

Menu suggestions Graubünden specialties for 10 people or more

Menu 1 CHF 46

Leaf salad with Grison meat strips
and walnuts

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Capuns

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Sorbet of black berries with Grison Grappa

Menu 3 CHF 69

Leaf salad with roasted hazelnuts

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Grison veal-Cordonbleu filled with alpine cheese
and Grison meat with tagliatelle

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Vanilla ice cream with Grison hazelnut liqueur

Menu 5 CHF 59

Apple-beet root soup

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Jugged venison with
caramelized chestnuts
and potato-celery-puree

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Panna Cotta with hot berries

Menu 7 CHF 59

Mixed salad

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Cheese fondue

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Lemon sorbet with Bündner Röteli

Menu 9 CHF 59

Mixed salad

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Pork chop "Sonne" with porcini
hazelnut breading and rice

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Chocolate cake «Sonne» (without flour)

Menu 2 CHF 49

Bregaglia bread soup

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Luganighetta from Poschiavo with
Valtellina Pizzoccheri

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Berries au gratin

Menu 4 CHF 64

Chestnut soup with speck

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Fried trout, rice and seasonal vegetable

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Homemade apple strudel with vanilla sauce

Menu 6 CHF 54

$\frac{1}{2}$ Deer salsiz

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Tagliatelle Engiadina with Grison meat stripes,
arugula and porcini with cream sauce

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Paiver

(Engadine dessert with dried plums)

Menu 8 CHF 44

Pizza Valtellina Schnitz

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Risotto with porcini

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Engadine nut cake

Menu 10 CHF 69

Endive lettuce with orange filets

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Tagliata Engiadina with arugula,
parmesan shavings and potato gnocchi

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Chestnut mousse with spicy apple