

Our fields producers

Farmer family Germann, Berg (122 km)
Vegetables | Salads | Berries

Hof Christen, Vazerol (7.5 km)
Vegetables

Bio-Hof Clavadetscher, Malans (37 km)
Organic Vegetables | Storage Vegetables

Gaupp Bio, Untervaz (31 km)
Organic Vegetables | Storage Vegetables | Salads

Hermann, Bad Ragaz (42 km)
Vegetables

Plantahof Chur (18 km) + JVA in Cazis, Realta (22 km)
Vegetables / goat milk products

Our bakers

Bäckerei Weber, Davos (43 km)
Breads & Co.

Petra Hartmann, Zorten (4.5 km)
Wood-fired oven bread

Young, innovative start-up companies

Planted, Kempththal (Zürich)

Prices

All prices in CHF incl. VAT.

Allergens

1 Cereals containing gluten | 2 Crustaceans | 3 Eggs | 4 Fish
5 Peanuts | 6 Soya | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard
11 Sesame | 12 Sulphur dioxide & sulphites | 13 Lupins | 14 Molluscs

Please inform our team about any food
food aversions and intolerances.

Our evening menu for you

Monday, 15th of September 2025

Our apéritif recommendation

Giselle Sprizz

ginger lemon liqueur | sparkling wine | soda

16.50

Peppered Cherry Tonic

swiss Mountain Spring 20cl

5.50

Amuse | Shot (for children)

Gazpacho 🌿 1,7,9

parsley foam

Children's amuse 🍷

elderberry shot

Choice of starter

Grisons meat tartare 1,3,7,9

pickled vegetables | focaccia

or

Rich salad buffet

Soup

Potato soup 🌿 7,9

papadam | chives

Intermediate course

Braised celery 🌿 1,3,7,9

fregola sarda | apple chutney | parmesan | lemon oil



Liabsch d'Lebensmittel –
mach mit bi Food
Save Graubündä!



Choice of main course

Swiss pork fillet ^{1,3,7,8,9}

pumpkin risotto | broccoli | almond butter | redwine jus

or

Fettuccine ^{1,3,7,9}

chanterelle sauce | rocket | parmesan

Dessert

"Bienenstich" ^{1,3,7,8}

amaretto ice cream | apricot honey sauce | honey | almond chips

Cheese (served on the plate)

Andeerer Birke ^{1,7}

fruit Bread | bacon jam

Our wine recommendation

Weingut von Tschanner, Reichenau, Grisons

Maiefelder "Mariage" 2023

82

Pinot Blanc, Chardonnay

Fresh and fruity, creamy with a refreshing mineral finish

Luzi Jenny, Jenis, Grisons

Pinot Noir Barrique 2020

84

This barrique wine has a full-bodied, velvety taste with aromas of strawberries, cherries, blackberries and blackcurrants.

Jürg Marugg, Fläsch, Graubünden

Pinot Muté 2012

Grisons port wine from Pinot Noir grape 4cl / 37.5cl

11 / 78

Menu prices (for external guests)

CHF 85

Grisons dishes  | Vegan  | Vegetarian 

Our meadow producers

Meat Manufacture Jörg Brügger, Parpan (3 km)
Grisons meat | Raw bacon | Salsiz | Coppa

Butchery Spiess, Lenzerheide (200 m)
Chilli sausage | Cervalat | Veal cutlet

Family Wisler, Parpan (6.5 km)
Parpan Mountain Potatoes | Cattle

Martin (Floh) Bienerth, Andeer (28 km)
Various dairy products | Cheese

Alpine cheese dairy Parpan (6.5 km)
Various cheeses

Nicole Heinrich from Filisur (19 km)
Yoghurt (for our frozen yoghurt) and various dairy products (alpine butter)

Butchery Mark, Schiers (49 km)
Grisons puura calf

Butchery Zanetti, Poschiavo (98 km)
Calf | Beef | Lamb

Rusti's Eggs, Felsberg (21 km)
Free-range eggs

Puuracenter Lenzerheide (200 m)
Milk | Cheese | Cream | Butter