



Aifach sii – zema gnüüssa

...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 right now.

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 "Capuns" as well as the world famous cured meat – all with ingedients from just here.





Alpine starters and soup

Colourful leaf salad ^(1/4/7/9/10/11)  10.50
*with homemade croutons, choose between French-, Italian dressing
or homemade honey-mustard sauce*

Mixed leaf and vegetable salad ^(1/4/7/9/10/11)  11.50
*with homemade croutons, choose between French-, Italian dressing
or homemade honey-mustard sauce*

Homemade Beetroot-tartare ^(2/4/9/11)  16.00
and roasted bread

Gratinated Goat Cheese ^(4/7/9)  18.00
*with honey made by «Honig und So» and alpine herbs
with tomato-carpaccio and roasted bread*

Soup of the day  10.00
changes daily, our staff will tell you todays choice

Honey – a story of its own

The honey for our honey-mustard salad sauce is produced by «Honig & So» near the village of Thusis. Gabi Morhart is behind the fantastic quality her diligent bees bring. For us: one of the best products we can imagine.

honigundso.ch



vegetarian dishes or dishes that can be ordered vegetarian: 

vegan dishes or dishes that can be ordered vegan: 



Our mains

Savoury Swiss chicken steak with herb butter ^(1/3/4/7/9/10/11/13)	35.00
<i>with pasta and vegetable bouquet</i>	
<i>or with mixed salads</i>	31.00
Ravioli filled with mushroom ragout ^(1/4/7/9/10) 🍴	26.00
<i>with homemade mushroom sauce</i>	
Swiss beef entrecôte with herb butter ^(1/3/7/9/10/11/13)	47.00
<i>with potato gratin and vegetable bouquet</i>	
<i>or with mixed salads</i>	43.00
Gratinated Grisons capuns with alpine cheese ^(1/4/7/10) 🍴	29.00
<i>on a cream sauce with cured meat from Prättigau</i>	
Tagliatelle with homemade pesto sauce ^(1/4/7) 🍴	26.00
<i>with dried tomatoes and parmesan cheese</i>	
Swiss pork cutlet with herb butter ^(1/3/7/9/10/11/13)	34.00
<i>with french fries and vegetable bouquet</i>	
<i>or with mixed salads</i>	30.00
Breaded broccoli-cauliflower patty ^(1/4) 🍴	28.00
<i>with homemade ratatouille</i>	
Marinated alpine salmon from Mesocco ^(1/3/7/9/10/11)	41.00
<i>marinade made from salt, sugar, lemon zest and herbs</i>	
<i>on spinach with fried potatoes and mustard sauce</i>	
<i>or with mixed salads</i>	37.00

Metzgerei Künzli

The name stands for specialities since 1959. The company has its source near Zurich but expanded to Chur in the grisons. What lasted is the guarantee for highest quality standards.

metzgereikuenzli.ch



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Focaccia

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, for a much softer taste.

Focaccia Tradizionale ⁽⁴⁾  8.00
extra vergine olive oil from Puglia, raw salt, oregano

Focaccia Alpina ^(4/7) 15.00
bacon from the grisons, Lenzerheide alpine cheese, extra vergine olive oil with herbs

Focaccia Burrata ^(4/7)  17.00
roasted datterini tomatoes, burrata, extra vergine olive oil, basil

Pizzas from the Alpine region

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

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

Pizza from a bit further

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 Prosciutto Cotto ^(4/7/9/10) 23.00
tomato sauce San Marzano DOP, mozzarella from Agerola, cooked ham, oregano, 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

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Pizza Prosciutto e Funghi ^(4/7/9/10) 25.00

tomato sauce San Marzano DOP, mozzarella from Agerola, cooked ham,
Swiss shiitake mushroom, oregano, extra vergine olive oil from Puglia

Pizza Salame ^(4/7/9/10) 23.00

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

Pizza Funghi ^(4/7) 23.00

tomato sauce San Marzano DOP, mozzarella from Agerola, Swiss shiitake mushrooms,
basil, extra vergine olive oil from Puglia

