



Kitchen open until 9.30 pm

STARTER: As a small greeting from the house, we are happy to serve you a baguette and dip free of charge. We charge € 3.50 per person for each additional bread/dip order

STARTERS

Vitello tonnato[®] € 12,90
Veal in tuna sauce | capers | rocket

Mediterranean Couscous salad € 13,90
Pastrami | chive mayonnaise | quail egg

Beef carpaccio € 16,90
Parmesan shavings[®] | olive oil | rocket

SOUPS

French onion soup[®] € 8,90
Cheese Croutons

White tomato cream soup[®] € 9,50
Mozzarella-Praline | Basil

SALAD

Classical Caesar's Salad[®] € 13,50
romaine lettuce | Parmesan[®] | croûtons/
anchovies[®]

As starter Salad € 8,90

optionally with:
King prawns[®] in herb butter[®] á € 4,20

Corn-fed chicken € 7,20

VARIOUS DISHES | SNACKS

Arosa Bowl[®] ^{vegan} € 17,90
Beetroot | Edamame | Quinoa | tomato |
cucumber | orange fillet | wild herb salad |
vinaigrette
optionally with:
Smoked salmon strips € 5,00

Rigatoni[®] ^{vegetarian} € 18,90
Gorgonzola sauce | leaf spinach | cherry tomatoes
| walnut kernel

Mixed cheese platter ^{vegetarian} € 13,90
soft and sliced cheese | fig mustard |
bread and butter

BURGER

Classic Cheese Burger (200g)[®] ^{a,c,g} € 21,90
Angus Beef Patty | Brioche Bun |
homemade burger Sauce[®] | melted onions[®] |
Emmental Cheese | french fries[®]

Vegetarian Option € 19,90
with Plant-Based Burger

Pastrami Burger (180g) € 23,90
Pastrami | Brioche bun | Honey-mustard sauce |
red onion jam | pickled gherkin | tomato |
french fries[®]

Sea bream burger € 20,50
Sea bream fillet | Brioche bun | herb dip | tomato |
cucumber | french fries[®]

STEAKS

01 Rumpsteak^e

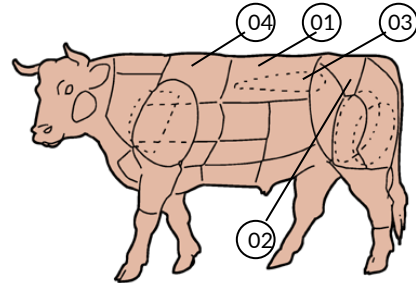
herb butter^e | king oyster mushrooms |
fried potatoes with bacon and onions^e

200g raw weight

€ 34,90

300g raw weight

€ 41,10



03 Filet Steak^e valuable piece of the Beef

Port wine jus^{n,e,i} | bean vegetables |
potatoes au gratin

200g raw weight

€ 43,10

250g raw weight

€ 49,00

03 Châteaubriand for 2 persons

double Filet Steak

Bearnaise sauce^{a,i} | bean vegetables |
potatoes au gratin

500g raw weight

€ 89,90

How would you like your steak?

rare	bloody, cold core (approx. 45°C core temperature)
Medium rare	slightly bloody, warm core (approx. 50°C core temperature)
Medium	pink, warm core (56°C core temperature)
Well done	well-done, grey (65°C core temperature)

Sometimes it has to be 800°C.... we beef

Grilling is great- but beefing puts the crown on the meat!

Meat preparation with the Beefer sets new standards-the meat is not cooked at 400°C for a longer period of time as in conventional grilling-the Beefer caramelises the outer skin at 800 °C in seconds! The extremely high temperatures create a unique crispy crust.

The result is an incredible taste explosion!

Butter | Dip

€ 2,20 per additional butter or dip

Herb butter^{c,g,i,j}

Garlic butter^e

Herb dip

Warm sauce

€ 4,40 per additional sauce

Pepper cream sauce^{a,g,n}

Port wine jus^{a,n}

Sauce Bearnaise

DESSERT

Espresso-Mascarpone Parfait^{c,g} € 9,90

Kiwi-grape ragout | Matcha sponge

Chocolate Tart^{a,c,g} € 11,90

almond crisp | Pistachio ice-cream^{a,c,g}

Raspberry Sorbet € 7,50

filled with Secco

Affogato al caffè € 6,50

Espresso kisses vanilla ice-cream^{a,c,g}

Contains Allergens:

a Cereals containing gluten

f Soybeans

k Sesame seeds

b Crustaceans

g Milk

l Lupin

c Eggs

h Nuts

m Molluscs

d Fish

i Celery

n Sulphites

e Peanuts

j Mustard



Our Chef de Cuisine recommend:

Veal liver Berlin-style onions ^s /apple slices ^{s,n} /mashed potatoes ^s	€ 28,50
Wiener Schnitzel of veal^{s,d} cranberries anchovy fillet fried potatoes with bacon and onions ^{s,n} leaf salad	€ 31,50
Veal Steak Port wine butter sauce sautéed mushrooms potato noodles	€ 35,90
Pork filet herb jus broccoli sweet potato purée	€ 29,90
Corn-fed chicken breast^{s,c,g} Raspberry-vinegar jus green asparagus celery-potato-purée	€ 28,00
Saddle of lamb roasted medium-rare^{s,c,g} thyme jus bean vegetables potatoes au gratin	€ 34,90
Pan-fried cod fillet lobster sauce sliced cucumbers Wild rice	€ 32,50