



MENU

Fish & Seafood

Monkfish with noodles with Pernodsauce	38.00
Perch-filets with almonds and bananas Rice and Broccoli	42.00
Fried shrimps with rice and vegetables	45.50
Perch-filets with almonds and bananas Rice and Broccoli	36.50
Branzino con patate al rosmarino	46.50

The Chef suggest

French chicken with rice Zucchini and red pepper	28.50
Veal-chop (Niederlande) mustard-sauce, 350 gr. Noodle and vegetables	56.50
Beef-fillet (Australien) with sautéed boletus, 300 gr. Roast potatoes and vegetables	64.00

Soups

Clear soup with Sherry	6.50
Tomato soup with cream and Gin	9.50
Vegetable soup	9.50
Barley soup grisons style	9.50
Carrot soup with Mango-Sorbet	11.50

Starters & Salads

Green salad	6.50
Mixed salad	9.50
Corn salad and egg	13.50
Large salad with ham	18.50
Tomato and Mozzarella-cheese	18.50
Beef carpaccio	26.00
Horsemeat carpaccio	26.00
Seafood salad	24.00
Meat plate with Italian specialities	24.00

Small Warm Plates

Risotto with mushrooms	26.00
Seafood risotto	28.00
Champagne risotto with shrimps	32.00

Spezialità del paese

Ham or mushrooms omelette	17.50
Veal-sausage with Röstli	18.50
Ham and cheese toast, sliced pineapple	18.50
Homemade Röstli with bacon, cheese with a fried egg	22.00
Alplermakkaronen / Macaroni alps-style served with apple compote	22.00

Pasta Dishes

You can also have the 1/2 portion

"La Carretta" pasta dish, with meat and zucchini	24.00
Tortelloni with cream sauce, strips of ham	22.50
Home-made Lasagne	22.50
Tagliatelle with Gorgonzola-cheese sauce	22.00
Penne rosate with scampi	36.00
Penne with salmon and zucchini	29.50
Ravioli "Lara" with broccoli, Mozzarella and tomato sauce	24.50
Ravioli with lemon and Martini	23.00
Ravioli with Vegetable and tomato sauce	23.00
Ravioli with three different types of sauce	28.50
Trio di Pasta con diverse salse	26.50
Maccaroni "Don Antonio" with meat sauce	22.50
Gnocchi (potato dumplings) with tomato sauce	20.00
Gnocchi with butter and sage sauce	20.00
Tagliatelle with mushrooms and cream sauce	26.00
Spaghetti with seafood	26.00
Spaghetti "al Pesto" (with fresh herbs sauce)	22.00
Spaghetti "Campagna" (hot peppers and salami)	22.00
Spaghetti "Carbonara" (bacon and cheese sauce)	22.00
Spaghetti "Napoli" (tomato sauce)	18.00
Spaghetti "Bolognese" (meat sauce)	21.00
Spaghetti with horsemeat and hot chilies	26.50

Pizza - choice

(Take Away - 2.00)

Margherita	17.50
Napoli with Oliven and Sardellen	18.50
Quattro Formaggi with four type of Cheese	19.50
Campagna with Salami (hot)	19.50
La Carretta with Zucchetti and Vegetable	19.50
Contadina with Bacon, Corn and Onion	21.00
Prosciutto e Funghi Ham and Mushrooms	21.00
Caprese with Tomato and Mozzarella, Dry Meat	21.00
Mare-Monti with Fish and Mushrooms	22.00
Quattro Stagioni	24.00
with Spinach and tunafish	22.50
with Rocket Salad and Parmaham	23.00
with Salmon and Basilik	23.00
Frutti di Mare with Seafood	24.00
with Veal and Gorgonzola	26.00
with giant shrimps	26.50
 Pizza Kids (free selection), incl. 1 ball of ice-cream	 16.00

Various Meat Dishes

Turkey-breast, cream and mushroom sauce	25.00
Mix of meat on the skewer	32.00
Stew of pork-meat with cream sauce	26.00
Pork cutlet with mushroom sauce	26.00
Pork-Piccata with tomato sauce	28.00
Escalope (breaded) of pork	28.00
Entrecôte of lamb provençale	41.00

Beef specialities

Entrecôte with butter and pepper	45.00
Entrecôte with herb butter	45.00
Beef Fillet with Basilic	48.00
Beef Chops	36.00
Stew Stroganoff	44.00

incl. vegetables & french-fries, rösti, noodles, spaghetti or rice.

