


MENU




SOUPS

Cream of Potato Soup 12/14 
With crème fraîche and bacon cubes
Also available vegan

Cream of Tomato Soup with Gin Cream 11/13 
Also available vegan

Grisons Barley Soup 13/15
With air-dried beef from Brügger in Parpan

STARTERS

Mixed Salad 13/15 
With roasted seeds

Winter Leaf Salad 12/14 
With roasted seeds

Classic Caesar Salad 19
Romaine lettuce, bacon, croutons and Caesar dressing
Optionally with grilled thigh steak **24**

Our Dressings: French/Balsamic/Yuzu Dressing
All dressings are vegan and gluten-free

Grilled Eggplant 17 
With Grana Padano foam and tomato flakes

Vegan Beetroot Tartare 17 
With miso-chili cream

PASTA


Spaghetti with Grisons Beef Bolognese 26 
Spaghetti from the Maggia Valley,
with Grana Padano and rocket

Penne all'arrabbiata 22 
With Grana Padano and rocket

Gluten-free pasta available, approx. 20 minutes waiting time


MEAT & FISH

Cutlet of Swiss Grand Cru Pork (330g) 39 
With pepper sauce, ratatouille, and French Fries

Pan-Fried Alpine Zander with Beurre Blanc 44 
Served with Ratatouille and Rosemary Potatoes

BURGER

Prime Beef Burger 36
Swiss Black Angus beef (200g),
air-dried Grisons meat, cocktail sauce, lettuce,
tomatoes, cucumbers, caramelised onions,
in a fluffy ciabatta bun

Sunstar Veggie Burger 34 
Beyond Meat, vegan herb mayonnaise, lettuce, tomatoes, cucumbers,
caramelised onions, in a fluffy ciabatta bun
Also available vegan

Our Sides: French fries, sweet potato fries or side salad

RESTAURANT

Stübli X Asia

Starter

Swiss Pasture-Fed Beef Tartare (70/140g) 24/36
Japanese style with wasabi cream and brioche

Soup

Tom Kha Gai 17/22 
Alpstein chicken, seasonal vegetables, coconut milk, and lemongrass

Burger/Sandwich

Clubsandwich 34
Toast, Japanese yuzu mayonnaise, Swiss chicken thigh steak,
bacon, kimchi, and tomatoes

Swiss Samurai Burger 39
Swiss Black Angus beef (200g), Japanese yuzu mayonnaise,
cucumbers, tomatoes, and caramelized onions marinated in
Japanese soy sauce, in a brioche bun



Our Sides: French fries, sweet potato fries or side salad

Meat

Swiss Beef Entrecôte with Wasabi Butter (250g) 54
Served on teriyaki stir-fried vegetables with French fries

Slices of Appenzell Duck Breast (160g) 47
With black garlic on ramen noodles, stir-fried vegetables,
and hoisin sauce

Wok

Teriyaki-Wok 28 
With sautéed seasonal Swiss vegetables and jasmine rice
With tofu cubes **31**
With Swiss chicken thigh steak **34**

Special Recommendation *(Daily from 6 p.m.)*

Starter: Tataki of Swiss Wagyu (70g) 34 
On a warm glass noodle-papaya salad

Main Course: Tataki of Japanese Kobe Beef (120g) 98 
Grilled on the Hibachi Grill
Served on teriyaki-wok with yuzu mayonnaise and jasmine rice


The legendary Kobe Beef is one of the most exclusive foods in the world.
Strict guidelines require that a Kobe cow must live in Hyōgo Prefecture
from birth until slaughter.
Its sensational marbling makes the meat a delicacy that melts
in your mouth.

Please note that we cook the meat exclusively medium rare.

SPECIAL

Alle Preise in CHF, inkl. MwSt.
Bezüglich Allergene und Unverträglichkeiten
gibt unser Serviceteam gerne Auskunft.

Sunstar LENZERHEIDE
SWISS HOTEL COLLECTION

 vegetarisch

 vegan

 laktosefrei

 glutenfrei