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# Cocktails & non-alcoholic Cocktails

## The Bartenders Creations

Jakob's Cherries liquid world 27

*Orma Rosé Gin, Cointreau, lime, fruit tea*

Jakob's universe of Engadine products at their best.

Florian's Thoughts 26

*Tequila, grapefruit juice, honey, cardamom, lemon juice*

Florian's first but wonderful steps in the cocktail world, to which we would like to invite you.

Thomas' Lemongrass Gimlet 22

*Gin, lime juice, lemongrass syrup*

A refreshing, aromatic cocktail that combines classic gin with the citrusy freshness of lime and the delicate exotic scent of lemongrass.

Clear, elegant and perfect for everyone.

## Signature Cocktails

1848 29

*Hennessy X.O, Ruinart Champagne, Lemon, Vanilla  
Grand Marnier, Egg White*

Cuisine Style 19

*Gin, Lime, Cucumber Syrup, Elderflower Syrup, Sea Salt, Dill*

Favourite of the Boss 25

*Rum, Passion Fruit Puree, Mint, Lime, Ginger Ale*

Havana Attendant 24

*Rum, Watermelon Syrup, Passion Fruit Puree, Lime, Apple Spritzer*

Magenta Redemption 26

*Gin, Raspberry Puree, Lime, Apple Juice, Bitter Lemon*

Apfel Martini 24

*Sikkim Greenery Gin, Lime Cordial*

Mountain Penicillin 24

*Rye Whiskey, Ginger Syrup, Lemon Juice, Maple Syrup*

Blueberry Sour 24

*BCN Gin infused with Blueberry, Elderflower Syrup, Lime Juice*

## Timeless classics

### Bramble 21

*Gin, Lemon Juice, Crème de Mure, Blackberries*

### Espresso Martini 22

*Vodka, Kahlúa, Sugar Syrup, Espresso*

### Gin Basil Smash 21

*Gin, Lemon Juice, Sugar Syrup, Basil*

### New York Sour 23

*Bourbon Whisky, Red Wine, Lemon Juice, Sugar Syrup, Egg White*

### Prince of Wales 28

*Cognac, Grand Marnier, Dom Bénédictine, Angostura, Sugar, Moët & Chandon Champagne*

### Singapore Sling 25

*Gin, Cherry Heering, Cointreau, Dom Bénédictine, Pineapple Juice, Lime, Grenadine, Angostura*

### The Hemingway Daiquiri 19

*Rum, Lime, Sugar Syrup, Grapefruit Juice, Maraschino*

### Vieux Carré 26

*Rye Whisky, Cognac, Antica Formula, Dom Bénédictine, Angostura*

### Martinez 23

*Beefeater London Dry Gin, Antica Formula, Maraschino, Orange Bitter*

## Winter Joys

### The Nutcracker 22

*Hazelnut rum, Antica Formula, Frangelico, hazelnut syrup  
Angostura bitters, chocolate bitters*

### Crema Pistacchio 23

*Havana Club Especial, Mozart Dark Chocolate Cream Liqueur  
Pistachio syrup, lime juice, egg white, chocolate bitters*

### Scorpion Reef 26

*Havana Club Añejo 7 Años, La Escondida Grand Mezcal Reposado  
Chocolate bitters, lime juice, pineapple juice, almond syrup*

### Elf in the shelf 19

*Xellent Swiss Vodka, raspberry purée, almond syrup  
Lime juice, Heavensake Junmai Ginjo, kaffir tincture*

### Engadin Cool Mule 23

*Engadine tea, Pimm's No. 1, Braulio, Iva da Tschlin  
Lime juice, cucumber syrup, ginger beer, Angostura bitters*

