

Starters

Colourful leaf salad
with Granny's homemade dressing
and roasted seeds
12.50

Mixed salad with beets, cucumbers, carrots, celery and cabbage
Topped with pear vinaigrette
and caramelized golden flaxseeds
14.50

Tatar of free-range beef served with cruddy house-bread,
butter and salad garnish
23/36

Home smoked Salmon Trout-Tatar from Bachli, 2H
with herb quark, pickled cucumbers
and lettuce salad
23

Asparagus Cream Soup with croutons
14.50

Sliced cold cuts plate from free-range Duroc piglet
from Dalos-Klosters
21

P.S.

We source all locally grown and available food such as vegetables,
fruits and meat products from regional Swiss agriculture.
These are complemented by some spices and products from other climatic zones

Mains

Rösli's veal meatloaf
with mushroom cream sauce
41.50

Sture Mokka (vinegar-braised beef)
as in the good old times
43

Sautéed chicken hearts in rosemary jus
with spring onions and cherry tomatoes
39.50

Grilled organic pork steak with herb butter au jus
40

Salmon steak from Lostallo GR cooked in foil with dill-cream sauce
44

Seasonal homemade ravioli 🌱
24/36

organic lentil salad with spring vegetables, caramelized onions,
spinach and roasted hemp seeds 🌱
36
with poached organic Egg + 3.50

oven baked vegetable puff pastry with majoram-quark and watercress 🌱
38

🌱 = vegetarian 🌱 = vegan

All meat and fish main courses are served
with seasonal vegetables and one side dish of your choice:
mashed potatoes, Spätzle, vegetable salad or baked potatoes

Desserts

Vegan vanilla tartlet with rhubarb preserved in alcohol
13.50

Chocolate mousse
with double cream
12.50

Seasonal dessert
Daily price

Homemade buttermilk ice cream
our service staff recommends
5
with whipped cream
+1.80

Trio of regional cheeses
served with homemade compote
14

Recommended wine

Tobias Sweet AOC St. Gallen, Tobias Schmid
Bernegg, Pinot Noir and Johanner
1/2 dl 10.50

From the fridge

Jantis Cream 18 Vol%
4cl 9.50

Dinner Menu