





# Classics

## Appetizer


Lamb's lettuce with pumpkin seed oil dressing  
Pickled pear | Organic egg from Peist | Pur pur bread chips    
16


Alpine char from the Val Lumnezia  
Beetroot | Saffron from Aargau | Mizuna cress   
25

Organic rooster from Malans  
Breaded in pumpkin seeds | Mayonnaise with camelina oil | Lamb's lettuce  
24


Tender belly from beer grain fed pork  
Smoked Chestnuts | Mustard seeds | Celery | Organic onion from Biohof Dusch   
23

## Main course


Grisons beef shoulder  
Malanser red wine jus | Celery | Plums | Oyster mushrooms   
46



Lamb from Grisons  
Grilled and braised | Pumpkin | King oyster mushrooms | Air-dried meat from Parpan   
52


Swiss perch fillets  
Arosa Pale Ale beer batter | Risotto made from Grisons barley | Cauliflower | Celery | Horseradish | Beetroot  
38


Florians Schlutzkrapfen (Tyrol style ravioli)  
Walser cheese | Einkorn grain | Albula mountain potatoes | Chives | Brown butter   
25

## Desserts

Muntanella chocolate cake  
Dark chocolate | Jam from Tschierschen | Coffee | Marzipan   
16

Maroni Variation  
Vermicelles | Ice cream | Cake   
Cherries | Meringue   
15

Arosa Snowball  
Maraner yoghurt | Dried mint | Coconut | Sea buckthorn   
15



Cheese from the "Sennerei" Lichtensteig and Andeer  
Ask for the cheese menu   
3 sorts 18 | 5 sorts 24

# Dinner



## To begin

Swiss veal tartare  
Smoked quark from the "Sennerei Maran"  
Chives | "Belper Knolle"  
24


## From the soup pot

Jerusalem artichoke soup   
Rye sourdough crisp | Leek   
14


## Intermediate course

Pumpkin gnocchi   
Kale | Sage   
18

## Main course

Swiss prime beef Ribeye  
Hay infused bearnaise | Albula mountain mashed potatoes   
Romanesco  
52

## Dessert

Swiss chocolate  
Hot and cold  
Parfait | Sponge | Chocolate sauce   
15

# Wine recommen dation

## White wine

7,5 dl 75 | 1 dl 10

## Red wine

7,5 dl 95 | 1 dl 13

## Beer

0,33 l 7