

Dessert

Graubünden walnut pie

Honey ice cream 12

Toni's apple delight

Foam / purée / apple and sour cream ice cream / vanilla cream 14

Chocolate foam

Pumpkin seed jelly / blackberries 10

Pumpernickel parfait

Black cherries / chilli 10



Sachertorte

Mulled wine sorbet 12

Chestnut cream

Biscuit / kumquat compôte Frozen desserts 11

Ice cream

4.50 per scoop + 1.50 with cream
vanilla, chocolate, stracciatella, apple and sour cream ,
mocha, banana, caramel, honey , crème de gruyère

Sorbets

Mango, lemon, mulled wine , damson 

Sundaes

Danmark smal/normal

Vanilla ice cream / cream / almond slivers /
chocolate sauce 13/15

Banana split

Vanilla, banana and chocolate ice cream / banana / chocolate sauce / cream 13/15

Schweizerhof coffee sundae

Vanilla ice cream / espresso / caramel / cream / cantuccini / walnuts 13

Chocolate dream with brownie pieces

Chocolate and stracciatella ice cream
brownie pieces / chocolate sauce / cream 13/15

Dear guests

Simple and creative with a well balanced taste!

We enhance the natural aromas of our products using careful, contemporary preparation methods. We give preference to regional dishes and supplement these with international delicacies.

We prepare our food in a way that is as natural as possible and delight you with especially indulgent combinations.



Martin Moritz Chef

Origin

Scottish salmon, Swiss beef, chicken and veal
Irish beef fillet Australian or New Zealand lamb

Bon appetit!

Starters

Graubünden platter

Air-dried meat / raw ham / Salsiz dried sausage / Jägerspeck bacon / mountain-dairy
cheese / pear loaf

As a starter 23

As a main course 32

Prawn - avocado

Coriander / pomegranate / pepper / frisée lettuce 21

Parma - ziger

Orange blossom honey / soft goat's cheese / parma ham / pumpkin seed oil 19

Mangorella

Swiss buffalo mozzarella / chilli / mango / lime / lamb's lettuce 16

Salad buffet - seasonal salad with antipasti

Leaf salad with garnish 13

Salad and antipasti buffet (starter) 16

Salad and antipasti buffet (main course) 25

Soups

Bullshot

Beef bouillon / pear / chilli / vodka

15

Original Graubünden barley soup

with organic GranAlpin barley

14

Soup of the day

12

Salsify soup

Salsify / caramel / grapefruit

13

Vegetarian / Vegan

Maluns

Alp d'Err cheese / apple sauce

26

Gryère ravioli

rucola / shalotts / tomatoes

26

Red Thai curry

Vegetables / cashew nuts / jasmine rice

28

Kohlrabi cappelletti

Bell pepper / basil / tomato

32

Fish

Salmon

Parsnip / courgette / olives / tomato

39

Pike-perch

Sauerkraut / pan-fried potatoes / bacon / juniper

42

Classics / meat

Pizochels (spaeztli-like noodles)

Raw ham / mountain herb and cheese sauce

28

Sursilvaner Capuns (Swiss chard dish)

Cream sauce / fried bacon / onion slices

28

Veal cordon bleu

Bacon / mountain-dairy cheese from Andeer / carrots / vanilla / Terroir chips

52

surf 'n' turf

Beef fillet / prawns / mashed potato / butter / lemon

56

Rack of lamb

Porcini dumpling / ratatouille / romanesco broccoli / thyme

46

Beef goulash

Spaetzli / bell pepper / red onion / orange

38

Red Thai curry with sliced chicken leg

Vegetables / cashew nuts / jasmine rice

36



grison specialty
vegetarian
vegan
homemade