





LUNCH MENU


LARGE SUMMER SALAD*     16 | 26
with radishes, tomatoes, cucumber, berries
and raspberry-walnut dressing

GAZPACHO ANDALUZ*     15
with fresh garlic focaccia

SPICY BEEF TATAR   26 | 36
with home-pickled vegetables, quail egg and herb salad

EGGPLANT TATAR     22 | 32
with sun-dried tomatoes and olive tapenade








GRISONS CHARCUTERIE BOARD* 28
with regional mountain cheeses and air dried meat specialties

GRILLED VALBELLA MOUNTAIN BREAD* 18
... with smoked salmon and cottage cheese
... with dry-cured ham and crème fraîche
... with pickled vegetables and buffalo mozzarella 

 vegetarian  vegan  gluten free  lactose free

12.00 - 02.00 p.m.

* also available in the afternoon from 02.00 p.m.

SAFFRON RISOTTO  	28
with sauteed mushrooms	
POTATO RAGOUT AU GRATIN  	31
with wild garlic, asparagus and morels	
DEEP FRIED PIKE-PERCH*	29
with french fries and homemade tartar sauce	
WHOLE GRILLED SOLE (APPROX. 350G) 	42
Miller's style, with buttered potatoes and fresh summer vegetable	
BEEF TAGLIATA  	49
served with tomatoes, rocket and parmesan cheese	
HALF CHICKEN	35
Breaded, baked crispy and served with cucumber salad and poultry veloute	