







## Soup

Grison Barley creamsoup	small	10.50
	large	16.00
  Pumpkinsoup with seeds and oil	small	10.50
	large	16.00
Soup of the day	small	10.50
	large	16.00

## Salade

  Seasonal leaf salade with cherrytomatoes and roasted sunflower seeds		10.50
 lamb's lettuce with Egg and Croutons	small	12.00
	large	16.50
with bacon	+	2.00
homemade dressings: italienne, french, raspberry		
Iceberg Lettuce with Kingprawns and thousand - island dressing		22.50
 Beetrootcarpacchio with gratinated fresh goatcheese		19.50

## **Galloway-Beef out of Larnags**

Brasato in Redwinesauce with Pizokels and vegetables	34.00
Sausage from the grill (180g) and butterrösti	26.00
Cellentani noodles with minced beef and apple compot	24.50

## **Beef**

Pork kotelette (260g)	32.00
Calfcrown kotelette (300g)	52.00
Beef Entrecote (Ireland ca.230g)	52.00
Tomahawk-Steak (Ireland ca.1Kg) With 2 sides	120.00



Sidedishes: spinachrisotto, butterrösti or sidesalad

Served with herb butter and Jus





## Larnagser Evergreens




Homemade Capuns	29.50
Dough with air dried beef   herbs wrapped in Mangold leaves Gratinated with cheese in a creambouillon	
Calf's liver in Balsamicojus and Butterrösti	36.00
Quark-Pizokels with bacon, wirz and alpcheese	26.00
Tagliolini with sauted beef-filetstripes and vegetables	31.00
▶ Cheesefondue with Bread p.p -with potatoes	29.50 +4.00
▶ Cheesefondue Larnags Bred   Potatoes   Tomatoes   Pickled cucumber   sour onions	37.00

## Vegeterian and vegan dishes

- |   |       |
|---|-------|
|  Quark-Pizokels with vegetables and alpcheese  | 24.50 |
|  <b>Homemade vegan Capuns</b><br>Mangoldleaves with plum, apricot,<br>oatmilk vegan parmesan and creambouillon | 29.50 |

## Cold Platters




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|---|-------|
|  Andutgel from galloway-beef   | 17.50 |
|   alpcheese from Laax | 16.50 |
|  <b>Grisons platter</b><br>Air dried beef, crudo, coppa, bacon, cheese                                   | 29.50 |

-  vegan
-  vegetarien
-  glutenfree

Meatdeclaration:

Beef Suisse and Ireland  
Pork - Suisse  
Calf – Suisse  
Prawns MSC - Vietnam

## Sweet dishes

 ▲ Affogato al Cafe (vanilla ice cream with espresso)	7.50
 ▲ Larnags Icecoffee with kirsch	10.50
▲ Chocolate cake	7.50
▲ selection of fruit tarts	7.00
▲ Apple pie	8.00
 ▲ Tobleronemousse	12.00
▲ Caramel cream, Meringues, Vanilla ice cream and caramel pear	12.00
Homemade Ice cream per scoop Vanilla, Sourcream, chocolate, Mocca, Strawberry, Sorbet Mango, Pineapple, Green apple	4.00

Prices incl.tax