



«AFTERNOON MENU»



CHF

Mixed salad (french / balsamic / Italian) 🌿	17.–
Colorful winter salad 🌿 grapefruit falafel hazelnut Engadin mountain yoghurt	26.50
Lamb's lettuce (French / Balsamic / Italian) egg, bacon and croutons	26.50
Spinach salad pomegranate avocado quinoa cottage cheese 🌿	25.50
Vegan Poke Bowl «Chasellas» 🌿 rice tofu red cabbage carrot cucumber radish edamame avocado tahini sauce	25.–
Gravad Lax honey-dill-mustard sauce	25.– 34.–
Swiss tartar of beef «Chasellas»	42.– 54.–
«Chasellas Plättli» (Air-dried meat local cheese)	35.50
«Grisons Plättli» (Grisons air-dried beef)	35.–
«Käseschnitte Chasellas» 🌿 Fried egg 🌿	25.– 29.–
«Wienerli» Heuberger butchery (pair)	15.–
Veal sausage Heuberger butchery	16.–
Engadin sausage Heuberger butchery	16.–
Fried chicken «Viennese style» potato salad cranberries (gluten-free available)	46.–
Escalope «Viennese style» potato salad cranberries (gluten-free available)	48.–
Sliced veal «Zurich style» mushroom rösti	48.–

«RÖSTI DISHES»

Rösti «Nature» 🌿	17.–
Rösti champignons leek cheese 🌿	26.–
Rösti fried egg bacon cheese	29.–
Rösti gravad Lax lemon cream	36.–

«SIDE DISHES»

with rösti 🌿	9.–
with fries from the Grisons 🌿	9.–
with potato salad 🌿	9.–
with potato puree 🌿	9.–
with vegetables 🌿	9.–
with sauerkraut 🌿	9.–
with salad 🌿	9.–
With pleasure we serve your meal on two separate plates	12.–

🌿 = vegetarian dish

🌿🌿 = vegan dish

Beef: CH | US# | ARG# | JP | ESP

Veal: CH | DE

Pork: CH

Poultry: CH | FR

Salmon: CH, farming

Bread & sweet pastries: From the Suvretta House bakery

= may have been produced with hormones, antibiotics and/or other antimicrobial enhancers

In case of allergies please contact the service

All prices in CHF, including 8.1% VAT.