

# Friday

## Menu du jour

25.00

Pan-fried pike-perch steak | brown butter potato foam |  
Champagne sauerkraut | capers | lemon segments

## Menu du jour végétarien

22.00

White asparagus | Hollandaise sauce | chive potatoes

## Menu traditionell

22.00

Pasta shells | minced beef | apple purée

Beef: ARG/PRY | Veal: CH | Pork: CH | Chicken: CH | Corn-fed poussin: FR |  
Lamb: NZ/AUS | Pike-perch: KAZ | Summer truffle: IT



## Petit dessert – Variation du jour

6.50

A fine selection of homemade sweet delights –  
choose your favourites directly at the table.

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Restaurant & Bar

# Menu du Jour

20<sup>th</sup> – 24<sup>th</sup> April 2026  
from 11.45 until 13.45 h

## Salad- & Antipasti-Bufferet

**April is the season of freshness!** Treat your senses to our generous buffet: from flavourful antipasti to fresh garden salads, a colourful variety awaits.

Create your own favourite plate and enjoy every bite!

**Soup of the day from the buffet to scoop yourself** 7.50

**Small salad before an à la carte main course** 7.50

**For a healthy lunch, the buffet as the main course** 22.50

### Fitness plate served from the kitchen

with chicken breast	180 grams	29.50
with beef entrecôte	160 grams	36.00
with beef entrecôte	250 grams	44.00

# Monday

**Menu du jour** 25.00

Sautéed lamb fillets | white wine risotto |  
bean and chorizo cassoulet

**Menu du jour végétarien** 22.00

White wine risotto | poached egg |  
green asparagus | truffle | Sauce Béarnaise espuma

**Menu traditionell** 22.00

Braised beef olive | peas and carrots | white wine risotto

# Tuesday

**Menu du jour** 25.00

Veal meatballs | cauliflower mashed potatoes | crispy onions |  
mushroom cream sauce | broccoli | pickled cranberries

**Menu du jour végétarien** 22.00

Soya balls | cauliflower mashed potatoes | crispy onions |  
mushroom cream sauce | broccoli | pickled cranberries

**Menu traditionell** 22.00

Chicken cordon bleu | glazed vegetables | French fries

# Wednesday

**Menu du jour** 25.00

Rose-roasted rack of lamb | saffron fregola sarda |  
rose pepper | carciofini

**Menu du jour végétarien** 22.00

Saffron fregola sarda | pink pepper | carciofini |  
diced pumpkin | summer truffle

**Menu traditionell** 22.00

Cheese spaetzli | crispy onions | chives

# Thursday

**Menu du jour** 25.00

Sautéed corn-fed poussin breast | truffle crust |  
potato espuma | crispy potato straw |  
oven-roasted celeriac | pan-fried leek

**Menu du jour végétarien** 22.00

Potato espuma | crispy potato straw | oven-roasted celeriac |  
pan-fried leek | broccoli

**Menu traditionnel** 22.00

Baked Grisons capuns | mountain cheese | beef consommé