

Dear Guest

We welcome you to the «Bündner Stube»! Before you will be served our creations, we would verbally like to send you our best regards out of the kitchen: With great passion, many years of experience and a lot of enthusiasm we – being Head Chef Manuel Erban and the two Chefs Simone Oliva & Alex Pires – are doing our magic for you behind the scenes or rather 'behind pots and pans'.

Fresh regional and seasonal high-quality dishes are important to us. And we have no space for ready-made products or flavour enhancers. Be it for sauces, dressings or deserts: everything here is home-made. We care for Swiss products and those offered by the Grisons: free-range eggs from the close-by poultry in Felsberg, cheese specialties from surrounding alpine dairies and Swiss meat and dairy products. We are changing our menu depending on the season and try to keep it to a manageable number of creative dishes as well as selected side dishes. A sumptuous salad buffet, crisp and fresh complements the offer.




Do you have a special request, a certain diet or intolerances? Please let our service staff know. True to the slogan 'The impossible we do at once; the miraculous takes a little longer' we will be happy to accommodate your needs.

Now we wish you «an Guata» and a joyful evening in our «Bündner Stube»!

Manuel Erban, Simone Oliva & Alex Pires

CHF

ENTRADAS & SUPPAS

 Colourful leaf salad ^{7 8 10 11 14} with house dressing	8.50
 Baked breaded alp cheese ^{1 3 7 8} with with cranberry crème fraîche and salad	10.50
 Baked zucchini ⁸ filled with goat cheese and walnuts, pumpkin- onion chutney and fresh salad	12.50
Grison barley soup ^{1 7 9}	8.50
Cream soup of pumpkin ^{7 8 9} with roasted pumpkin seeds and pumpkin seed oil	8.50

1 Gluten | 2 Shellfishes | 3 Egg | 4 Fish | 5 Peanut | 6 Soya | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Lupin | 13 Mollusk | 14 Sulfite
All prices are included 8 % VAT and services.

CHF

SPISAS DA CARN

Roasted fillet of beef 200gr. ^{1 3 7 8 9} with port wine sauce, vegetables and homemade parmesan waffle	48.50
Rosmarin crusted saddle of lamb ^{17 9} with with ratatouille vegetables and mashed potatoes	46.50
Roasted breast of corn poulard ^{1 9} filled with goat cheese, rosemary jus and Rösti French fries	36.50
Breaded escalope ^{1 3 7 9} of pork, choose your side dish	28.50
of veal, choose your side dish	34.50
Grisons Capuns ^{1 3 7 9} Mangold wrap stuffed with dumpling dough, Grisons air-dried meat, sausage, bacon with creamy bouillon broth	27.50
Ravioli filled with ricotta and raw ham ^{1 3 7 9} with cherry tomatoes, leek and Grisons raw ham, in a light cream sauce	24.50

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CHF

BURGER

Grischun burger in a brioche bun ^{1 | 3 | 7 | 8 | 10 | 11 | 14}

25.50

with homemade meat patty of pork, beef and veal,
onions, cucumbers, tomatoes, salad and cocktail sauce

Crispy chicken burger in a sesame bun ^{1 | 3 | 7 | 8 | 10 | 11}

28.50

with homemade meat patty of chicken in a cornflakes- breading,
pumpkin- onion chutney, tomatoes, crème fraiche and salad

... and choose your side dish: French fries¹, sweet potato French fries¹, Rösti French fries¹,
homemade tagliatelle¹³, vegetables or fresh salad ^{7|8|10|11|14}

1 Gluten | 2 Shellfishes | 3 Egg | 4 Fish | 5 Peanut | 6 Soya | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Lupin | 13 Mullusk | 14 Sulfite
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CHF

CORDON BLEU - ILS MEGLIERS DALLA REGIUN

Original Cordon Bleu^{1|3|7|8}

with veal, ham and regional alp cheese

44.50

Classic^{1|3|7|8}

with pork, ham and regional alp cheese

32.50

Cranberry^{1|3|7|8}

with pork, ham, cranberries and regional alp cheese

33.50

Pumpkin^{1|3|7|8}

with pork, ham, pumpkin- onion chutney and regional alp cheese

34.50

Chanterelle^{1|3|7|8}

with pork, Grisons raw ham, chanterelles, onions and regional alp cheese

34.50

Mediterran^{1|3|7|8}

with pork, Grisons raw ham, tomatoes, onions, mashed olives and regional alp cheese

34.50

Each pork Cordon Bleu is also possible with veal for an extra charge of CHF 12.00.

... and choose your side dish: French fries¹, sweet potato French fries¹, Rösti French fries¹, homemade tagliatelle^{1|3}, vegetables or fresh salad^{7|8|10|11|14}

1 Gluten | 2 Shellfishes | 3 Egg | 4 Fish | 5 Peanut | 6 Soya | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Lupin | 13 Mollusk | 14 Sulfite
All prices are included 8 % VAT and services.



CHF

SPISAS DA PESCH

-  **Fried trout fillet** ¹¹³¹⁴¹⁷¹⁹ 34.50
with creamy leek vegetables and mashed potatoes

VEGETARIAN DISHES

- Baked zucchini** ⁸ 21.50
filled with goat cheese and walnuts, pumpkin- onion chutney and fresh salad

- Homemade tagliatelle** ¹¹³¹⁸ 22.50
with chanterelles, cherry tomatoes, spring onions and sugar pods

- Ravioli (without gluten and lactose)** ³ 24.50
filled with spinach and ricotta in a vegetable sauce

- Original Swiss fondue (from 2 people)** ¹¹⁷ 25.50
Swiss fondue cheese from Andeer, garlic, pepper with a shot “Kirsch”
served with bread pieces (per person)

1 Gluten | 2 Shellfishes | 3 Egg | 4 Fish | 5 Peanut | 6 Soya | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Lupin | 13 Mollusk | 14 Sulfite
All prices are included 8 % VAT and services.