## Mocktails

### Cucumber Cooler 14

*Ginger Beer, Lime, Mint, Cucumber*

### Free Fashion 14

*Ginger Ale, Vanilla Syrup, Kumquat, Brown Sugar*

### Kronenhof Bar Smash 16

*Basil, Apple Juice, Ginger Beer, Sugar, Lemon Juice*

### Perfect Picture 16


*Lime, Cucumber, Watermelon, Apple Spritzer, Passion Fruit Puree*

### Raspberry Lemonade 14


*Lime, Lemon, Raspberry Puree, Apple Spritzer*

# Champagne & Wine

## Champagne & Sparkling Wine 10cl

Bündner Brüt, Winery Von Salis  15  
Moët & Chandon Imperial Brut 21  
Moët & Chandon Imperial Rosé Brut 24  
Ruinart R Brut 23

## White Wine 10cl

Con Vento, Tenuta del Terriccio, Tuscany, Italy 12  
Malanser Freisamer, Andrea Lauber, Graubünden, Schweiz  14  
Bourgogne blanc, Château de Lavernette, Burgundy, France 13

## Rosé Wine 10cl

Rosé Prestige, Château Minuty, Provence, France 12


## Red Wine 10cl

Pinot Noir «Classic», Andrea Davaz, Grison, Switzerland  12  
Strata Sassella, Mamete Prevostini, Valtellina, Italy 14  
Razzmatazz, Mas Cantrio Candrian family, Priorat, Spain 14

## Aperitifs *4cl*

Aalborg Anniversary Aquavit 42% 15  
*Aguavida Llops, Mediterranean Dry Vermouth* 18% 13  
Absinth 53% 13  
Pernod 40% 13  
Ricard 45% 12  
Campari 25% 12  
Carpano Antica Formula 16.5% 12  
Cynar 16.5% 12  
Lillet Blanc 17% 13  
Martini Bianco, Rosso, Extra Dry, Fiero 15% 12  
Noilly Prat 18% 13  
Italicus Rosolio di Bergamotto 20% 14  
Carpano Botanic Bitter 25% 13  
Martini L'Aperitivo Vibrante (non-alcoholic) 10  
Seedlip Garden 108 0% 13


## Bitters *4cl*

Appenzeller Alpenbitter 30% 13  
Averna 29% 13  
Braulio 21%  13  
Fernet Branca 39% 13  
Fernet Mentha 28% 13  
Jägermeister 35% 12  
Ramazzotti 30% 13  
Underberg 44% *2cl* 9  
Amaro Nonino Quintessentia 35% 14  
Amaro Montenegro 23% 11

## Port & Sherry <sup>4cl</sup>

Noval Fine White 19% 13  
Tio Pepe Extra Dry 15% 12  
Graham's Fine Tawny 19% 12  
Graham's Fine White 19% 12  
Noval 20 years Tawny 21% 20  
Taylors 10 years 20% 17  
Taylors 20 years 20% 22  
Harvey's Bristol Cream 17.5% 15  
Sandeman Medium Dry 15% 12  
Oloroso Dry 18% 14

## Liqueurs <sup>4cl</sup>

Amaretto di Saronno 28% 13  
Baileys Irish Cream 17% 13  
Dom Bénédictine 40% 15  
Bündner Röteli Destillerie Lipp 27%  13  
Chartreuse Verte 55% 15  
Cherry Heering 24% 13  
Cointreau 40% 13  
Drambuie 40% 15  
Galliano 30% 13  
Grand Marnier 40% 13  
Kahlúa 20% 13  
Limoncello di Sorrento 30% 13  
Mozart Dark Chocolate 17% 13  
Southern Comfort 35% 13  
Tia Maria 20% 13  
Chambord 16% 13  
Frangelico 20% 13

# Gin <sup>4cl</sup>


## Switzerland

Bisbino Gin, Valle di Muggio (Ticino) 40% 19  
*Juniper, Citrus Fruits, Strong Herbal Notes*

Breil Pur Grison London Dry Gin 45%  19  
*Swiss Organic Flowers, Alpine Rose, Chocolate Mint*

Nginious Swiss Blended Gin, Rümplang 45% 21  
*Juniper, Lemon, Orange*

Ojo de Agua Dry Gin Dieter Meier 43% 17  
*Lemons from Tucumán, Mate, Brandy, Blackberry, Organic Berries*

