



01 APERITIF & STARTER	GARLIC HERB BUTTER CIABATTA	4.50
	GRISON STYLE SNACK PLATTER	15
	Meat and cheese terrine Grison style with herb almonds and pear bread	
	CHAR TACOS	25
	Home smoked char with red onions, sweet & sour vegetables and melon cilantro chutney	
	HAND CHOPPED TARTAR	
	Swiss beef fillet, toast, vinegar vegetables, cheese from Belp	
	Starter 100g	28
	Main 200g	46

02 SALADS & SOUPS	SWISS LAMB'S LETTUCE	19
	With chopped egg, roasted farmers bacon, French dressing and garlic croutons	
	SHAKING SALAD	19
	With spinach, fregola sarda pasta, feta cheese, BQQ almonds and tomato dressing	
	SHAKING SALAD SUPERFOOD	21
	With baby kale, quinoa, turnip from the Pfalz, apple, chickpeas and orange turnip dressing	
	CREAMY CORN SOUP	15
	With sundried tomatoes, banana chips and chili oil	

03 BURGER & SANDWICHES	TSCHUGGEN CHEESE STEAK SANDWICH	35
	Ciabatta, grilled Swiss rib eye steak, fondue cheese from the diary Maran, onion bell pepper chutney, and chili sour cream	
	SWISS CHEESE PRIME BURGER	34
	Lye bun, Swiss beef, blue cheese, sauerkraut, melted tomatoes and roasted onions	

CRISPY CHICKEN BURGER	31	BURGER EXTRAS	
Corn bun, crispy Alpstein chicken, mini lettuce, peanut-mango sauce		BBQ sauce	3
BLACK BEAN BURGER	29	Chimichurri sauce	3
Black smoke bun, black bean patty, button mushrooms, cashew nuts, pimientos and sprout salad		Café de Paris	3
		Onion bell pepper chutney	3
		Cheese	3
		Bacon	3
		1 Egg sunny side up	3
		Double patty	12
		Truffle mayo	3
		Chili mayo	3

04 STEAKS & MAINS	RIB EYE STEAK	45
	250g	
	SWISS BEEF TENDERLOIN	56
	200g	
	VEAL CHOP	54
	350g, with spicy chorizo paste	
	LAMB CHOPS	42
	With pepper crust	
	CHICKEN WINGS	32
	With honey mustard	

05 SIDES	FOR BURGERS – MAINS – STEAKS	each 9
	Butter potato rösti	
	Swiss bio fries or truffle fries	
	Sweet potato fries	
	Country cuts / fondue cheese / umami jus	
	Bacon beans	
	Roasted potatoes with framers bacon and onion	
	Mixed vegetables	
	Spinach / onion / garlic	
	Side salad	

06 DESSERT	BASEMENT MAGNUM	12
	White chocolate parfait covered with milk chocolate and almond splitters	
	CHEESECAKE FROM AROSA	15
	FROZEN YOGHURT	15
	With the topping of your choice	

SPECIFICATION OF REGIONAL PRODUCTS

Our fondue cheese is made from finest milk produced by the Sennerei Maran in Arosa. Besides our fondue cheeses they manufacture also yoghurt and butter which we use for our breakfast. A visit to the Alp Maran is a must and invites you to linger.

DECLARATION OF ORIGIN

Veal: Switzerland / Beef: Switzerland / Chicken: Switzerland, France / Pork: Switzerland

We value our nature, therefore animal welfare and sustainable fishery are highly important to us.

Our kitchen team assists you concerning questions about allergenic substances.

All prices are in Swiss francs and inclusive VAT.

Vegetarian dishes Plant based



Moving Mountains menus – prepared with nutrient-dense ingredients, rooted in the sense of place of the Swiss mountains and celebrating a truly nourishing and joyous deliciousness. Just look for the Moving Mountains icon on our menus: