18
VEGI		
TRADITIONAL GRISONS' CAPUNS	CHF	24
ROLLS MADE WITH FLOUR, EGGS, GREENS AND DRY MEAT	1/2 CHF	18
FRESH TAGLIOLINI WITH SAFFRAN CREAM AND VEGETABLES	CHF	25
1/2	CHF	19
VEGI		
RISOTTO WITH LOCAL PORK SAUSAGE	CHF	23
1/2	CHF	18
PIZZOCCHERI ALLA VALTELLINESE	CHF	24
TRADITIONAL BUCKWHEAT PASTA TYPICALLY SERVED WITH POTATOES, GREENS AND MELTED CHEESE	1/2 CHF	19
VEGI		
ROSTI FROM VALAIS	CHF	24
TRADITIONAL ROSTI (CRISPY GRATED POTATOES) PREPARED WITH ALPINE CHEESE		
VEGI		



MAINCOURSES

MEAT DISHES

BEEF FILET WITH ROSEMARY	CHF	49
BEEF ENTRECOTE WITH THYME	CHF	43
PORK CORDON BLEU PORK COTLET STUFFED WITH HAM AND CHEESE, BREADED AND FRIED	CHF	31
VEAL CORDON BLEU VEAL COTLET STUFFED WITH HAM AND CHEESE, BREADED AND FRIED	CHF	39
PORK FILLET WITH PORCINI MUSHROOMS	CHF	33
BREADED PORK CUTLET	CHF	25
VEAL IN A CREAMY MUSHROOM SAUCE (ZURICH STYLE)	CHF	40
GRILLED VEAL SAUSAGE SERVED WITH ONION SAUCE	CHF	18
LAMB CHOPS WITH HERB BUTTER	CHF	39

ONE SIDE DISH INCLUDED

TOGETHER

FRENCH FRIES, SAUTEED POTATOES, RICE, PASTA, MIXED VEGETABLES OR SALAD		
POTATO ROSTI	CHF	8
MIXED VEGETABLES	CHF	8



PRIME CUTS

TENDER CHATEAUBRIAND STEAK SERVED P.P CHF 65
WITH BÉARNAISE SAUCE, ACCOMPANIED
BY STEAMED VEGETABLES AND YOUR
CHOICE OF SAUTEED POTATOES OR
CRISPY FRENCH FRIES



MAIN COURSES

OUR FISHES

TROUT FILLET WITH BUTTER AND SAGE CHF 29

SALMON FILLET WITH DILL BUTTER SAUCE CHF 35



PRAWN TAILS SAUTEED CHF 29

ONE SIDE DISH INCLUDED

TOGETHER

FRENCH FRIES, SAUTEED POTATOES, RICE,
PASTA, MIXED VEGETABLES OR SALAD

POTATO ROSTI CHF 8

MIXED VEGETABLES CHF 8



FOR THE LITTLE ONES

FAMILY

MIKEY: CHICKEN COTLET WITH FRENCH
FRIES CHF 14

PINGU: CRISPY FISH STICKS WITH FRENCH
FRIES CHF 14

CHICKEN NUGGETS WITH FRENCH FRIES CHF 14



THE HOUSE SPECIALS

MINIMUM 2 PEOPLE

MIXED CURED MEATS OF MESOLCINA

SELECTION OF
PLATES

FRESH GNOCCHI TASTING WITH
BLUEBERRY SAUCE

SALMON FILLET WITH VEGETABLES RICE

VANILLA ICE CREAM WITH CORNELIAN
CHERRY LIQUEUR

CHF 65



THE FONDUES

OUR SIGNATURE DISHES

TRADITIONAL CHEESE FONDUE WITH
BREAD AND BOILED POTATOES

CHF 30

VEGI

CHEESE RACLETTE WITH POTATOES,
PICKLES AND GRILLED VEGETABLES
RESERVATION REQUIRED, MINIMUM 2
PEOPLE

CHF 32

VEGI

BOURGUIGNON FONDUE WITH SWISS
PRIME BEEF, SERVED WITH 6 HOMEMADE
SAUCES, PICKLES, FRUIT MUSTARD,
FRENCH FRIES, AND VEGETABLE RICE
RESERVATION REQUIRED, MINIMUM 2
PEOPLE

CHF 49

CHINESE FONDUE WITH BEEF, SERVED
WITH 6 HOMEMADE SAUCES, PICKLES,
FRUIT MUSTARD, FRENCH FRIES, AND
VEGETABLE RICE
RESERVATION REQUIRED, MINIMUM 2
PEOPLE

CHF 45



PRODUCT ORIGIN

FOR OUR OFFERINGS, WE PRIORITIZE WORKING WITH COMPANIES THAT PRODUCE OR RAISE PRODUCTS IN AN ENVIRONMENTALLY AND ANIMAL-FRIENDLY MANNER.

OUR PRODUCTS COME FROM:

BEEF: H - NH	CH - UE - AUS
VEAL	CH - UE
PORK	CH
LAMB: H - NH	AUS - UE
GAME MEAT	CH - UE
POULTRY	CH - UE
FRUITS AND VEGETABLES	CH - UE
MILK AND DAIRY PRODUCTS	CH - UE
CHEESE AND EGGS	CH - UE
ICE CREAM	CH
BREAD	CH

H MAY HAVE BEEN PRODUCED WITH HORMONAL SUBSTANCES TO ENHANCE PERFORMANCE.

NH MAY BE PRODUCED WITH NON-HORMONAL SUBSTANCES, SUCH AS ANTIBIOTICS, TO IMPROVE ANIMAL PERFORMANCE.



OUR SUPPLIERS

REGIONAL PRODUCTS:

DULCIS IN FUNDO PIAN SAN GIACOMO, MACELLERIA BERNASCONI E FUMAGALLI GRONO, MACELLERIA ALPINA MESOCCO, PANETTERIA GIANFRANCO CUOCO LOSTALLO, DENNER SATELLITE SAN BERNARDINO, SENNEREI SPLÜGEN

OTHER SUPPLIERS:

TRAITAFINA FLEISCHWAHREN LENZBURG, AUGUSTO RESINELLI BELLINZONA, TRANSGOURMET, SAPORE FRESCO GIUBIASCO, GRUENENFELDER QUARTINO, RÖMERSHAUSBÄCKEREI BENKEN, NESTLE FRISCO FINDUS S. ANTONINO, KÜNZLI METZGEREI COIRA, PASTIFICIO MANINPASTA CADENAZZO

ALLERGIES AND INTOLERANCES

DEAR COSTUMER,

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE ASK FOR MORE INFORMATION ABOUT OUR FOOD AND DRINKS. WE WILL DO OUR BEST TO ACCOMMODATE YOU WITH OUR SERVICE.