

## Soups

Grison barley soup 12.50

▶ Chanterelle soup 12.50

nonalcoholic appetiser	
San Bitter Spritz	11.00
Non Alcoholic Hugo	11.00

## Salads | cold dishes

🍷 ▶ Seasonal leaf salad with datterino tomatoes  
roasted sunflower seeds 12.50

Homemade dressings:  
italian | french or raspberry

Ceasar-Salad | croutons | Parmesan 26.00  
Ceasar-Dressing | sauted chicken strips  
+ bacon 3.00

🍷 Iceberg salad | shrimps 24.00  
Thousand-Island dressing

🍷 ▶ Burrata | colorful tomatoes | pesto 19.50

🍷 ▶ caramelised goat cheese 23.50  
fennel salad

Apéro	
Mint Collins	16.00
Larnagser Spritz	14.00
Negroni Spagliato	15.00
Sparkled Rosé sour	12.00

## From the Larnagser Galloway-Beef

Grilled sausage snail (180g)   Butterrösti	27.50
Minced beef   Cellentani   apple sauce	24.50
Brasato-Ravioli jus   chervil   onion jam   parmesan	21   32

## From the Beefer

Baby-Spareribs (Swiss approx. 400g)	36.00
Calf crown chop (Swiss approx. 320g)	56.00
Black Angus Entrecote (Irland approx. 220g)	52.00
Tomahawk-Steak (Irland approx. 1Kg) for 2-3 persons vegetables, herb butter and veal jus two side dishes of your choice	135.00

Side dishes: butterrösti, risotto or side salad




## Evergreens

<b>Homemade Capuns</b> dried meat cubes in spaetzle dough wrapped with chard leaves and cream bouillon	32.00
<b>Tagliolini   beef fillet strips</b> vegetables strips	34.00
<b>Quark-Pizokels   bacon   savoy   alpine cheese</b>	28.00
<b>Calf liver strips   balsamico jus</b> butterrösti	38.00
<b>Cervelat-alpine cheese-salad</b>	19.00

## Vegetarian dishes



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|---|-------|
| ▶ Chanterelle ragu   butterrösti  | 26.50 |
| ▶ Quark-Pizokels with vegetables and alpine cheese  | 28.00 |
| ▶ Homemade vegetarian Capuns<br>Plums, apricots, cheese and cream bouillon wrapped with chard leafs | 32.00 |

## Cold Grison specialties

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|--|-------|
|  Andutgel from the Galloway-Beef  | 18.00 |
|  ▶ Alpine cheese from Laax (Rumetg)   | 17.00 |
|  Grison platter<br>air dried Grison meat, raw ham, Coppa, ham and alpine cheese | 32.00 |

- ▶ vegetarian  
 gluten free

## Sweet dishes

 ▲ Affogato al Cafe (Vanilla ice cream with Espresso)	8.00
▲ Chocolate cake	8.00
▲ Iced coffee Larnags with cherry	10.50
▲ Fruit cake from the daily offer	8.00
▲ Covered apple pie	8.50
 ▲ Tobleronemousse	14.00
▲ Fresh strawberries with sour ice cream	12.00
▲ Homemade icecream and sorbet Vanilla, chocolate, mocca, sour cream, strawberry, mango, apple, pineapple	4.50

Prices inclusive VAT

Please ask our staff for the allergen list

Digistif	
Old pear from Zizers	10.50
Balvennie Doublewood	16.00
Plantation 20	16.00
Fernet Contratto	12.00