



Welcome to Restaurant Crùna

Aifach sii!

Simply you - as our guests.

Our goal is to be simple. Not lazily simple but simply honest.

Being simple means for us:

Buying the products from our neighbours or from the region.

Having understandable and creative dishes.

Being able to react flexibly.

Avoiding complicated explanations.

What means simple for you? Feel free to write one single word on the next page. We can't wait to learn from you!

We're more than happy to welcoming you.

Martin Ries
Manager

Daniel Lopes
Teamleader Kitchen

Nina Doose
Teamleader Service



Aifach sii...

Being simple means for me:





Our starters

- Mixed leaf salads** ^(1/7/9/10/11) 🍴 10.00
your choice of french or balsamic dressing
- Mixed salad** ^(1/7/9/10/11) 🍴 13.00
your choice of french or balsamic dressing
- Bündner Plättli** with specialties from regional butcher shops ^(4/7/9/10) .. 26.00
air-dried beef, smoked ham and sausages, cheese from the alpine dairy farm in Parpan
- Mozzarella an apple** out of Switzerland ^(7/9) 🍴 19.00
with red onions, dill-blossom and a basil-parsley sauce

Our soups

- Soup of the Day** 11.00
daily changing, our service team will be happy to recommend
- Spanish Gazpacho** ^(9/10) 🍴 13.00
The spanish salad-soup made of tomato, cucumber and red pepper

Tradition – quality - sustainability


This is the conviction of Ecco-Jäger, our partner for fresh vegetable and fruit. The production hall, the storage and even a proper cheese cave are situated in Bad Ragaz, right down the hill.

ecco-jaeger.ch





Our mains

| | |
|---|-------|
| Grisons Mountain-Risotto ^(7/10)  | 28.00 |
| <i>fried, seasonal mushroom</i> | |
| Garganelli ^(1/4/7/9/10) | 29.00 |
| <i>a special pasta served with coarse beef bolognese and grated cheese</i> | |
| Beef sirloin steak ^(1/7/9/10/11) | 49.00 |
| <i>with herbs butter and vegetable bouquet</i> | |
| Organic chicken breast from Clavadetscher Malans ^(9/10) | 36.00 |
| <i>with lemon jus and vegetable bouquet</i> | |
| Fried perch fillet ^(3/7/10) | 37.00 |
| <i>on polenta, with leek foam</i> | |

Our sides

| | |
|---|------|
| French fries ⁽⁹⁾ | 6.00 |
| Vanilla-Potato Puree ⁽⁷⁾ | 6.00 |
| Grisons Mountain Risotto ^(7/10) | 6.00 |
| Roasted potatoes ⁽⁷⁾ | 6.00 |
| Vegetable ⁽⁷⁾ | 6.00 |

Because short distances are a promise...

...we love to work together with Metzgerei Spiess in Lenzerheide. By the way: the mix of tradition and innovation is surprising.

metzgerei-spiess.ch





Pizza

For our Pizza and Focaccia-dough we use a special flour, grinded the traditional way in a stone-mill. It preserves the taste, aromas, fibers and nutrients better and with the long maturation, special salt and only little yeast gives us that special basis for our pizza and focaccia.

Focaccia Tradizionale ⁽⁴⁾ 8.00

Extra Vergine olive oil from Puglia, raw salt, oregano

Pizza Margherita ^(4/7) 18.00

tomato sauce San Marzano DOP, Mozzarella from Aregola, Ragusano DOP, Basil, Extra Vergine olive oil from Puglia

Pizza Marinara ^(4/7) 19.00

tomato sauce San Marzano DOP, roasted Datterini Tomatoes, ail confit, Oregano, Extra Vergine olive oil from Puglia

Pizza Pulcinella ^(3/4/7) 23.00

tomato sauce San Marzano DOP, mozzarella from Aregola, mediterranean anchovies, black Leccina olives from Puglia, basil, Extra Vergine olive oil from Puglia

Pizza Prosciutto Cotto ^(4/7/9/10) 21.00

tomato sauce San Marzano DOP, mozzarella from Aregola, boiled ham, oregano, Extra Vergine olive oil from Puglia

Pizza Prosciutto e Funghi ^(4/7/9/10) 23.00

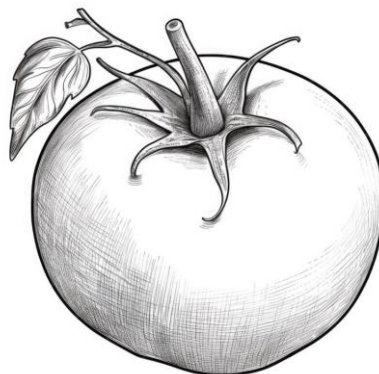
tomato sauce San Marzano DOP, mozzarella from Aregola, boiled ham, roasted seasonal mushroom, oregano, Extra Vergine olive oil from Puglia

Pizza Salame ^(4/7/9/10) 21.00

tomato sauce San Marzano DOP, mozzarella from Aregola, salami, oregano

Let's do it the right way

...when talking about Italianità. That's why we use nothing else than tomato sauce made of San Marzano DOP tomatoes. We know that makes the difference.





