

Daily proposals
On the slate

Restaurant
Trutz

«out of the soup pot»

Consommé nature	CHF 12.—
Consommé with egg	16.—
Grisons barley soup	18.—
Grisons barley soup with «Wienerli»	23.—

«strengthening»

2 fried eggs🍳	10.—
2 fried eggs with ham or bacon	15.—
Linguine Bolognese	23.—
Linguine Neapolitan style🍴	23.—

«Trutz classics»

Rösti hunters style (cheese, bacon, fried egg)	32.—
Vegetables Plate 🍴	25.—
«Wienerli» (Pair)*	18.—
Swiss Farmer veal sausage(200g)*	18.—
Engadine sausage (120g)*	15.—
Veal paillard (120g)*	40.—
Escalope viennese style(120g)*	40.—
Children's plate «Superman»	22.—

*surcharge only for extras

with french fries🍳	8.—
with potato salad🍴	8.—
with polenta🍴	8.—
with sauerkraut🍴	8.—
with spinach🍴	8.—
with rösti🍴	10.—
with green salad🍴	7.—
with mixed salad🍴	8.—
with vegetables🍴	10.—



Daily proposals
On the slate

Restaurant
Trutz

«short and fast»

Portion french fries	CHF 12.—
Portion polenta	12.—
Portion potato salad	12.—
Portion sauerkraut	12.—
Portion rösti	16.—

«regional specialities»

Grisons plate	25.— / 34.—
Grisons air-dried meat	27.— / 36.—
Trutz plate	25.— / 34.—
Salsiz farmer's style	18.—
Portion Alp Cheese (one sort)	16.—
Cheese plate (three sorts)	27.—

«healthy and rich in vitamines»

Green salad	12.—
Mixed salad	16.—
Salad plate	22.—
Lamb's lettuce with bacon and egg	22.—
Lamb's lettuce with shrimp tails	31.—

«sweets»

Meringue Chantilly	15.—
Meringue glacée	16.—
Ice coffee	16.—
Scoop of ice cream	4.—
Apple strudel with vanilla sauce (home-made)	15.—
Fruits tarts (home-made)	8.—
Nut croissant	4.—
Cream Chantilly	2.—

In case of allergies please contact the service.

🌿 =vegetarian dish

🌱 = vegan dish

Bread & Sweet pastries: From Suvretta House bakery

Tarte Flambée: Switzerland

We only use Swiss meat, all exceptions are specially mentioned.



All prices in CHF, including 8,1% VAT.

We are part of the Suvretta House Family
Winter 2025/26