Pizza Ortolana ^(4/7) 🌿 24.00

mozzarella from Agerola, garlic confit, Swiss chard, roasted Datterini tomatoes,
black Leccina olives from Puglia, Ragusano DOP, basil

Pizza Parmigiana ^(4/7/8) 🌿 21.00

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

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

tomato sauce San Marzano DOP, mozzarella from Agerola, Swiss red onions, cooked ham,
Ragusano DOP, basil, extra vergine olive oil from Puglia

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

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

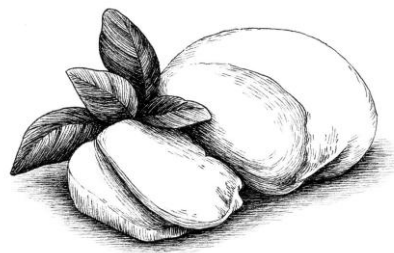
Pizza Tonno ^(3/4/7) 25.00

tomato sauce San Marzano DOP, mozzarella from Agerola, tuna, onions,
black Leccina olives

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



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For our youngsters

Mini-Gourmands

Full power for the youngsters! Besides the dishes on this page we serve all our à la carte dishes as childrens portions– for half of the applied prices. This opens the doors for future mini-gourmands and future head chefs and hotel managers.

For every one of our young guests we offer a small glass of berry syrup with the meal. We ask you to order with our service staff.

Please note that the portion size of the following meals is calculated for children up to **around 8 years** of age.

«Alphabet soup» ^(1/4/7/10)  4.50
bouillon with letter shaped pasta

Small green leaf salad ^(1/2/7/9/10/11)  4.50
choice between French- or Balsamico-Dressing

White Pasta ^(1/4/7/10)  11.00
Pozzoli-pasta with melted butter and grated cheese

Red Pasta ^(1/4/7/10)  12.00
Pozzoli-Pasta with tomato sauce and grated cheese

Vegetable pottie ⁽¹⁰⁾  6.00
seasonal vegetables

Something sweet

Ice-Cream ^(1/7) 6.00
“Globi” chocolate ice-cream or “Pierrot” vanilla ice-cream with strawberry sauce

Big explorers

Our playground at the reception is offering a lot for small and bigger explorers. A ball pit, a bowling area, fooseball table and more activities help to shorten the waiting time.



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Save the best for last

The «I can't get no more» 6.00
small, homemade dessert, our staff will tell you today's choice

Homemade cheesecake ^(4/7/8) 8.00
just like that

Homemade mousse au chocolat Crùna style ^(1/4/7/8) 11.50
with crumble, fruit sauce and whipped cream

Ice Cream

Scoop Ice Cream ^(1/2/7/8) 3.50
with whipped cream + 1.50
with chocolate sauce + 2.00
with vodka + 5.00

Flavours

apricot sorbet, lemon sorbet 🌿
chocolate, vanilla, mocha, caramel

Affogato ^(1/2/7/8) 7.00
one scoop of vanilla ice cream, in the coffee cup with espresso

Coupe Crùna ^(1/2/7/8) 14.00
chocolate & caramel ice cream and whipped cream small 10.00
with cookie-crumble

Coupe Danmark ^(1/7/8) 14.00
vanilla ice cream with chocolate sauce, almonds and whipped cream small 10.00

Molkerei Lenzerheide

From day to day, the farmers bring their fresh milk to Molkerei Lenzerheide. In the alp period – june until september – the cows live on the alps of Scharmoin and Lavož. From there, the milk flows through a pipeline-system into the Molkerei.

molkerei-lenzerheide.ch



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Good to know

Origin of our products

Without further notice, our **meat** products originate from **Switzerland**. Except the **salami** and **ham** for our pizzas, they originate from **Italy**.

Our **salmon** is sourced in **Lostallo** in the canton of Grisons. The **tuna** for our pizzas originate from the **maldives** (fishing rod, FAO 51).

Our **bread and bread products** are produced in **Switzerland** with **Swiss flour**. Our **pizza dough** is **homemade with Italian flour (origin of the wheat: European Union)**.

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: 🙌

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 include the **VAT**.

vegetarian dishes or dishes that can be ordered vegetarian: 🌿

vegan dishes or dishes that can be ordered vegan: 🙌