Pizza Funghi ^(4/7) 23.00

tomato sauce San Marzano DOP, mozzarella from Aregola, seasonal roasted mushroom, basil, Extra Vergine olive oil from Puglia

Pizza Parmigiana ^(4/7/8) 🍷 20.00

tomato sauce San Marzano DOP, mozzarella from Aregola, Ragusano DOP, deep-fried aubergines, basil-pesto

Pizza Scirocco ^(4/7/9/10) 26.00

tomato sauce San Marzano DOP, mozzarella from Aregola, spicy Italian salami, goat cheese, black Leccina olives from Puglia, oregano

Pizza Ortolana ^(4/7) 🍷 24.00

mozzarella from Aregola, ail confit, seasonal Bimi, roasted Datterini Tomaten, black Leccina olives from Puglia, Ragusano DOP, basil

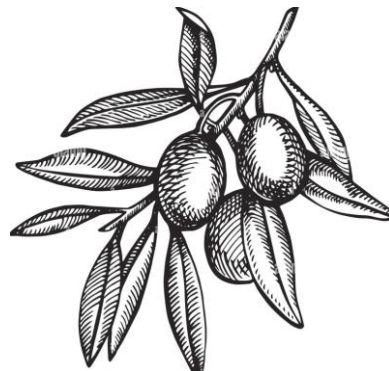
Additional toppings

vegetable, sauces (per topping) 2.00

meat, fish, cheese (per topping) 3.00

Olive oil from the southernmost part of Italy.

The Crùna – or crown – of every pizza is the Extra Vergine olive oil. The one we use made all the way from Puglia to the wonderful Grisons.





Our sweets

| | |
|--|-------|
| Gateau au chocolat Amandine ^(1/4/7/8) | 12.00 |
| <i>with strawberry-salad and vanilla ice-cream</i> | |
| Cake of the Day ^(1/4/7/8) | 10.00 |
| <i>freshly baked daily, with seasonal fruits, a scoop of vanilla ice cream and whipped cream</i> | |
| Swiss chocolate mousse ^(1/4/7) | 12.00 |
| <i>made with Felchlin chocolate, fruit sauce and fruits</i> | |
| Home-made fruit salad ⁽⁹⁾ | 12.00 |
| Affogato ^(1/7/8) | 7.00 |
| <i>vanilla ice cream with espresso</i> | |

Our Glacella da Valbella

| | |
|--|------|
| Scoop Glacella ^(1/2/7/8) | 3.50 |
| with whipped cream | 1.50 |
| with chocolate sauce | 2.00 |
| with vodka | 5.00 |

Flavour's

*lemon sorbet, mango sorbet
vanilla, chocolate, mocca, caramel, hazelnut, cookies*

| | |
|--|------------------|
| Stired Ice Coffee ^(1/7/8) | 14.00 |
| <i>mocca ice cream with espresso and whipped cream</i> | small 10.00 |
| Coupe Dänemark ^(1/7/8/9/13) | 14.00 |
| <i>vanilla ice cream with chocolate sauce, almond slivers and whipped cream</i> | small 10.00 |

Dolce vita in Valbella

The Glacella is produced at Posthotel Valbella – for every Alpin Trend-group hotel or restaurant. **Glacella da Valbella** is an art of living – home-made with only Swiss milk from the region.

posthotelvalbella.ch





Declaration

Origin of our meat and fish products (if not stated otherwise)

| | |
|------------------|---------------------|
| Pork: | Switzerland |
| Poultry: | Switzerland |
| Veal: | Switzerland |
| Beef: | Switzerland |
| Perch: | Switzerland / breed |
| Salami: | Italy |
| Ham: | Italy |
| Anchovies: | FAO Nr. 37 |

Vegetarian dishes are marked with a leaf: 🌿
For vegan dishes please ask our service team.

Our service team will be happy to inform you about ingredients that could trigger allergies or intolerances.

All prices are in **Swiss Francs and include the statutory VAT.**

Allergies

- 1 eggs
- 2 peanuts
- 3 fish
- 4 gluten-containing cereals
- 5 crustaceans
- 6 lupins
- 7 milk
- 8 nuts
- 9 sulphur dioxide & sulphites
- 10 celeriac
- 11 mustard
- 12 sesame
- 13 soy
- 14 molluscs