

# SOUPS

Cabbage soup with smoked sausage **11 / 14**  
*also vegan possible*

Thai-Curry-Soup with smoked Tofu **10 / 13**

Homemade Grisons Barley soup **11 / 14**

Daily soup **9 / 12**

# STARTERS

Salad buffet with various leaf and vegetable salads, toppings, antipasti and three kinds of dressings *from 6.30 pm (French, Italian and Cherry-Balsamico)* **21**

Caesar Salad with mini-lettuce, parmesan flakes, croutons and bacon chips **15**  
*also vegetarian and gluten free possible*

Burrata –Bruschetta with grilled courgetti and pistachio brittle **19.50**

Affettato Misto with San Daniele ham, Bresaola, Salame, Coppa and Taleggio **30 / 36**

# BOWLS

Power Bowl with beluga-lentil salad, red and white cabbage, sweet-sour pumkin cubes and green power balls **22**

Autumnal Bowl with roasted sweet potatoes, spring onions, cucumber, cherrytomatoes, roastbeef and dressing after choice **22**  
*also vegan possible*

*Please note, that our bowls are served cold*

# PASTA

Linguine with lime, basil and parmesanflakes **24**  
additional with grilled prawns **38**  
*also gluten free possible*

Pear-Risotto with taleggio and nuts **28**



# SIGNATURE DISHES

Ginger-Prawn Wok with fresh, seared Asian vegetables and glass noodles **38**

Ginger-Tofu Wok with fresh, seared Asian vegetables and glass noodles **34**

Pad Thai with chicken stripes and tamarind-satay sauce **36**  
*also vegan possible, with grilled tofu*

Indian lentil-dal-curry with garlic-herb bread **32**  
*also glutenfree possible*

«Rhode Island Party Burger» homemade potato-saffron bun, beef (200 gr.), salad, tomatoes, pickles, coleslaw, cheese, bacon, fried onion rings and salsa gonzales **35**  
*with sweet potato fries or season leaf salad*

«Chiquitas» veggie burger homemade potato-saffron bun, veggie patty (soy-based), salad, tomatoes, grilled paprika, beetroot-hummus, coleslaw, fried onion rings and salsa gonzales **33**

*with sweet potato fries or season leaf salad*

# MEAT & FISH

Classic beef entrecôte (200 gr.) with homemade «Café de Paris» butter, pommes noisette and winter vegetables **49**

Sliced veal liver “venetian style” (200 gr.) with an hashbrown pasty, filled with classic ratatouille **44**  
*also lactose free possible*

Piccata from pork (180 gr.) on tomato spaghetti with mushrooms and sliced ham **36**

Beef stew (200 gr.) with polenta slice and winter vegetables **37**

Teriyaki-char (180 gr.) with wasabi-pea puree and confit cherrytomatoes **41**



Yummy!

# ICE CREAM

vanilla, strawberry, chocolate, heavy cream, alpine herbs  
lemon (vegan) raspberry (vegan)  
**4.00** each scoop / + **1.50** with cream

# SWEETS

Flambeed cherries with vanilla ice cream and whipped cream **13**

Espresso pudding with whipped cream and melted chocolate **11**

Wild berry Pavlova, meringue cake from Australia, with wild-berry compote, vanilla sauce and whipped cream **12**



# DAILY MENU

Daily changing creations from our kitchen crew around Marc Bossi.

Please note our separate recommendation.

Your Stübli team