



SOUPS

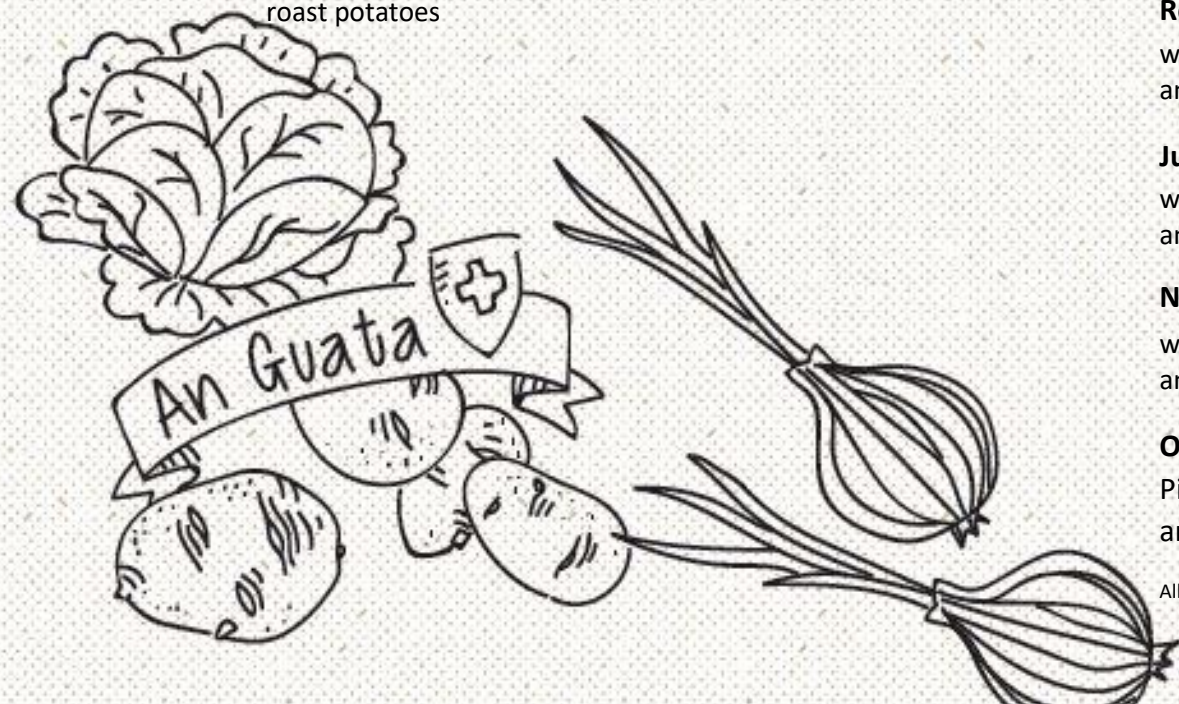
Engadine wedding soup with mini Capuns	12.50
Soup of the week	9.50

STARTERS

Small crunchy lettuce	6.50
with French, Italian or Balsamico dressing	
Mixed crunchy lettuce	8.50
with radish, cucumber and tomatoes with French, Italian or Balsamico dressing	
Field salad	13.00
with bacon and egg with French, Italian or Balsamico dressing	
“Hobelkäse” cheese platter 80g	24.00
with fig mustard from Ticino and black walnuts	
Hatecke’s Deer Salsiz 90g	17.00

FISH

Fresh “Egli-Knusperli” app. 150g	33.00
Fish fillets in batter with tartare sauce and lettuce	
Trout «Müllerinnen Art» app. 160g	30.00
with almond butter, herbs, veal sauce and roast potatoes	



MAIN COURSES

Braised beef cheeks app. 160g	35.00
with mashed potatoes and gravy	
Homemade Engadine Quark Pizokel	22.50
with Swiss chard, bacon, cheese and fried onions	
Pasta with ground beef	19.00
and homemade applesauce	
Veal escalope app. 160g	46.00
with hash browns and cream sauce	
Veltliner Pizzoccheri	19.50
Buckwheat pasta with potatoes, spinach, garlic, sage, cheese from Grisons and parmesan	
Wild Capuns	34.00
Dough dumplings wrapped in Swiss chard with bacon, dry-cured deer sausage, herbs, cheese from Grisons and cream sauce	
Veal sausage 220g	22.00
with onion sauce and hash browns	

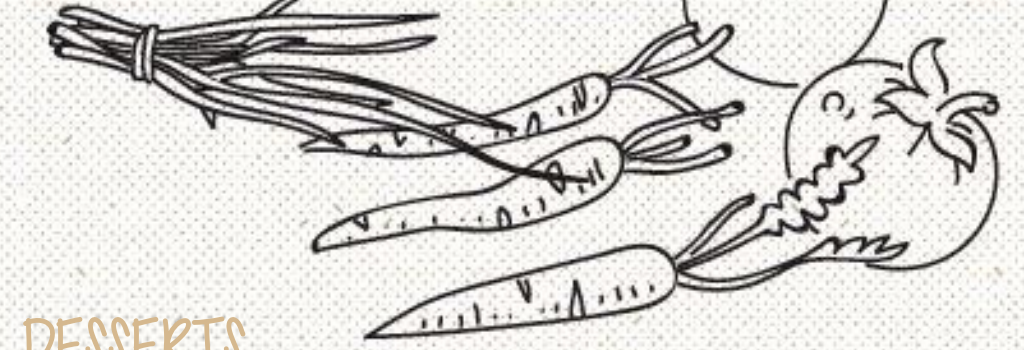
With pleasure we serve you our **“vegetables of the day”** with all the main courses.

VENISON

Roe deer escalopes with cognac sauce app. 160g	39.00
with spaetzle, chestnut, red cabbage and mountain cranberries	
Jugged roe deer	32.00
with spaetzle, chestnut, red cabbage and cranberries	
Nani’s venison meat loaf app. 200g	29.00
with mashed potatoes, chestnut, red cabbage and cranberries	

Our venison dishes are served with:
Pickled onions, bacon, bread croutons, herbs
and poached pear

All prices are in Swiss francs (CHF) incl. VAT.



DESSERTS

Homemade desserts	
Fresh crème caramel with whipped cream	7.00
Crème brûlée with whipped cream	6.50
Sweet Cider Crème	7.00
Coupe Nesselrode	10.00
Gasparini ice cream sticks	
The small gelati factory in Münchenstein has been known since childhood.	
Mango-Passion	2.90
Raspberry	2.90
Stracciatella	2.90
Latte Macchiato	2.90

SINCE CHILDHOOD

Whipped cookie from the lowlands	2.60
Chocolate-covered cake filled with foamy sugar	

OUR DRINKS

Sausersecco Grape must, Prosecco and fresh grape	14.00
Zitronen-Yuzu-Apfel Schorle lemon yuzu apple soda	6.90
«Nycha Kombucha» from Switzerland	6.90
Bio lemonade made of Swiss mountain herbs and mint	
Specialties from our beer fridge:	
Calanda Gletsch brewed with meltwater	40cl 7.90
Palü Bier from Pontresina, amber natural	32cl 7.90

HEIMATLI

