

Lunch menu

ANTIPASTI & SALAD BUFFET

Appetizer plate	16
Main course plate	25

Monday, 06. May 2024

RAVIOLI with cheese filling Dried tomatoes olives herb sauce	27
or	
SLICED CHICKEN butter peas noodles tarragon sauce	32
<i>Dessert of the day: Panna cotta with fruit sauce</i>	10.5

Tuesday, 07. May 2024

WHOLEMEAL ASPARAGUS RISOTTO Confit cherry tomatoes pine nuts Sbrinz	27
or	
ROSE LAMB RUMP Ratatouille polenta marsala jus	32
<i>Dessert of the day: Caramel flan in a glas</i>	10.5

Wednesday, 08. May 2024

SOYA SLICES Green asparagus herbs hash browns	27
or	
MEATLOAF GRISONS STYLE Green asparagus mashed potatoes cognac cream sauce	32
<i>Dessert of the day: Baked almond waffle with chocolate sauce & vanilla ice cream</i>	10.5

Thursday, 09. May 2024

À LA CARTE

Friday, 10. May 2024

VEGETABLE CURRY Jasmine rice oven banana	27
or	
DEEP FRIED PERCH Small leaf salad boiled potatoes tartar sauce	32
<i>Dessert of the day: Grand Marnier parfait with garnish</i>	10.5

Saturday, 11. May 2024

EDGE - TARTE Dandelion salad hazelnuts goat's cheese chive oil	27
or	
BEEF GOULASH pickled cabbage duchess potatoes sour cream	32
<i>Dessert of the day: Eclairs filled with vanilla cream</i>	10.5

Sunday, 12. May 2024

SUNDAY ROAST Cognac cream sauce mixed vegetables hash brown	41
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