

MENU

SALADS

- AVOCADO**  | 23
with grapefruit, fennel, rocket and pomegranate
- PUNTARELLE**  | 22
with oranges, black olives and confit tomatoes
- FOREST SALAD**  | 24
with grilled mushrooms, pine nuts, blossoms and truffle dressing
- RED CABBAGE**  | 24
with green apple, walnuts and goat cheese

SNACKS

- BREAD CROSTINI** | 20
with black bean hummus
- TOASTED WHOLEGRAIN BREAD** | 20
with avocado and fried egg
- CLUB SANDWICH** | 28
- FALAFEL WITH HUMMUS** | 22
- POKE BOWL**   | 28
avocado, rice, edamame, mango, smoked tofu

SOUPS

- LENTIL CREAM**   | 20
with sweet potato, coconut milk and ginger
- BROCCOLI SPINACH CREAM**   | 20
with coconut milk
- BARLEY SOUP** | 20
- LEEK, PUMPKIN & SAFFRON**  | 22
- NOODLE SOUP** | 22
with miso and pak choi

PASTA & RISOTTO

- TAGLIOLINO „32 ROSSI“** | 32
with cheese cream and black truffle
- CHICKPEA GNOCCHI** | 26
with pumpkin cream and mushrooms
- GALLO GRAN RISERVA RISOTTO** | 32
with blueberries and morels 

STARTERS

- ORGANIC EGG MILANESE STYLE** | 28
on Engadine cheese fondue and black truffle
- AUBERGINE CAVIAR**  | 26
on Bloody Mary gazpacho with burrata
- BEETROOT TARTARE**   | 26
on cucumber gazpacho
- ROASTED BEETROOT**  | 26
with baba ganoush
- BAO BUN** | 26
with roasted vegetables



MAIN COURSE

- GRILLED SEITAN TAGLIATA** | 35
with chimichurri and sweet potato
- MINCE**  | 34
- WHEAT-PROTEIN FILLET**  | 32
with seasonal vegetables
- BBQ SMOKED TOFU** | 30
with sweet & sour daikon and radish
- GRILLED MUSHROOMS**  | 30
with sautéed baby spinach

SPECIALITY

- TRADITIONAL CHEESE FONDUE** | 42
*Served with bread, new potatoes, pickles, pear and spring onions**

DESSERTS

- CHOCOLATE VARIATION** | 22
- ROMANOFF CUP**  | 22
- MANDARIN CHEESECAKE** | 22
- „COCONUT DELIGHT“**   | 22
- CHEESE**  | 24
Engadin cheese selection



vegan



Gluten free

Please ask our staff for information regarding allergens.

*Fondue price per person, available by reservation.
All rates in CHF and including VAT.