

Beinvegni in our

Bündnerstube

We cook **honestly** and **straightforwardly** - with **love** and **passion**.

Combining traditional Grisons cuisine with a modern twist,
it's our belief that food quality begins with the purchase of the product.

For this reason, we focus on the selection of

high-quality base produce - whenever possible **from the region**.



Enjoy top-quality **local products** such as our **chicken breast from Eastern Switzerland**,
Swiss Prime Salmon farmed in Grisons,
whole milk Ricotta style "Ziger" cheese from the **award-winning alpine dairy in Andeer**
and the excellent **Coarse Veal Sausage** from our village butcher's shop in Flims.

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

Since we use **fresh produce**, work with **small producers**
and **do not want to waste anything**, we may run out of certain products at times.

If so, our service team will let you know.

You are welcome to pay with your **credit card** or book the bill to your appartement.

Cash payments are also possible **during the opening hours** of the reception.

Enjoy Grisons: **Bun appetit!**

Salads

Prices in CHF

Mixed Leaf Salad, mixed lettuce, cucumber, cherry tomatoes, radish, cranberries, granola ^{1|3|10} small 9.00
big 12.00

Large Salad with Andeerer whole milk cheese, physalis, cranberries, radish, tomatoes ^{1|3|7|10} 16.00

Soups

Clear Grisons Barley Soup - a different take on the classic ^{1|9} 12.00

Vegan Cream Soup of Cauliflower, lemon oil, pumpkin seed crumble ^{1|8|9} 10.00



Starters

Prices in CHF

Organic Beef Tatar , egg yolk, basil, lemon cream, pickles, mountain cheese chip _{1 3 10}	small	18.50
	big	26.00
Home Cured Swiss Prime Salmon , Andeer sour cream, cold cucumber soup, dill oil _{4 7}		22.00
Mountain herb falafel , Andeer yoghurt, mint, sea buckthorn, sumac onion _{1 7 8 10} 		16.00
Grisons capuns , 3 pieces starter portion - vegetarian or vegan on request _{1 3 7 9}		18.00

Regional Specialities

Prices in CHF

- Capuns - grisons swiss chard wraps** in a creamy broth, filled with spaetzli dough, bacon, Landjäger and raw ham, gratinated with mountain cheese - **vegetarian** or **vegan** on request^{1|3|7|9}  28.00
- Herb Pizokel with Zürich organic mushrooms**, Spinach, Andeer Ziger Cheese, crispy onions^{1|3|7} 29.50
- Herb Pizokel and pulled Brisket of Swiss beef**, coarse mustard, mountain cheese, horseradish^{1|3|7} 34.50
- Flims Bratwurst Trio** - craftsmanship from butcher Herrmann in Flims
3 veal sausages, shallot sauce, vegetables, side dish of your choice^{7|10} 29.00

Our Classics - with a side of your choice

Prices in CHF

Cordon Bleu of herb fed pig , raclette cheese, country ham, vegetables, lemon <small>1 3 7</small>	38.00
Chicken Breast from Eastern Switzerland , jus, mountain honey, tart lemon cream, vegetables <small>7</small>	36.00
Eastern Swiss Salmon Trout , fillet with a crispy crust, white wine foam, vegetables <small>4 7 10</small>	39.50
Steak Tatar of Swiss organic beef 200g , egg yolk, basil, lemon, pickles, mountain cheese chip <small>1 3 10</small>	37.50

Choose from the following sides:

- Potato salad** with baby cucumber and radish 7|9
- Homemade **Pappardelle** 1
- Roasted potatoes** 1
- Homemade **Herb Pizokel** 1|3|7
- French Fries from Eastern Switzerland** or **sweet potato fries** 1
- Serving of **vegetables** 7 or a **side salad** 10

Our Steaks - The best meat from Switzerland

Prices in CHF

Fillet of Swiss Black Angus Beef 200g , jus, herb butter, vegetables <small>7 9 14</small>	49.50
Rump Steak of Swiss Black Angus Beef 220g , jus, herb butter, vegetables <small>7 9 14</small>	42.00
Herb fed Pork Chop 250g-300g , with a crispy crust, jus, vegetables <small>7 9 14</small>	34.00

