

Starter

Beef carpaccio with burratina on purslane salad
flavoured with orange dressing and Szechuan pepper

CHF 22.00

Engadine trout tartar
on radish and apple salad with horseradish dip

CHF 21.00

Classic beef tartare

Small

CHF 24.00

Big

CHF 34.00

Shrimp curry tempura
accompanied by salad bouquet and lime mayonnaise

CHF 21.00

San Gian Summer salad
with lukewarm tomato, parsley oil and roasted pumpkin seeds
-additional: tuna (+5.-); warm fresh goat cheese (+6.-)

CHF 14.00

Soups

Gazpacho	CHF 14.00
Classic Grison's barley soup	CHF 12.00
Cream of carrot soup with hazelnut oil and marinated feta	CHF 14.00
Minestrone	CHF 12.00

First course

Goat cheese risotto
with walnuts and green asparagus

CHF 24.00

Creamy Risottino
with mushrooms and alpine cheese flakes

CHF 22.00

Strozzapreti alla Marinara
with tomatoes, seafood and parsley oil

CHF 22.00

Filled ravioli
with Engadine cheese, porcini mushrooms, saffron sauce and Bresaola
from Valtellina

CHF 24.00

Spaghetti Bolognese

CHF 21.00

Fish

Foil-baked fillet of sea bass
with shrimps, calamari and wild rice

CHF 39.00

Oven-baked salmon
on mint risotto

CHF 38.00

Meat

Classic Wiener schnitzel
with lemon mayonnaise and French fries

CHF 46.00

Rack of lamb in a herbal crust
with green beans, pommes nouvelles and rosemary sauce

CHF 44.00

Beef fillet
with truffle soufflé, caramelized onions and porcini mushrooms

CHF 47.00

Chef's recommendation

300g Swiss beef steak

CHF 62.00

with three kinds of salt, French fries or pan fried potatoes with rosemary,
mixed vegetables and porcini mushrooms

Rösti

(Swiss hash brown)

Rösti with herb crème fraîche	CHF 22.00
Rösti with sliced veal and mushroom cream sauce	CHF 42.00
Rösti with egg and bacon	CHF 22.00

Vegan

Strozzapreti pasta with cherry tomatoes and pistachio grains	CHF 20.00
Vegan Burger	CHF 26.00
Thai vegetables	CHF 18.00
Chocolate cake with passion fruit mousse	CHF 16.00

Dessert

Iced chocolate mousse with orange flavour	CHF 14.00
Crema Catalana	CHF 15.00
Cherry sorbet on chocolate mirror glaze and whiskey cream	CHF 16.00
Small chocolate tart with vanilla ice cream and passion fruit sauce	CHF 14.00
Coconut panna cotta with lemongrass on strawberries and peanut crunch	CHF 16.00
Swiss cheese plate	CHF 16.00