

Aifach sii – zema gnüssa

...our slogan

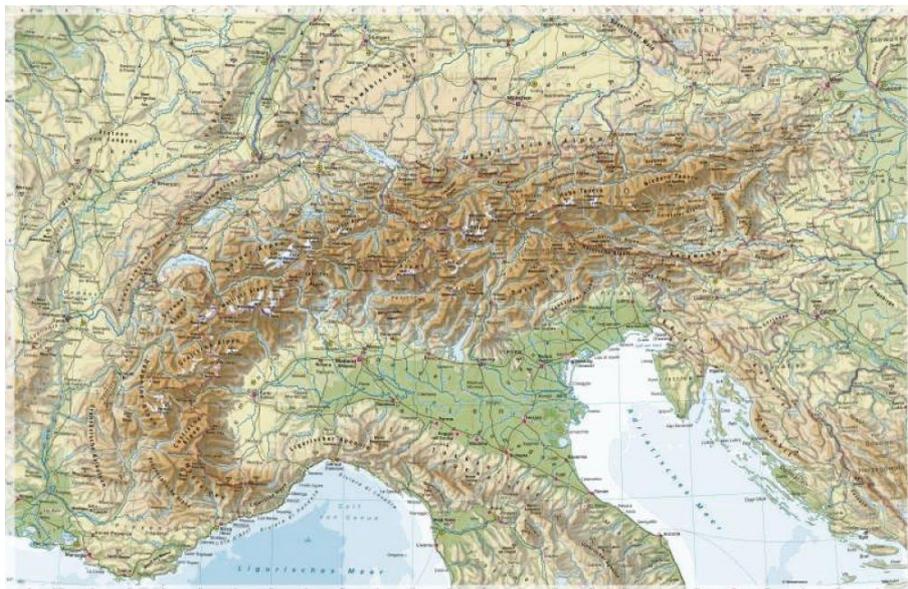
You'll find the best out of the european alpine region in your glass and on your plate. We love our mountains!

We use ingredients from very near and a little further and produce traditional swiss and alpine dishes which have been cooked long time ago by our grandmas and grandfathers as well as our neighbours in our days.

The european alpine region starts on the french riviera, touches the pitoresque provence, the swiss cantons of valais and ticino until they reach alto adige in the northernmost point of Italy, ending in tyrol in Austria.

And right in the middle: Grisons, the most beautiful canton of the world – as we say! We are proud to focus on the alpine region close to us and to show you the beauty of our mountains in a culinary way.

That's why we present you classics as barley soup, "capuns" or "pizzocheri" – all with ingredients from just here.





Alpine starters

- Leaf salad with colourful vegetable strips** ^(1/4/7/9/10/11)  10.50
choose between home-made french- or italian dressing
- Lamb's lettuce with diced egg from Kuhrerhof** ^(1/4/7/9/10/11)  17.50
with grisons bacon and homemade french dressing
- Raw, hand-cut tartare** ^(1/4/7/9/11) 23.00
*made out of salsiz from Chruwalden and alpine cheese from Lenzerheide
with roasted bread*
- Green Tartare** ^(4/9/10/11/13)  21.00
vegan tartare made out of peas and red beetroot with roasted bread
- Bündner Plättli with bread** ^(4/7/8/9/10) 26.00
platter with cured meat, ham, salsiz, coppa and alpine cheese from Lenzerheide

Our soups

- White wine-foam soup** ^(4/7/9/10)  11.50
made with Maienfeld Riesling-Silvaner, with croutons
- Homemade grisons barley soup** ^(9/10)  13.50
with salsiz from Churwalden
- Soup of the day**  10.00
changes daily, our staff will tell you the todays choice

tradition – quality – sustainability

This is the commitment of «Ecco-Jäger», our partner for fresh vegetables and fruits. The production and storage as well as a cheese cave are located in Bad Ragaz – their staff is always here for us.

ecco-jaeger.ch



vegetarian dishes or dishes that can be ordered vegetarian: 

vegan dishes or dishes that can be ordered vegan: 