ORMA Gin 3303, Corvatsch 44%  35  
*Citrus Fruits, Juniper*

ORMA Rosé Cask Aged Gin 3303, Corvatsch 44% 28  
*Citrus Fruits, Juniper*

Lumberjack's Gin, Ale & Bread, Basel 41%  22  
*Spruce Needles, Maple Syrup*

Langatun Gin 1616, Langenthal 49% 19  
*Juniper Scent Mixed with Citrus and Spice Notes*

The Wild Alps Morris London Dry Gin 47% 19  
*Juniper, Herbs, Citrus Fruits*

The Wild Alps Morris Monaco Orange Gin 47% 25  
*Aromas of Bitter Oranges and Carob Fruits from Monaco*

Tschin Gin, Schloss Käasers Fricktal 40% 19  
*Juniper and Cherry Blossoms from the Fricktal, Exotic Fruits*

## Scotland

The Botanist Islay 46% 18  
*Menthol, Apple, Juniper, Coriander*

Jinzu, Cameronbridge Destillerie 41.3% 19  
*Various Junipers, Citrus Notes, Yuzu*

Hendrick's, William Grant & Sons. Destillerie 41.4% 18  
*Rose Petals, Cucumber, Juniper, Citrus Notes*

## England

Ableforth's Bathtub Dry Gin 43.3% 18  
*Juniper, Orange Peel, Coriander, Cinnamon, Cloves*

Brockmans 40% 18  
*Citrus Berry Flavors, Coriander, Angelica Root*

Bulldog Gin Company 40% 18  
*Cinnamon, Cardamom, Citrus Fruits*

Mombasa Club 41.5% 18  
*Herbs, Spices, Angelica Root, Coriander*

Bombay Sapphire 40% 17  
*Coriander, Herbs, Pepper, Bergamot*

Tanqueray Rangpur 41.3% 16  
*Rangpur Lemon, Ginger, Bay Leaves*

Tanqueray N° Ten 47.3% 15  
*Juniper, coriander, grapefruit, lime, camomile*

Whitley Neill Handcrafted Dry Gin 42% 18  
*Lime, Juniper, Spicy*

Whitley Neill Rhubarb & Ginger Gin 43% 16  
*Sweet and Tart Rhubarb, Ginger*

Sipsmith 41.6% 16  
*Juniper, lemon cake, orange marmalade*

## Germany

Granit Bavarian Gin 42% 18

*100% Certified Organic Botanicals, Granite Pebble Filtration*

Monkey 47 Schwarzwald Dry 47% 20

*47 different Spices and Herbs*

Monkey 47 Sloe Gin 28% 22

*Sloe, Black Forest Dry Gin*

Siegfried Rheinland Gin 41% 20

*Lavender, Spicy-Earthy Notes of Ginger, Angelica Root, Linden Blossom*

The Duke Munich Dry Gin 45% 16

*13 selected Herbs and Spices, Hop Blossoms, Malt*

Windspiel 47% 25

*Juniper Berries, Lemon, Coriander, Volcanic Soil-Ripened Potatoes*

## France

Gin Nouaison G'Vine 45% 21

*Floral Aromas of Grape Blossoms, Juniper, Cardamom, Ginger*

Generous Gin 44% 18

*Elderberries, Blood Oranges, Juniper, Jasmine Blossoms, Limes*

## Belgium

Filliers Dry Gin 28 46% 17

*Juniper, Lemon Cake, Orange Marmalade, Exotic Spice*

Filliers Pink Gin 28 37.5% 19

*Raspberries, Chinese Goji Berries*

Copperhead 40% 16

*Juniper, angelica root, cardamom, orange peel*

## **Croatia**

The Artisan Gin 44% 21

*Juniper Berries, Lemon, Orange, Coriander, Angelica Root, Olive Leaves  
Elderflower, Almond, Lavender, Iris*

## **Spain**

Mediterranean Gin Mare 42.7% 20

*Arbequina Olives, Thyme, Basil, Rosemary*

BCN Gin Prior Barcelona 40% 19

*Pine Seeds, Fennel, Figs, Citrus Fruits*

Le Tribute 43% 18

*juniper, lime, orange peel, lemon peel, kumquat, tangerine, grapefruit, lemongrass*

