

# Beinvegni to our Bündnerstube

We cook **honestly** and **uncomplicatedly** - with **love** and out of **passion**.

We combine traditional Grisons cuisine with a modern twist.

We believe that food quality starts with purchasing.

For this reason, we focus on the selection of **high-quality basic products** - wherever possible **from the region**.

Enjoy **top local products** such as: our **Chicken breast from Eastern Switzerland**, the **Swiss premium salmon from Graubünden farming**, the **Cow's milk goat** from the award winning **Andeer Alpine Dairy** and the excellent coarse **veal sausage from our village butchery in Flims**.

Take a seat and let yourself be spoilt by our homemade dishes.

Since we use **fresh products**, **work** with small **small producers** and **don't want to waste anything**, there may be shortages at short notice. Our service team will be happy to inform you about this.

Enjoy Graubünden: **Bun appetit!**

## Starters and soups

Prices in CHF

### **Carpaccio of grass-fed Swiss beef**

with pumpkin, mushrooms, lemon and goat's milk cheese from Andeer <sup>7</sup>

20.00

### **Mountain herb Falafel** served with braised parsnips

and sea buckthorn dressing <sup>1|8</sup>

15.00

### **Mixed salad** <sup>1|3|10</sup>

9.00

### **Clear Grisons barley soup**

The classic in a different way - Bouillon with Grisons meat, barley, herbs and vegetables <sup>1|9</sup>

9.50

### **Cream soup** of roasted chestnuts <sup>7|8|9</sup>

9.00

## Something simple:

<b>Capuns – Grisons beetroot wrap</b> in cream broth, filled with spatzle pasta, Mostbröckli and herbs, gratinated with mountain cheese - <i>Vegetarian on request</i> <small>1 3 7 9</small>	27.00
<b>Minced with Hörnli</b> - with Grisons minced beef and apple puree <small>1 3 9</small>	22.00
<b>Mountain wheat noodles</b> in herb cream sauce with Hokkaido pumpkin, fine mushrooms and cow's milk cheese from Andeer <small>1 7</small>	25.00

## Our classics:

<b>Cordon Bleu</b> of pork with herbs, stuffed with ham and spicy cream cheese <small>1 3 7</small>	38.00
<b>Chicken breast from Eastern Switzerland</b> glazed with mountain honey, spicy lemon cream <small>1 6 7</small>	36.00
<b>Trio of Bratwurst Flims</b> veal - <b>Craftsmanship</b> of the butcher Herrmann of Flims with shallot sauce <small>7 10</small>	26.00

**With all our classics we serve colourful seasonal vegetables.**

**Also choose from the following side dishes:**

- Creamy Ribelmais Polenta
- Swiss fries or sweet potatoes
- Homemade herb noodles
- Roasted potatoes

## Our autumn specialities:

<b>Swiss Black Angus Beef Entrecote 200g</b> with herb butter, baked potatoes and red cabbage <small>7 14</small>	55.00
<b>Tender venison ragout</b> served with creamy Ribelmals polenta, fine mushrooms, maroni and cranberries <small>7 8 14</small>	32.00
<b>Roast fillet of Grisons salmon</b> served with Pernod mustard foam, potatoes with herbs and market vegetables <small>4 7 10</small>	38.00
<b>Goat's milk cheese from Andeer coated with crunch</b> on Ribelmals polenta with vegetables and cranberry sauce <small>1 3 7</small>	30.00

## Exclusively on our fondue terrace:

**Glacier Fondue** from the **Pontresina cheese dairy** - 600 g, served with bread

<b>Moitie moitie</b> <small>7</small>	48.00
<b>House blend</b> <small>7</small>	48.00
<b>Truffle</b> <small>7</small>	56.00

We are also happy to serve you potatoes to combine with the fondue. 5.00

## Vegan Dishes

Are you a vegetarian/vegan or have you always wanted to try the taste of these dishes?  
Here is our choice for you:

<b>Mixed salad</b> <small>1 3 10</small>	9.00
<b>Mountain herb Falafel</b> served with braised parsnips and sea buckthorn dressing <small>1 8</small>	15.00
<b>Capuns – Grisons beetroot wrap</b> in creamy oatmeal with sautéed fine mushrooms <small>1 9</small>	27.00
<b>Homemade noodles in oatmeal cream sauce</b> with Hokkaido pumpkin and fine mushrooms <small>1 7</small>	25.00

## Would you like a little more?

**Swiss fries** or sweet potatoes <sup>1</sup>

Homemade **mountain wheat noodles** <sup>1</sup>

**Ribelmais** creamy **polenta** <sup>7|9</sup>

Portion of **roasted potatoes** <sup>7</sup>

Portion of **vegetables** <sup>7|9</sup> each 9.00

## Desserts

Choose your dessert directly from our  
**range of different desserts of the day!** <sup>1|3|7|8</sup>

each 5.00

### Additionally:

**Three types of mountain cheese from Andeer**  
with pear bread <sup>1|7|8|10</sup> 9.00

Various **Mövenpick ice creams** per ball 3.50

Ask for our **ice cream card** too!

## Our suppliers:

### Meat, fish and poultry

Butchery Herrmann, Flims → 500m

Company Rüegg, Chur → 20km

Swiss salmon farm Lostallo → 96km

### Vegetables

Eco-Hunter, Landquart → 34km

### Cheese:

Alpine dairy of Andeer → 20km

### Beverages:

Oswald → Ilanz 10km

Grendelmeier Zizers → 20 km

**Allergens:** 1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soya | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Lupins | 13 Molluscs | 14 Sulphites

### Origin:

Meat, fish and poultry: Switzerland

All prices in CHF, incl. VAT.