

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

 Colourful leaf salad ^{8 10 14} with house dressing	9.50
Beef carpaccio ^{8 10} with fresh salad and planed alp cheese	16.50
 Gratinated goat cream cheese ^{7 10} with blackberry and onion chutney and fresh salad	15.50
Chestnut cream soup ^{1 7 8 9} with bacon croutons	8.50
Patricks' beans stew ⁹ with beef consommé, potatoes, beans and beef meat	small 9.50 large 18.50

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

Braised knuckle of lamb⁹ 37.50
with ragout of beans,

High back steak of beef (200gr)^{1|7} 37.50
with herb butter and sweet potato French fries

Grischun burger in a bacon 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

Pulled Pork burger in a ciabatta bun^{1|7|8|10|11|14} 27.50
homemade pulled pork, onions, tomatoes, cabbage,
salad and barbecue sauce

Crispy chicken burger in a homemade sesame bun^{1|3|7|8|10|11} 28.50
with homemade meat patty of chicken in a cornflakes- breading,
blackberry and onion chutney, crème fraiche and fresh salad

... and choose your side dish: French fries¹, sweet potato French fries¹,
cubed potatoes¹, mashed potatoes, risotto, vegetable or fresh salad^{8|10|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
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CHF

Grisons Capuns ^{1|3|7|9}

27.50

Mangold wrap stuffed with dumpling dough, Grisons air-dried meat, sausage, bacon with creamy bouillon broth

Ravioli ^{1|3|7}

26.50

filled with beef in a cranberry cream sauce with pumpkin and alpine herbs

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CHF

CORDON BLEU - ILS MEGLIERS DALLA REGION

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

30.50

Winter^{1|3|7|8}

with pork, ham, blackberry and onion chutney, goat cream cheese

33.50

Chanterelle^{1|3|7|8}

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

34.50

Mediterranean^{1|3|7|8}

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

34.50



... and choose your side dish: French fries¹, sweet potato French fries¹,
cubed potatoes¹, mashed potatoes, risotto, vegetable or fresh salad^{8|10|14}

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CHF

SPISAS DA PESCH

-  **Roasted pikeperch** ^{1|4|7|9} 32.50
on creamed sauerkraut and mashed potatoes
-  **Roasted salmon trout** ^{1|4|7|9} 33.50
with green asparagus risotto

VEGETARIAN DISHES

-  **Risotto with green asparagus and tomatoes** ^{4|7|9} 23.50
-  **Homemade tagliatelle** ^{1|3|7|8} 25.50
with chanterelles, green asparagus and cherry tomatoes in a light cream sauce
-  **Ravioli (without gluten and lactose)** ³ 25.50
filled with spinach and ricotta in a vegetable sauce
-  **Vegetarian Grisons Capuns** ^{1|3|7|9} 25.50
Mangold wrap with dumpling dough, vegetables with creamy bouillon broth
-  **Original Swiss fondue (from 2 people)** ^{1|7} 24.50
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.