Nordés Atlantic Galician Gin 40% 17

*A Premium Gin made from the White Wine Grape Albariño*

## **USA**

Leopold's American Small Batch Gin 42.7% 21

*Juniper, Coriander, Orris Root, Valencia Oranges*

Aviation Batch Distilled Gin 44% 18

*American Dry Gin made from Exotic, Unconventional Ingredients*

## **Greenland**

Isfjord Premium Arctic Gin 42% 18

*Arctic Iceberg Water from beyond the Arctic Circle*

## **Italy**

David Luxury 40% 23

*Orange, cinnamon, orris root, elderflower, angelica root, bergamot  
grapefruit, vanilla*

# Whisky & Whiskey <sup>4cl</sup>

## Single Malt

### Switzerland

Goldwaescher 3 years 43% 🐉 20

ORMA Corvatsch Edition 43% 🐉 35

### Highlands

Dalwhinnie 15 years 43% 19

Glendronach 15 years 40% 28

Glenfarclas 12 years 43% 21

Glenmorangie 10 years 40% 20

Glenmorangie 18 years 43% 34

Glenmorangie The Lasanta Sherry Cask 46% 28

Glenmorangie Sauternes Cask Nectar d'Or 46% 25

Oban 14 years 43% 20

Tobermory 18 years 46.3% 39

### Speyside

BenRiach Sherry Cask 12 years 46% 19

Glenfiddich 12 years 40% 20

Glenfiddich 15 years 40% 27

Glenfiddich Grand Cru 23 years 40% 46

The Balvenie Carribbean Cask 14 years 43% 29

The Balvenie Double Wood 12 years 40% 24

The Balvenie Port Wood 21 years 40% 52

The Balvenie 25 years 48% 105

The Glenlivet 21 years 43% 35

The Macallan 12 years Sherry Cask 40% 27

The Macallan Rare 43% 55

### Islay

Ardbeg 10 years 46% 20

Caol Ila 18 years 43% 38

Laphroaig 10 years 40% 20

Lagavulin 16 years 43% 27

### Isle of Skye

Talisker 10 years 45.8% 19

## **Campbeltown**

Springbank 10 years 46% 20

## **Tennessee**

Jack Daniel's Old No.7 40% 18

Jack Daniel's Single Barrel 45% 21

## **Canadian**

Canadian Club 40% 15

Crown Royal 40% 19

## **Irish**

Bushmills 10 years 40% 18

Jameson 40% 18

Redbreast 12 years Single Pot 40% 24

Tullamore Dew 40% 18

## **Japanese**

Mars Komagatake Tsunuki Aging Edition 2022 50% 55

Nikka from the Barrel 51.4% 24

## **Rye**

Hudson Manhattan Rye 46% 29

Bulleit Rye 45% 18

Willet Family Estate Small Batch Rye 54.2% 29

## **Blended Scotch**

Chivas Regal 12 years 40% 20

Chivas Regal 18 years 40% 25

Chivas Regal Royal Salute 21 years 40% 38

Dimple 15 years 40% 20

J&B Rare 40% 18

The Famous Grouse 40% 18

Johnnie Walker Black Label 40% 20

Johnnie Walker Red Label 40% 18

Ballantine's Finest 40% 18

## **Bourbon**

Baker's 7 years 53.5% 25  
Basil Hayden's Kentucky Straight 40% 21  
Eagle Rare 10 year 45% 23  
Four Roses 40% 15  
Hudson Baby Bourbon 46% 33  
Maker's Mark 45% 19  
Woodford Reserve 43.2% 20  
Knob Creek 9 years 50% 21  
Blanton's Single Barrel 46.5% 36

## **Rum** 4cl

Bayou XO Mardi Gras, USA 40% 27  
Coruba Cigar 12 years, Jamaica 40% 19  
El Dorado 21 years, Guyana 43% 29  
Flor de Cana 18 years, Nicaragua 40% 21  
Havana Club 3 Anos, Kuba 40% 14  
Havana Club 7 Anos, Kuba 40% 16  
Havana Club Añejo Especial, Kuba 40% 24  
Havana Club Seleccion de Maestros, Kuba 45% 22  
Pampero Anniversario, Venezuela 40% 19  
Plantation XO, Barbados 40% 21  
Pyrat XO, Anguilla 40% 19  
Ron Zacapa No.23 Solera, Guatemala 40% 24  
Ron Zacapa XO Solera, Guatemala 40% 35

