

# Winter Kitchen 2022

<b>Grisons barley soup</b> with homemade herb oil	<b>10.50</b>
 <b>Winter salad with balsamic vinaigrette</b> Green salad, chicory, orange, apple, Parmesan cheese and roasted walnuts	<b>14.50</b>
<b>Winter Tarte Flambee</b> with smoked Scamorza cheese, Salsiccia sausage and radicchio	<b>23.50</b>
 <b>Chili sin Carne</b> Homemade vegan „Chili con Carne“ with Ackerhack	<b>23.50</b>
<b>Plum roast from Aargau</b> with mashed potatoes, gravy and kale	<b>26.50</b>
<b>Coniglio all'Ischitana</b> Braised rabbit according to a recipe from Ischia, Italy with creamy polenta	<b>29.50</b>
<b>Red wine plums</b> with cinnamon ice-cream and whipped cream	<b>10.50</b>
<b>Apple fritters</b> with vanilla ice-cream and whipped cream	<b>11.50</b>

---

On our cosy **Winter Terrace** we serve a delicious

## **Cheese Fondue from the creamery of Meiringen**

with delicious bread, made by our Meiringen baker, and colourful pickles



<b>2 persons or more</b>	<b>27.50 per person</b>
+ seasonal fruits	<b>5.50</b>
+ air-dried beef Grisons style	<b>13.50</b>
+ Kirsch schnapps 4cl	<b>5.50</b>

---

### **L'Heravi Crianza**

Garnatxa, Samsó from organic farming  
Vinyes d'en Gabriel / Montsant / Spain

**10 cl 7.40**  
**Bottle 75 cl 51.00**

 = vegetarian dishes  
 = vegan dishes

Salsiccia / pork – CH  
Rabbit - EU