Choose from following side dishes:

- Potato salad** with baby cucumber and radish 7|9
- Homemade **pappardelle** 1
- Roasted potatoes** 1
- Homemade **herb pizokel** 1|3|7
- French fries from Eastern Switzerland** or **sweet potato fries** 1
- Serving of **vegetables** 7 or a **side salad** 10

Vegan und Vegetarien



Andeerer whole milk cheese wrapped in crispy dough , colourful mixed vegetables, cranberry sauce, choose your own side dish ^{1 3 7}	30.00
Herb pizokel with Zürich organic mushrooms , root spinach, Andeer whole milk cheese, crispy onions ^{1 3 7}	29.50
Eight mountain herb falafel , Andeer yoghurt, mint, sea buckthorn, sumac onion, choose your own side dish ^{1 7 8 10}	27.50
Homemade Pappardelle , root spinach, organic Zürich mushrooms, herb pesto, cream ^{1 7}	28.00
Homemade Pappardelle in fruity cherry tomato sauce , basil, Andeerer whole milk cheese ^{1 7}	27.00
Vegan Capuns - Grisons swiss chard wraps , soy cream, sautéed organic mushrooms ^{1 9}	28.00
Vegan homemade pappardelle , root spinach, organic mushrooms, soy cream ¹	28.00
Vegan homemade pappardelle , fruity cherry tomato sauce, basil ^{1 7}	25.00

Big Summer Salad - Low Carb, High Pleasure

Large salad plate with Andeer whole milk cheese, physalis, cranberries, radish, cucumber and cherry tomatoes with a choice of meat or fish 1|3|7|8|10

Choose from the following options:

With a Chicken breast from Eastern Switzerland	34.00
With a crispy salmon trout	37.50
With a Rump steak of Swiss Black Angus beef	40.00
With a Herb fed pork chop	34.00
With a Cordon Bleu	36.00
With our house-pickled grison salmon	36.00

Traditional Cheese Fondue

Homemade Fondue mixture with white wine, garlic and cherry brandy. Served with bread, pears, pickled vegetables and potatoes 1 | 7

House blend 7	p.P 30.00
Mountain herb Fondue 7	p.P 33.00
Fondue with bacon 7	p.P 35.00
Add a Serving of salsiz	8.50

For our popular house blend, we use the **cheese from the mountain dairy of Floh and Maria in Andeer.**

Here, the milk is still brought in in tin cans on a handcart by the dairy farmer and never ends up inside a steel tank.

With **love, time and a lot of passion**, the two cheese makers produce unparalleled cheese specialities with this wonderful milk. Quite literally - in the past, Andeer Cheese has taken top places at the **World Cheese Championships** several times.

It is with full conviction and happiness that we recommend this regional treasure to you, **enjoy!**



Flying dessert buffet

Prices in CHF

Choose from our **range of different desserts** of the day from the **Flying Sweets Tray!** 1|3|7|8

each 6.00

Coupes



Berry dream - strawberry, raspberry, vanilla ice cream with fresh berries and cream	12.00
Coupe Denmark - 3 scoops of vanilla ice cream with warm chocolate sauce and cream	10.50
Coupe nut caramel - Walnut, hazelnut, vanilla ice cream, caramel sauce, cream	10.00
Swiss ice café stirred - vanilla and coffee ice cream, espresso, cream, cherry brandy	10.00
Affogato - vanilla ice cream with an espresso and cream	7.50

Mövenpick Ice Cream - each scoop 4.00

Strawberry	Vanilla	Raspberry
Schokolade	Espresso Croquant	Pistachio
Maple Walnut	Lemon	Mango

Our suppliers

Meat, fish, poultry

- Butcher Herrmann, Flims → 500m
- Firma Rüegg, Chur → 20km
- Swiss Salmon Farm Lostallo → 96km

Vegetables

- Eco-Jäger, Landquart → 34km

Cheese:

- Sennerei Andeer → 20km

Beverages:

- Candreja, Ilanz → 10km
- Grendelmeier, Zizers → 20km

Origin:

- Meat, Fish, Poultry: → Switzerland

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

All prices in CHF incl. VAT