## **Tequila** 4cl

José Cuervo Especial Silver 38% 12  
José Cuervo Especial Reposado 38% 16  
Casamigos Blanco 40% 17  
Casamigos Reposado 40% 21  
Don Julio 1942 38% 38  
Patron Reposado 40% 21  
Cenote Anejo 40% 35  
Escondida Mezcal 40% 20


# Fruit Brandy <sup>2cl</sup>

Bündner Heu Kronenhof Edition, Destillerie Lipp 41% 🍷 16  
Bündner Kirsch, Destillerie Lipp 41% 🍷 15  
Bündner Williams, Destillerie Lipp 41% 🍷 15  
Abricot Eau de Vie Morand 40% 🍷 15  
Framboise Morand 43% 🍷 15  
Mirabellen Morand 43% 🍷 15  
Williamine Morand 43% 🍷 15  
Dettling Wildkirsch 40% 🍷 25  
Bella Vita Engiadinaisa, Luciano Beretta 38% 🍷 19  
Iva da Tschlin, Mia Iva 27% 🍷 18  
Hämmerle Himbeere 43% 25  
Hämmerle Subirer 42% 15  
Sizilianische Blutorange Edelbrand, W. Marx 40% 35

# Vodka <sup>4cl</sup>

Xellent, Switzerland 40% 17  
Absolut, Sweden 40% 17  
Belvedere 10, Poland 40% 35  
Belvedere, Poland 40% 19  
Grey Goose, France 40% 18  
Moskovskaya, Lettland 40% 17  
Koskenkorva, Finnland 40% 14  
Smirnoff, USA 40% 13  
Beluga Classic Line, Russia 40% 19  
Stolichnaya, Russia 40% 14  
The Russian Standard, Russia 40% 16

# Grappa <sup>2cl</sup>

Kronenhof Edition, Sforzato 40%  12  
Picolit The Legendary Cru, Nonino 50% 20  
Verduzzo, Nonino 45% 20  
Il Merlot, Nonino 41% 13  
Sauvignon, Nonino 45% 16  
Moscato, Nonino 40% 16  
Gran Riserva, Nonino Cru Monovitigno 43% 28  
Riserva Antica, Nonino 43% 13  
Pò di Poli Pinot Noir 40% 13  
Tignanello 42% 16  
Ornellaia 42% 17  
Gagliole 43% 13  
Harlequin Le Zymé 48% 15  
Di Nebbiolo, Marolo 42% 18  
Berta Tre Soli Tre 43% 20

# Armagnac, Brandy & Cognac <sup>2cl</sup>

## Armagnac

Larressingle VSOP 40% 19

Larressingle Hors d'Age 40% 29

## Brandy

Carlos I Solera Gran Reserva 40% 16

Vecchia Romagna 38% 12

## Cognac

Davidoff Classic 40% 16

Hennessy V.S 40% 16

Hennessy X.O 40% 25

Hennessy Paradis 40% 45

Martell V.S. 40% 10

Martell X.O 40% 29

Otard V.S.O.P 40% 14

Rèmy Martin V.S.O.P 40% 16

Rèmy Martin X.O 43% 28

Rémy Martin Louis XIII 40% 1cl 60, 2cl 110, 4cl 210

## Vieux Marc

Vieux Marc Gantenbein 41%  26

## Calvados

Château du Breuil 15ans 41% 19

Morin Père et Fils AOC 40% 15

# Beer


## Draft Beer


Calanda Edelbräu «Herrgöttli» 20cl 6.50

Calanda Edelbräu 30cl 8

## Bottles

Bernina Bier 33cl  10

Palü Bier 33cl  10

Bellavista Weizenbier 33cl  10

Calanda Edelbräu 33cl 8.50

Appenzeller Leermond (non-alcoholic) 33cl 9.50

Erdinger Weizenbier (non-alcoholic) 33cl 9.50

# Tonic Water

Gents Swiss Roots 🍷 8  
Fentimans 8  
Fever Tree Premium Indian 8  
Fever Tree Mediterranean 8  
Fever Tree Indian Naturally Light 8  
Fever Tree Raspberry & Rhubarb 8  
1724 Tonic Water 8  
Swiss Mountain Spring Classic 🍷 8