Our mains

Swiss chicken breast with rosemary jus ^(7/9/10)	38.00
<i>with aligot and vegetables</i>	
Alpine-Salmon from Mesocco with saffron sauce ^(3/4/7/9/10)	41.00
<i>with blue potatoes and vegetables</i>	
Pizzoccheri with alpine cheese from Lenzerheide ^(1/4/7/10/11/13) 🍷 ...	27.00
<i>made by Gran Alpin on a cream sauce with vegetables and roasted onions</i>	
Grisons capuns with cheese-cream sauce ^(1/2/4/7/9/10/11/12/13) 🍷	31.00
<i>and cured meat from Churwalden, with roasted onions</i>	
Swiss pork fillet medaillons in a crust of alpine herbs ^(7/9/10/11/13) ...	47.00
<i>on rosemary jus with pear risotto and vegetables</i>	
Swiss beef entrecôte with green bell pepper sauce ^(4/7/9/10)	51.00
<i>with blue potatoes and vegetables</i>	
Beef brasato on rosemary jus ^(4/7/9/10)	45.00
<i>with aligot and vegetables</i>	
Daniels pear risotto ^(7/9/10) 🌿	26.00
<i>with baked soft cheese and pear chutney</i>	
Traditional beef tripes ^(4/9/10)	34.00
<i>with san marzano DOP tomato sauce, bacon and roasted bread</i>	

Gran Alpin

In Albula valley, in the middle of parc Ela, the staff members of Gran Alpin do everything to get the best wheat from regional farmers and to produce the best ever products.

granalpin.ch



vegetarian dishes or dishes that can be ordered vegetarian: 🍷

vegan dishes or dishes that can be ordered vegan: 🌿



Pizzas from the alpine region

The dough is the soul of every pizza. That's why we do not hand-over the production to somebody else. The very special italian wheat can't be more all-grain. The rocky soil helps to get the dough containing less gluten, this makes the taste much softer

Pizza Grigioni ^(1/4/7/9/10)  27.00
tomato sauce San Marzano DOP, mozzarella from Agerola, beacon, Swiss red onions,
Swiss chard, Kuhrerhof egg

Pizza Crùna ^(4/7/8)  26.00
mozzarella from Agerola, alpine cheeses from Lenzerheide and Engadin, garlic confit,
honey and roasted walnuts

Pizza from a bit further

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 Agerola, Ragusano DOP,
basil, extra vergine olive oil from Puglia

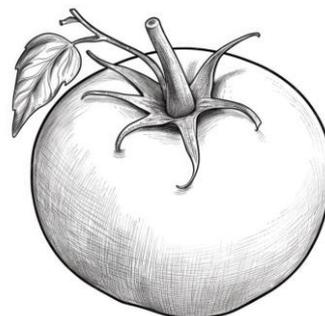
Pizza Marinara ^(4/7)  19.00
tomato sauce San Marzano DOP, roasted Datterini tomatoes, garlic confit,
oregano, extra vergine olive oil from Puglia

Pizza Pulcinella ^(3/4/7) 24.00
tomato sauce San Marzano DOP, mozzarella from Agerola, mediterranean anchovies,
black Leccina olives from Puglia, basil, extra vergine olive oil from Puglia

Additional toppings (every product on the existing pizza-menu can be ordered on top)
vegetable, sauce (per topping) 2.00
meat, fish, cheese (per topping) 3.00

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.



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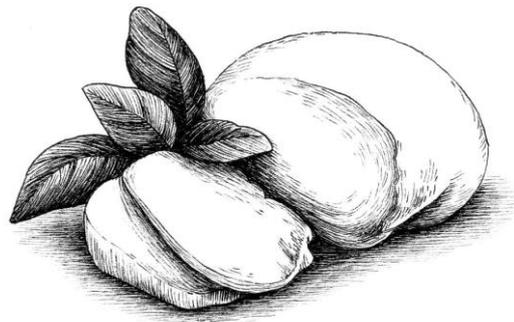


