

Vorschpiisa/Starters

Tatar vo dr Rhiiforella

CHF 21.--

Rösti und Flimser Wildchrüterquark

Tatar of Rhine trout

Hash browns and curdsauce with wild herbs of Flims

Carpaccio vo dr Tessiner Tomata mit Mozzarella und Pesto

CHF 19.--

Carpaccio of Ticino tomatoes with Mozzarella and Pesto

Bündner Mini-Hacktätschli mit Senfgurkasalot

CHF 21.--

Grison's mini-hamburger with mustard-cucumber salad

Spinatquiche mit Flimser Wildchrüter und ama Salot

CHF 19.--

Spinach quiche with wild herbs of Flims and salad

Bündner Teller

CHF 25.--

Grison's plate

Salot/Salad

Blatssalot

CHF 10.--

Leaf salad

Gmischta Salot

CHF 12.--

Mixed salad

Nüsslisalot Mimosa

CHF 15.--

Lamb's lettuce Mimosa

Isbergsalot mit Schpeckstriifa und Schampignons

CHF 16.--

Iceberg lettuce with bacon stripes and mushrooms

Salotsossa noch Ihrem Wunsch:

Französisch-, Italienisch-, Wildchrüter dressing oder Öl und Essig

Dressing according to your wishes:

French-, Italian-, wild herbs-dressing or oil and vinegar

Suppa/Soups

Gurkakaltschala

CHF 10.--

Cold cucumber soup

Brennessla-Wiesakerbelcremesuppa

CHF 12.--

Nettle-parsley cream soup

Gflügelconsommé mit ama Freilandei

CHF 10.--

Chicken broth with a free range egg

Öppis zwischaduura/Entremets

Penne with

- *Pesto* *CHF 18.50*
- *Tomata/Tomatoes* *CHF 18.50*
- *al Arrabiata* *CHF 18.50*
- *Gmüas/Vegetables* *CHF 19.50*
- *Ghacktem/Bolognese* *CHF 23.50*
- *Carbonara* *CHF 23.50*

Summergmüas im Blätterteigmantel

CHF 19.--

Wildchrütersossa

Summer vegetables in puff pastry

Flims wild herb sauce

Clubsandwich mit Pommes

CHF 21.--

Club sandwich with French fries

Hauptg ang/Main courses

Brotna Bodasee Zander mit Safranrisotto und bratenem Lattich CHF 36.--

Grilled pike perch with saffron risotto and braised lettuce

Pochiertes Rhiiforellafilet mit Schnittlauchsossa CHF 34.--

Schlossh rd pfel und Blattspinat

Poached Rhine trout filet with parsley sauce

Pommes ch teau and leaf spinach

Flimser Rindsfiletmedaillon mit Bandnudla und Zucchini CHF 56.--

Flims beef medallion with ribbon noodles and zucchini

Schwiins-Cordon Bleu mit Pommes und tourniertam Gm as CHF 39.--

Pork-Cordon Bleu with French fries and vegetables

Wellnessteller

Pouletbr stli, Chr terriis und Summergm as CHF 28.--

Wellness plate

Chicken breast, herbal rice and summer vegetables

Gschmorti Lammhaxa mit Quarkpizokel und d ampfte Tomata CHF 42.--

Braised Lamb leg with curd-spaetzle and melted tomatoes

Einisch öpis zum schlemmara/Desserts - Chäs/Cheese

Giists Blutzcher-Tiramisu CHF 14.--

Frozen Blutzcher-Tiramisu

Variation vo dr Aprikosa – Kompott, Glace und Mille Feuille CHF 14.--

Variation of apricot – Compote, ice cream and Mille Feuille

Holderblüata-Panna Cotta mit Suerampferglace CHF 13.50

Elderflower-Panna Cotta with common sorrel ice cream

Caramelchöpfli mit Rahm CHF 9.--

Crème caramel with whipped cream

Zweierlei Schoggimusse im Hippablatt CHF 12.--

Two kinds of chocolate mousse in billhook

Biochäs vo dr Sennerei Martin Bienerth, Andeer CHF 22.--

Bio cheese from the alpine dairy Martin Bienerth, Andeer

No nüt gfunda?

Frögend Si üsri Mitarbeiter nochm Tageskuacha odr dr Glacekarta!

You couldn't find something for you?

Ask our waiter for the cake of the day or our ice cream menu!

Origin of our fresh products

Veal meat/pork meat

We get veal meat and pork meat only from the local butcher. He guarantees us excellent quality from the region Surselva.

Beef meat

In addition to our local beef meat, we offer you from time to time beef meat from Italy, which is also excellent quality but there is a possibility that it could be treated with hormones.

Rabbit and Chicken

Our supplier from Switzerland, France and Hungary guarantee us an appropriate animal keeping and a clean processing. These products could contain hormones and antibiotics.

Game

Our game meat comes from Switzerland and Austria. As well known, there are special import regulations. Our supplier guarantees here for clean merchandise and best quality, too.

Lamb

We get our lamb meat from Switzerland, Scotland and New Zealand. Lamb is to today's knowledge hardly treated with hormones and antibiotics.

Fish

We got our fish from Switzerland and Norway.