# Softdrinks

Passugger, Allegra 35cl 🍷 7.50  
Passugger, Allegra 77cl 🍷 10.50  
Evian 50cl 8  
San Pellegrino 50cl 8  
Rivella 33cl 8  
Fuse Tea Lemon 33cl 8  
Elmer Citro 33cl 8  
Coca Cola 33cl 8  
Cola Zero 33cl 8  
Ginger Beer 20cl 8  
San Bitter 10cl 8  
Crodino 10cl 8  
Red Bull 25cl 8  
Bitter Lemon 20cl 8  
Ginger Ale 20cl 8  
Orangina 20cl 8  
Gazosa Lemon 35cl 8  
Gazosa Mirtillo 35cl 8  
Shorley 33cl 🍷 8  
Apple Juice 33cl 🍷 8

# Juices

Orange 20cl 14  
Grapefruit 20cl 9  
Cranberry 20cl 8  
Passion Fruit 20cl 8  
Tomato 20cl 8

# Coffee & Hot Chocolate

Cappuccino 8  
Espresso 6.50  
Double Espresso 9  
Glass of hot or cold milk 3.50  
Coffee & Cream 7.50  
Coffee 6.50  
Latte Macchiato 8  
Coffee with hot Milk 7.50  
Ovomaltine hot or cold 7  
Hot Chocolate *white, brown, black* 7

## **With Alcohol**

Baileys or Amaretto Coffee 14  
Hot Water with Rum 16  
Irish Coffee 16  
Black Tea with Rum 18  
Hot Water with Whisky 18

# Tea

## Ronnefeldt Tea Couture

Earl Grey 9  
Black Assam English Breakfast 9  
Darjeeling Gold 9  
Masala Chai 9  
Morning Dew Green Tea 9  
Jasmine Tea 9  
Fancy Sencha 9  
Herbal Infusion 9  
Herbs & Ginger 9  
Rooibos Chocolate Truffle 9  
Wild Berries 9

