

Soup

Grison barley creamsoup	small	12.50
	large	17.50
 Pumpkinsoup	small	12.50
	large	17.50
Soup of the day	small	12.50
	large	17.50

Salads

 Seasonal leaf salad with date tomatoes and roasted sunflower seeds		12.50
 Lamb's lettuce with egg and croutons		14.00
with bacon	+	3.00
homemade dressings: italian, french, raspberry		
 Iceberg lettuce with prawns and thousand-island dressing		24.00
 Goat cheese baked with honey on beetroot carpaccio with walnuts		22.50

Galloway-Beef out of Larnags

Boiled Beef with horseradish sauce and butterrösti	35.00
Sausage from the grill (180g) and butterrösti	26.50
Cellentani noodles with minced beef and apple compot	24.50

Beef

Baby-Spareribs (Swiss ca. 400g) 36.00

Calfcrown kotelette (280g) 56.00

Beef-entrecote (Ireland ca.230g) 52.00

Tomahawk-steak (Ireland ca.1Kg)
for 2 - 3 people incl. 2 side dishes 135.00

vegetables, herb butter and veal jus

Sidedishes:

risotto, butterrösti, sidesalad,

Larnagser evergreens

Homemade capuns 32.00
Dough with air dried beef | herbs wrapped in Mangold leaves
Gratinated with cheese in a creambouillon

Calf's liver in balsamicojus 38.00
and butterrösti

Quark-pizokels with bacon, savoy and alpcheese 28.00

Tagliolini with sauted beef-filetstripes 32.50
and vegetables julienne

from 2 People

🌿 Cheesefondue with bread per person 29.50
- with potatoes +7.00
- tomatoes, pickles, silver onion +7.00

Meatdeclaration:

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

Vegeterian and vegan dishes

 Quarkpizokels with vegetables and alpcheese	28.00
 Homemade vegetarian capuns Mangoldleaves with plum, apricot, cheese and vegetablecreambouillon	32.00
   white beanmousse with in sesamoil sauted vegetables	26.00

Cold platters

 Andutgel from galloway-beef	18.00
  alpcheese from Rumetg	17.00
 Grisons platter Air dried beef, crudo, coppa, bacon, alpcheese	29.50

-  vegan
-  vegetarien
-  glutenfree

Sweet dishes

  Affogato al Cafe (vanilla ice cream with espresso)	7.50
Larnags Icecoffee with kirsch	10.50
 Chocolate cake	8.00
 selection of fruit tarts	8.00
 Apple pie with raisins	8.50
 Tobleronemousse	13.00
 Caramel cream with Meringues vanilla ice cream caramel pear	13.00
Homemade Ice cream per scoop Vanilla, Sourcream, chocolate, Mocca, Strawberry, Rum	4.50
Homemade Sorbet per scoop Mango, Pineapple, Green Apple	4.50
Cream	1.50

If necessary, please ask for our allergen menu

Prices incl. tax