

## *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 Chef Patrick Hölzel – 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 and Patrick Hölzel

CHF

## ENTRADAS & SUPPAS

 <b>Colourful leaf salad</b> <sup>7   8   10   11   14</sup> with house dressing	small 9.00 large 14.00
<b>Beef carpaccio</b> <sup>8   10</sup> with fresh salad and planed alp cheese	15.50
 <b>Baked aubergine</b> <sup>7   10</sup> with tomato and onion chutney, arugula and planed regional alp cheese	9.50
<b>Cream soup of red pepper</b> <sup>1   3   7   8   9</sup> with thyme croutons	7.50

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 Mullusk | 14 Sulfite  
All prices are included 8 % VAT and services.

CHF

## SPISAS DA CARN

<b>Fried lamb fillet</b> <sup>9</sup> with mediterranean vegetables and homemade pasta with sauce of red pepper	34.50
<b>High back steak of beef (marbled meat)</b> <sup>117</sup> with herb butter and sweet potato French fries	35.50
<b>Grisons Capuns</b> <sup>1131719</sup> Mangold wrap stuffed with dumpling dough, Grisons air-dried meat, sausage, bacon with creamy bouillon broth	26.50

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

## BURGER

**Grischun burger in a bacon bun** <sup>1 | 3 | 7 | 8 | 10 | 11 | 14</sup>

25.50

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



**Focaccia burger in a focaccia bun** <sup>1 | 3 | 7 | 8 | 10</sup>

27.50

with buffalo mozzarella, tomato and onion chutney, fresh tomatoes, arugula and herb crème fraiche

**Crispy chicken burger in a sesame bun** <sup>1 | 3 | 7 | 8 | 11</sup>

28.50

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

**... and choose your side dish:** French fries<sup>1</sup>, sweet potato French fries<sup>1</sup>, Rösti French fries<sup>1</sup>, homemade pasta<sup>1</sup>, mediterranean vegetables or fresh salad<sup>7|8|10|11|14</sup>

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

## CORDON BLEU - ILS MEGLIERS DALLA REGIUN

### **Original Cordon Bleu**<sup>1|3|7|8</sup>

with veal, ham and regional alp cheese

44.50

### **Classic**<sup>1|3|7|8</sup>

with pork, ham and regional alp cheese

32.50

### **Tomato**<sup>1|3|7|8</sup>

with pork, ham, oregano, tomato and onion chutney, buffalo mozzarella

33.50

### **Special**<sup>1|3|7|8</sup>

with pork, Grisons raw ham, mediterranean vegetables and regional alp cheese

34.50

### **Mediterranean**<sup>1|3|7|8</sup>

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 14.00.***

**... and choose your side dish:** French fries<sup>1</sup>, sweet potato French fries<sup>1</sup>, Rösti French fries<sup>1</sup>,  
homemade pasta<sup>1</sup>, mediterranean vegetables or fresh salad<sup>7|8|10|11|14</sup>

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

-  **Eglifilet baked in beer dough** <sup>1|3|4|7|8</sup> 33.50  
with garlic mayonnaise and Rösti french fries

## VEGETARIAN DISHES

-  **Baked aubergine** <sup>7|10</sup> 18.50  
with tomato and onion chutney, arugula and planed mountain cheese
-  **Homemade tagliatelle** <sup>1|3|7|8</sup> 21.50  
with basil pesto, cherry tomatoes, arugula and planed regional alp cheese
-  **Vegetarian Grisons Capuns** <sup>1|3|7|9</sup> 26.50  
Mangold wrap with dumpling dough, vegetables with creamy bouillon broth
-  **Ravioli (without gluten and lactose)** <sup>3</sup> 24.50  
filled with spinach and ricotta in a vegetable sauce

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.