Pizza Prosciutto Cotto ^(4/7/9/10)	22.00
<i>tomato sauce San Marzano DOP, mozzarella from Agerola, cooked ham, oregano, extra vergine olive oil from Puglia</i>	
Pizza Prosciutto e Funghi ^(4/7/9/10)	24.00
<i>tomato sauce San Marzano DOP, mozzarella from Agerola, cooked ham, Swiss shiitake mushroom, oregano, extra vergine olive oil from Puglia</i>	
Pizza Salame ^(4/7/9/10)	22.00
<i>tomato sauce San Marzano DOP, mozzarella from Agerola, salami, oregano</i>	
Pizza Funghi ^(4/7)	23.00
<i>tomato sauce San Marzano DOP, mozzarella from Agerola, Swiss shiitake, basil, Extra Vergine olive oil from Puglia</i>	
Pizza Ortolana ^(4/7) 🌿	24.00
<i>mozzarella from Agerola, garlic confit, Swiss chard, roasted Datterini tomatoes, black Leccina olives from Puglia, Ragusano DOP, basil</i>	
Pizza Parmigiana ^(4/7/8) 🌿	21.00
<i>tomato sauce San Marzano DOP, mozzarella from Agerola, Ragusano DOP, deep-fried aubergines, basil-pesto</i>	
Pizza Rosa ^(4/7/9/10)	26.00
<i>tomato sauce San Marzano DOP, mozzarella from Agerola, Swiss red onions, cooked ham, Ragusano DOP, basil, extra vergine olive oil from Puglia</i>	
Pizza Scirocco ^(4/7/9/10)	26.00
<i>tomato sauce San Marzano DOP, mozzarella from Agerola, spicy Italian salami, goat cheese, black Leccina olives from Puglia, oregano</i>	

Additional toppings (every product on the existing pizza-menu can be ordered on top)	
vegetable, sauce (per topping)	2.00
meat, fish, cheese (per topping)	3.00

Fiordilatte from Agerola

The Fiordilatte is the source of our mozzarella of the pizza. The small town of Agerola is located a bit south of Naples on the Amalfi-coast. The production takes only place at night to avoid having too much sun, which would make the products less quality.



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Save the best for last

The «I can't get no more»	5.00
<i>small, homemade dessert</i>	
Homemade Schlorziflade ^(1/4/7/8/9/13)	11.50
<i>sweet cake with pear syrup, served with cheese</i>	
Mousse au chocolat made with Felchlin chocolate ^(1/4/7/8)	10.50
<i>with homemade crumble, fruit sauce and whipped cream</i>	
Homemade grisons nut cake ^(1/4/7/8)	13.50
<i>with Amaretto-Glacella da Valbella</i>	
Cheese platter ^(1/4/7/8/9/11/13)	14.50
<i>with 4 cheeses from the canton of grisons, pear bread and pear chutney</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

Flavours

lemon sorbet, mango sorbet 

vanilla, chocolate, mocca, caramel, hazelnut, amaretto

Affogato ^(1/7/8)	7.00
<i>one scoop of vanilla ice cream, in the coffee cup with espresso</i>	

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 – homemade with only Swiss milk from the region.

posthotelvalbella.ch



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Good to know

Origin of our products

Our **meat** products origin from **Switzerland**. Except the **salami** and **ham** for our pizzas, they origin from **Italy**.

Our **salmon** is produced in **Lostallo** in the canton of grisons. The **anchovies** for our pizzas origin from the **mediterranean sea** (FAO 37.2.2).

Our **bread an bread products** are produced in **Switzerland** with **Swiss flour**. Our **pizza dough** is **homemade with Italian flour**.

Diets and allergies

Dishes that are or can be ordered **vegetarian** are marked with a leaf: 🌿

Dishes that are or can be ordered **vegan** are marked with a hand: 🙌
For further vegan dishes, please refer to our staff.

Dishes that can cause **allergic reactions** are marked with the correspondent number:

Allergens

- 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

Currency and VAT

All the **prices** are in **Swiss Francs** and contain the **VAT**.