

SNACKS

SANDWICHES IN CORN BUN (HAM, CHEESE OR SALAMI)	CHF 8.50
SANDWICHES IN CORN BUN (GRISONS DRIED MEAT OR RAW HAM)	10.50
COLD PLATE WITH WITH HAM, SALAMI, BREAD AND PEPPER	12.00
CHEESE PLATE CHOICE OF VARIOUS CHEESE SPECIALITIES	15.00
GRISONS PLATE GRISONS DRIED MEAT AND RAW HAM	18.00
SOUP OF THE DAY PLEASE ASK OUR STAFF FOR FURTHER INFORMATION	8.50

SMALL DESSERTS JUST FOR THE TASTE OF IT

SCOOP OF COCONUT ICE CREAM WITH „FRANGELICO“ HAZELNUT LIQUOR	10.50
SORBET NINJA LEMON SORBET WITH JAPANESE „CHOYA“-LIKÖR	9.50
REFRESHING FRUIT SALAD + WHIPPED CREAM	11.50 + 1.50
+ WITH SWISS «KIRSCH»	+ 4.00

ICE-CREAM AND SORBETS

ICE-CREAM PER SCOOP + WHIPPED CREAM (VANILLA, CRISPY ESPRESSO, WHITE CHOCOLATE, CHOCOLATE, COCONUT, GREEN TEA)	4.00 + 1.50
SORBETS PER SCOOP (MANGO, APPLE, LEMON, RASPBERRY-STRAWBERRY)	4.00

CHF

OPENING HOURS

LUNCH: 12.00H - 13.30H

DINNER: 18.00 - 21.30H



DONBURI

THE WORD PART "DON" REFERS TO A BOWL FULL OF HOT, STEAMED RICE.
IT IS PRECEDED BY THE INGREDIENT ADDED TO IT.

GYU DON

BEEF STRIPS MARINATED WITH ASIAN SPICES
PANFRIED WITH EDAMAME AND TUKAN
FRESH GINGER, STEAMED RICE AND VEGETABLE GARNISH

26.00

SAKANA DON

ROASTED CICHLID FILLET WITH SURIMI, LIME AND CORIANDER
STEAMED RICE AND VEGETABLE GARNISH

26.00

VEGETARIAN UDON BOWL

QUORN ESCALOPE ON OTAFUKU SAUCE
SERVED ON JAPANESE UDON NOODLES IN SOY BROTH
AND VEGETABLE JULIENNES

23.50

CREATE YOUR THREE-COURSE MENU WITH

LEAFY SALADS WITH CHEESE AND MELON

AND

GREEN TEA-MUFFIN WITH ORANGE-CARPACCIO
AND CHOCOLATE ICE-CREAM

SURCHARGE 14.00
(STARTER OR DESSERT ONLY 7.50)

SALAD AND SOUP

LEAFY SALADS	9.80
SERVED IN A BOWL	FOR 2 PERSONS 17.00
HOUSE-DRESSING WITH RASPBERRY-VINEGAR AND HAZELNUT-OIL FRENCH-DRESSING OR ITALIAN-DRESSING	
SOUP OF THE DAY	8.50
PLEASE CONSULT OUR STAFF FOR DETAILS	
SPICY CURRY SOUP WITH COCONUT	9.80

SWISS BEEF-CARPACCIO

WITH TRUFFLE-OIL AND PARMESAN
SALAD BOUQUET AND PICKLED PEAR SLICES

STARTER 19.50

MAIN COURSE 27.50

FRENCH FRIES AS A SIDE DISH 5.00

GOULASH SOUP

SPICY GOULASH SOUP WITH SMOKED PAPRIKA, BEEF AND PORK DICES (CH)
SERVED WITH HOMEMADE FOCACCIA WITH HERBS

STARTER 16.00


MAIN COURSE 24.00



CUISINE SANS
FRONTIÈRES

STEAK, FISH & SALAD

GARNISHED WITH LEAFY SALADS, MARINATED TOMATO SLICES
AND MOZZARELLA-PEARLS. MEAT OR FISH OF YOUR CHOICE

SMOKED ORGANIC TOFU SLICE		27.00
SALMON SLICE		29.00
FISH CRISPIES		38.00
PORK STEAK		29.00
CHICKEN ESCALOPE		30.50
IRISH BEEF ENTRECÔTE BLACK ANGUS		49.50
IRISH BEEF FILLET BLACK ANGUS		56.00
ACCOMPANIMENTS:		
HERB BUTTER, GARLIC SOUR CREAM SAUCE AND FRUIT CHUTNEY		
FRENCH FRIES AS A SIDE DISH		5.00

