

STARTER

Green leaf salad 🍃🌿 / Mixed salad 🍃🌿	CHF 9.30 / 9.90
Grison speciality (<i>Grison air-dried beef and raw ham, Salsiz, bacon & cheese</i>)	12.50
Shrimps cocktail with toast and butter	12.00
Smoked salmon with toast and butter	13.50
Grison Capuns (dumpling pastry with meat in chards coat gratinated with butter and Parmesan)	11.50
Grison vegetarian Capuns gratinated with butter and Parmesan 🍃	11.50

SOUPS

Soup of the day	7.50
Bouillon nature / with egg or Sherry 🌿	7.00/ 8.00
Grison barley soup	9.50

CLASSICS and MORE

Fresh trout poached or roasted with butter and boiled potatoes 🌿	38.50	
Bread crumbed veal escalope (ham and cheese, vegetables and French fries)	44.00	
Veal escalope Vienna style, (bread crumbed, vegetables and French fries)	43.00	
Thin veal escalope with herb butter, French fries, mixed salad 🌿	41.50	
Sliced veal meat with mushroom cream sauce and Rösti potatoes	41.50	
Beef fillet pepper steak (200gr) with French fries or buttered rice 🌿	45.00	
Beef fillet dice Stroganoff style with buttered rice	41.50	
Rumpsteak (170gr) from the grill with herb butter, French fries 🌿	33.00	
Pork steak (200gr) with herb butter, French fries and mixed salad 🌿	32.00	
Bread crumbed pork escalope with French fries/ (with veal)	21.50/ (28.00)	
Pork escalope with mushroom cream sauce and noodles/ (with veal)	23.50/ (30.00)	
Loin of lamb Province style with French beans and French fries🌿	39.00	
Grison Capuns (dumpling pastry with meat in chards coat gratinated with butter and Parmesan)	21.50	
Grison vegetarian Capuns (gratinated with butter and Parmesan) 🍃	21.50	
Pizzockels "Surmirans" (dumplings with curly mint in onion butter) 🍃	19.90	
Vegetale-Curry with rice 	23.00	
Spaghetti "Bolognese" ("Aglio olio & peperoncini" 🌿 or tomatosauce🍃)	20.50 / (19.00)	
Veal sausage with onion gravy and "Rösti"	20.50	
Fitnessplate – fresh salads🌿		
	with chickenbreast(160gr)	20.50
	with pork steak (200gr)	29.00
	with lamb loin (150gr)	35.00
	with rumpsteak (170gr)	33.00


For our small guests: (only for children)

Bread crumbed pork escalope with French fries	12.00
Pork escalope with mushroom cream sauce and noodles	13.00
Noodles with mushroom cream sauce 🍄	11.00
Chicken Nuggets with French fries	12.00

COLD DISHES

Plate with mixed salads, egg and ham 🍷	19.90
Sausage salad garnished / Sausage and cheese salad garnished 🍷	18.50 / 19.90
Portion mountain cheese 🍄 / Grison farmer Salsiz	13.00 / 15.00
Grison plate / Grison board with bread and butter	25.00 / 32.00
Grison air-dried raw ham, portion 🍷 / Grison air-dried beef meat, portion 🍷	22.50 / 30.00
Smoked salmon with toast and butter	24.00
Shrimps cocktail with toast and butter	21.50

The dishes on offer are prepared with a lot of joy and care.

We would be happy to provide you with detailed information about possible allergens in the individual dishes. Please contact our staff. 🍄 Vegetarian/ 🍷 Gluten-free/ 

Beef: Switzerland /Brazil/Australia* - Poultry, pork and veal: Switzerland - Salmon and shrimp: Norway / Asia - Trout: Alvaneu Bad Farm - Lamb: Australia and New Zealand - * can be supplemented with hormonal and non-hormonal performance enhancers such as antibiotics, to have been generated*

Mineral water in bottles:	3 dl	5 dl.	1 Lt.
Passugger (carbonated)	4.40	5.40	9.00
Allegra (non carbonated)		5.40	
Sinalco-Cola Zero, Rivella blau	4.40		
Schweppes Tonic, Bitter Lemon	4.00 (2dl)		

Minerale water open:

Apple-juice, ice-tea, citro, sinalco, sinalco-cola, Rivella red	4.00	5.40
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Beer & Cider:

Calanda Bräu or Shandy	4.10	5.60
Erdinger Weizenbier		6.30
Calanda Senza alcohol free	4.60	
Erdinger Weissbier alcohol free		5.60
Cider alcoholfree		5.70

Wine:

	1dl	
Veltliner, (red) Italy, dry	3.60	
Fläscher, (red) grison wine	5.80	
Red-wine of the month,	5.00-6.60	
Pinot gris,(white) Italy	3.60	
Yvorne, (white)Chablais/Waadtländ (Swiss)	5.80	
Bündner Federweisser (local)	5.40	
Les Papillons (rosé de Gamay, dry	3.50	
Spritzer red or white wine mixed with sprite or water	5.10 (2dl)	

Hot Drinks:

Coffee – Coffee with milk – Espresso – Hot or cold Chocolate / Ovo – Tee	4.30
(Black, Green, camomile, linden blossom, rosehips, fruits, vervain, peppermint, ginger)	