

Starters

Green leaf salad
with Grammy's dressing
and roasted seeds
9.50

Pumpkin and celery salad with apple must dressing
with goat cream cheese and spelt crackers
11.50

Lamb's lettuce with herb croutons
and chopped egg
13

Tatar of Swiss free-range beef
served with crumby bread
butter and salad bouquet
18/32

Home-pickled salmon from Costallo with pickled cucumber quark
served on herb butter toast with a salad bouquet
17

Soup of the day
9

Mains

Rösti's Meat Loaf
with creamy porcini sauce
32

Sure Mocke (vinegar-braised beef)
as in the good old times
34

Grilled beef tongue on sage jus with quince
28

Daily special:
Alp lamb from the Galfia farm in Klosters
Daily price

St. Gallen fallow deer ragout cooked in sweet cider
with root vegetables and silver onions
37

Swiss catch of the day
Daily price

Homemade ravioli filled with Fellenberg plums, cream cheese
and cheddar from Sternenberg with walnut and sage butter 🌱
18/29

Polenta and carrot cheese cake on caramelized onions
with curled endive salad and winter vegetables 🌱
28

Genoa lentils ragout with Black salsify
served with celery puree and baked leek 🌱
27

🌱 Vegetarian 🌱 Vegan

All meat and fish main courses are served
with seasonal vegetables and one side dish of your choice

Mashed potatoes, spaetzli, Ticino polenta or Loto risotto

Prices in CHF incl. 7.7% VAT / All meat and fish is of Swiss origin
Allergies and intolerances: in this regard, we ask you to inform our employees

Desserts

Caramel flan with saffron pear and nut brittle
13.50

Chocolate Mousse
with double cream
11

Homemade Vermicelles
with Kirsche and meringue
14 / 8.50

Ice cream & Sorbet
4.50 per scoop

Trio of regional Cheeses
served with homemade compote
12

Recommended wine

Tobias Sweet AOC St. Gallen, Tobias Schmid
Berneck, Pinot Noir and Johanner
1 dl 10.50

Dinner Menu