Starters

Beef tatar	starter main course		CHF CHF	26.00 40.00
Tomato Variation Burrata, basil, olive oil, balsamic vinegar		Ø V	CHF	22.00
Three Salmon Salmon mousse, smoked salmon, salmon of	caviar	V	CHF	25.50
Veal carpaccio Olive oil, parmesan cheese, pine nuts			CHF	28.00

Soups

Tomato-cream soup	Ø V	CHF	10.50
Grison barley soup		CHF	12.50
Broth with pancake		CHF	10.50

Salads

Leaf salad	Ø Ø ♥ CHF	10.50
Mixed salad	Ø Ø ♥ CHF	12.00
Field salad nature with egg and bacon	Ø Ø ♥ CHF CHF	14.00 16.00
Caesar salad	CHF	15.50
Quinoasalad Sweet-sour pearl onions, carrots, beetroot	Ø Ø ♥ CHF	17.50
Additionally possible with every salad:		
• with chicken breast stripes	+ CHF	11.00

Dressing as desired:

French

Italien

Mango

• with 3 giant prawns

+ CHF

15.00

From Beachwood Grill

Lumberjack steak	200 gr.	CHF	31.00
Juicy Spare-Ribs	450 gr.	CHF	32.00
Pork cutlets Back fat, rind	350 gr.	CHF	35.00
Lamb racks Marinated herbs	300 gr.	CHF	48.00
Corn poulard breast	180 gr.	CHF	32.00
Horse steak	200 gr. 300 gr.	CHF CHF	38.00 45.00
Marinated beef on skewer	200 gr.	CHF	36.50
Veal paillard	160 gr.	CHF	45.00
Veal cutlets	300 gr.	CHF	55.00

Irish Angus beef filet	200 gr. 300gr.	CHF CHF	59.00 67.00
Irish Angus beef entrecôte	200 gr. 300 gr.	CHF CHF	46.00 54.00
Special			
Dorade from grill whole fish	h 400-600g	V CHF	44.00
Irish Angus "Tomahawksteak" only for 2 people	per person	CHF	65.00
"Vorab" Beefburger Tomatoes, cucumber, coleslaw, onions, bo	acon	CHF	32.00

We serve with all grill specialities:

Fried potatoes with rosemary and seasonal vegetables herb butter, barbecue sauce and pepper sauce

"Vorab" Vegiburger

Tomatoes, cucumber, coleslaw, onions

• with cheese "Cheeseburger"

• with 3 giant prawns "Surf & Turf"

 \bigvee CHF

+ CHF

+ CHF

30.00

15.00

4.00

^{*}All weights are based on the raw weight

Vegetarian

Risotto Mushrooms, parmesan chips	∀ CHF	32.00
Colorful seasonal vegetable plate Fried potatoes with rosemary	Ø Ø ♥ CHF	31.00
Homemade pizzoccheri "Valtellinesi" Italian specialty with buckwheat flour	V CHF	29.00
Swiss classics		
Sliced meat zurich style Roesti	O CHF	42.00
Sliced veal liver Port wine sauce, shallots, roesti, herbs	Ø CHF	39.00
Calf cordon bleu Vegetables, french fries	CHF	43.00
"Viennese" schnitzel Vegetables, french fries	CHF	43.00
Homemade meatloaf Herbal jus, carrot-potato stomp	⊗ CHF	31.50

Sweet desserts

White and brown chocolate mousse	V	CHF	14.50
Grilled pineapple Cinnamon, sugar caramelised, coco ice cream	V	CHF	13.50
Bonet Piemontese chocolate pudding, white chocolate ice cream	V	CHF	15.50
Caramel Symphony Macadamia ice cream, caramel heads, caramelized condensed milk		CHF	15.50
Chocolate cake with liquid core Sour cream ice cream, Caramel flakes	V	CHF	15.50
Cheese Variation Grison pear bread, quince jelly	Y	CHF	18.50

Declaration

The origin, unless otherwise declared, is as follows:

Beef Switzerland/Ireland

Calf Switzerland Pork Switzerland

Lamb
Poultry and poultry products
Deer/Stag

New Zealand*/Ireland
Switzerland/France
Switzerland/Austria

Horse Spain

Sausage and sausage products

Switzerland/Italy

Fish Norway/Netherlands/Estonia

Crustaceans Italy/Vietnam Eggs Switzerland

We understand and respect allergies, intolerances or personal eating cultures. But we kindly inform you that all food is processed in the same kitchen. As a result, it can lead to contamination accordingly we cannot accept any responsibility.





Lactose free



^{*} May have been produced with non-hormonal performance enhancers such as antibiotics.

Our suppliers

Ecco Jäger	081 921 67 47	Fruits, vegetables
Bianchi	056 649 27 27	Comestibles, fish, game crustaceans, poultry
Gurtner	081 911 15 50	Meat, sausages, poultry
Saviva	081 300 08 77	Colonial goods, eggs, egg products, dairy products
Romers Hausbäckerei	055 293 36 36	Bread, small bread, savoury biscuits sweet pastry, patisserie
Fleischhandel Chur	081 300 17 17	Meat, sausages