

MENU

SOUPS

Moroccan chickpea lentil soup 11/14   

Indian carrot cream soup with ginger, curry and apple 10/13   

Grisons barley soup 11/14 

Soup of the day 10/13 

STARTER

Salad buffet (from 6:30 PM) 17  

with various leaf and vegetable salads, toppings and three dressings

«Romana» salad 14   

with mini lettuce, Parmesan, tofu skewer and soya vinaigrette

Available gluten-free

Winter leaf salad 10/13  

with choice of dressing

Colorful mixed winter salad 11/14 

with roasted seeds and choice of dressing

our dressings: French/Italian/Balsamic

«Sunstar» salmon 19  

house-cured, with capers, onion rings, and sweet and sour Lindigo sauce served with brioche toast

Available gluten-free

«Sunstar Platter» 27/34

with Grisons meat, raw bacon, salzis, prosciutto and mountain cheese

PASTA & RISOTTO

Spicy Spaghetti «Amalfitana» 26  

with lemon oil, chili flakes, Parmesan and walnuts additionally with king prawns 37

Wild game ravioli 34

with sautéed chanterelles, rosemary and parmesan shavings

Fettuccine with vegetable strips 24  

and sage butter, served with Parmesan and arugula

Chestnut risotto 26   

with fine vegetables, accompanied by crispy topping of chestnuts, sage, Borettane onions and Fleur de sel

Available vegan

SIGNATURE DISHES

«BBQ spare ribs» (approx. 250g) 35 

with sweet chili jam, winter vegetables and French fries

Tender beef strips from the wok 42  

with crisp Asian vegetables, bean sprouts and rice noodles

Spicy curry vegetables 32   

with chickpeas, coconut coriander, chili and rice noodles

«Sunstar Beef-Burger» 36 

in a black sesame bun, with beef, grilled Portobello mushroom, tomato, cucumber and BBQ sauce, accompanied by coleslaw and French fries

«Veggie-Burger» 34  

in a black sesame bun with grilled Portobello mushroom, tomato, cucumber and BBQ sauce, accompanied by coleslaw and French fries

Quinoa-Bowl 24  

with juicy chicken breast, orange and almond flakes

MEAT & FISH

Classic beef entrecôte (200g) 49 

with Martini-pepper sauce, market vegetables and French fries

Veal back steak (180g) 54 

with morel cream sauce, fettuccine and market vegetables

Osso Bucco (250g) «à la Milanese» 46  

braised in white wine, market vegetables and saffron risotto

Salmon filet (160g) 39 

pan-fried, market vegetables and creamy fettuccini

ICE CREAM

Classic: Chocolate, vanilla, strawberry, caramel, mocha, stracciatella

Vegan: Toffee-caramel, blueberry-coconut

Sorbets: Grape, mango, lemon

per scoop 4 / with whipped cream +1.50

DESSERT

Matcha tiramisu 12

with wild berries

Amarena mousse 10 

on white coffee sauce

Coconut panna cotta 12  

with pineapple carpaccio

Fresh waffles with whipped cream 9

with cherry compote +1.50

with scoop of ice cream +3

Cheese selection from the wooden board 17


with local qand Swiss hard and soft cheeses,

SPECIAL


Weekli changing creations by our kitchen crew around Jörg Broermann.

Please note our separate recommendation.

All prices in CHF, incl. VAT. Regarding allergens and intolerances please contact our service team.

 vegetarian

 vegan

 lactose free

 gluten free