## Classics

### Black Tea

Smoked China 9

### Green & White Tea

Greenleaf 9

### Herbal Infusions

Refreshing Mint 9

Verveine 9

Fruity Camomile 9

Mountain Herbs 9

Vanilla Rooibos 9

### Fruit

Rose Hip Delight 9

Get the Power with Caffeine 9

Vital Grapefruit 9

# Snacks

Club Sandwich 38

*Chicken Breast, Bacon, Ham, Egg, Tomato, Mayonnaise, French Fries*

Canadian Lobster Club Sandwich 🍷 47

*Avocado, Lettuce, Cocktail Sauce, French Fries*

Croque-Monsieur 25

*Ham, Emmental Cheese, Salad Bouquet*

Black Angus Beef Tartare 🍷 80g 33, 160g 45

*Cognac, Pepperoncini, Salad Bouquet, Toast*

Smoked Engadine Curuna salmon 🍷 36

*Sprout Salad, Horseradish Foam, Toast, Butter*

Vitello Tonnato 🍷 34

*Salad Bouquet, Tuna Sauce, Capers*

# Salads

Caesar Salad | with grilled corn-fed Chicken 🍷 24 | 33

*Romaine Lettuce, Butter Croutons, Parmesan Shavings*

Salad with Giant Prawns 🍷 35

*Avocado, Radishes, Carrots, Lettuce, Lemon Dressing*

Salad with Crispy Tofu ♻️ 🍷 29

*Avocado, Radishes, Carrots, Lettuce, Lemon Dressing*

Perla di Bufala 🍷 28

*Tomatoes Tricolore, Taggia Olives, Foccacia, Basil Pesto*

# Soups

Grisons Barley Soup  20

*Air dried Grisons Beef*

Kronenhof Soup Pot 22


*Flädli, Beef Strips, Vegetables Julienne*

Ramati tomato soup  18



*Puff pastry bar*

# Pasta & Risotto


Tagliatelle, Bolognese 30

Tagliatelle, Tomato Sauce, Basil  26

Tagliatelle, Seafood   33

Spaghetti Gragnano, Aglio e Olio e Peperoncini   26

Spaghetti Gragnano, Carbonara 28

Spaghetti Gragnano, Zucchini, Giant Prawns  33


Ravioli filled with Braised Beef 36

*Sage Nut Butter, Tomato Sauce*

Spinach Ravioli  34

*Ricotta, Tomato Sauce, Sage Nut Butter*

Carnaroli Risotto Gran Riserva, Saffron  34

Carnaroli Risotto Gran Riserva, Fresh Mushrooms  34

Carnaroli Risotto Gran Riserva, Marinara   38

# Hot Food

Special Crown Bar Burger 38

*Cheese, California Salsa, Cucumbers, Coleslaw, French Fries*

Egg Frittata Burger 🍳 30

*Vegetables, Tomatoes, Cream Cheese, French Fries*

Golden Brown Baked Wiener Schnitzel 49

*French Fries, Cranberries, Lettuce Hearts*

Roasted Beef Fillet 60

*Cognac Pepper Sauce, Rosemary Potatoes, Seasonal Baby Vegetables*

Grilled Sea Bass Mediterranean Style 🐟 50

*Parsley Potatoes, Seasonal Vegetables*

Golden Brown Baked Calamari 🦑 39

*Tartar Sauce, Grilled Vegetables, Parsley Potatoes*

# Dessert

Cheese Selection 🍷 26

*Fig mustard, pear bread, grapes, nuts*

Trianon chocolate 18

*Ice cream, tart, mousse*

Panna Cotta 15

*Berries, fruit sauce*

Crème Brûlée 16

*Red berries*

Iced coffee 15

*Stirred coffee ice cream, coffee liqueur, coffee bean*

Exotic fruit plate 15

*Mango sorbet, lemon sorbet, coconut sorbet*

Vegan gluten-free cake 🌱 🌿 🍷 19

Fresh homemade cake 7.50

Ice cream and sorbets 4.80

*Vanilla, Mocha, Caramel Nut, Chocolate, Stracciatella, Strawberry*

*Lemon Sorbet, Raspberry Sorbet, Mango Sorbet, Coconut Sorbet*

# Afternoon Tea

**Daily from 3 pm to 5 pm**

Christmas inspired Afternoon Tea 40

*Ibex horn pastry, air-dried Bündnerfleisch, butter*

*Nut rolls, Malögin soft cheese, chives*

*Sourdough rolls, smoked char, mountain herb butter*

*Ciabatti, lettuce, coleslaw*

*Bündner barley soup*

*Multigrain scones, Gruyère cream, honey, cranberry compote*

*Pralines, carrot cake, Engadin nut cake, Florentine*

*Berry tartlet, Nutmeg Ginger Financier*

*Christmas cookies*

*Tea or infusion of your choice*

Our bar team recommends mulled wine to go with it 9.50

*Homemade with Orange and cinnamon*

Serving time is approximately 20 minutes.

# Declaration

## **Meat provenance:**

Poultry from France

Beef from Switzerland or New Zealand

Veal and pork from Switzerland

Crustaceans and seafood from Italy

Prawns from Philippines

Salmon from Scotland

Pike perch from Switzerland

Bread and baked goods from Switzerland

## **Our kitchen-staff will be pleased to provide you with information on allergenic ingredients in our dishes**

Our coffee comes from beans sourced from South America and Indonesia, roasted in Switzerland, purchased from our local partner Glattfelder in St. Moritz

We serve Ronnefeldt teas. Ronnefeldt is a member of the Ethical Tea Partnership and thus supports sustainable cultivation and fair working conditions worldwide