Veal specialities

Calf's liver Venetian style with rösti	36.00
Cordon-bleu, Filled breaded veal slice with fries and vegetables	44.00
Stew of veal on cream sauce with rösti and vegetables	44.00
Saltimbocca à la Romana with risotto and vegetables	44.00
Escalope on mushroom cream sauce with noodles and vegetables	44.00
Viennes Schnitzel with french fries and vegetables	44.00

... for two

Châteaubriand Beef Tenderloin with rösti-croquettes, vegetables and mushrooms sauce	98.00
Fondue chinoise (Beef and Veal) with sauces, rice or croquettes and other side dishes	96.00

Warm drinks

Espresso, Cream Coffee, Hag Coffee		4.50
Double espresso		6.00
Cappuccino		5.00
Coffee with milk		5.00
Spiked coffee		6.00
Teas		4.50
Milk (cold or warm)		4.50
Ovomaltine (cold or warm)		5.00
Chocolate (cold or warm)		5.00
Hot wine		6.00
Rum-Grog	4 cl	7.50
Punch: rum, apple or orange		4.50
Café fertig		7.50
Café Luz		7.50
Irish Coffee		9.00
"Carretta-coffee" (abricot-brandy and cream)		8.00
"Schümli-Pflümli"		8.00

Cold soft drinks

Mineral water	50 cl	6.00
Coca-Cola, Cola zeto	33 cl	5.00
Sprite, Fanta	33 cl	5.00
Rivella red, blue, green labels	30 cl	5.00
Chinotto	20 cl	5.00
Apple juice	30 cl	5.00
Apple wine	50 cl	6.00
Schweppes Tonic	20 cl	5.00
Ice Tea	30 cl	4.50
	50 cl	6.00
Bottle of mineral water	1.0 l	8.00
From the bottle	20 cl	3.00
	30 cl	4.50
	50 cl	6.00

Fruit juices

Orange juice	20 cl	4.50
Tomato juice (Michel)	20 cl	4.50

Beers

Calandai Draught beer	30 cl	4.50
	50 cl	6.00
Calanda Lager (bottiglia)	58 cl	6.50
Erdinger Weissbier	50 cl	6.50
Moretti beer	33 cl	5.00
Eichhof Radler	33 cl	5.00
Eichhof alcohol-free beer	33 cl	5.00

Wines by the glass

For wines bottled please request our wine list.

2/10

5/10

Fechy (Obrist)	bianco	9.00	24.00
Mont sur Rolle (Obrist)	bianco	9.00	24.00
Chianti DOCG Zanini	rosso	9.00	22.00
Malanser	rosso	9.50	25.00
Merlot delle Venezie IGT Zanini	rosso	8.50	22.00
Amarone	rosso		34.50
El Coto Rioja	rosso		27.00

Spirits

Obsttrester	40°	2 cl	4.00
Kirsch, Pflümli	40°	2 cl	6.00
Kräuter	40°	2 cl	6.00
Grappa	43°	2 cl	6.00
Williamine	43°	2 cl	6.00
Vieille Prune	42°	2 cl	7.00
Fernet Branca	42°	2 cl	6.00
Rhum des Caraibes	37.5°	2 cl	5.00
Gordon's Dry Gin	37.5°	4 cl	8.50
Gin Tonic	37.5°	4 cl	9.50
Wodka	40°	4 cl	8.50
Calvados	40°	2 cl	8.50

Whiskies

Ballantines	40°	4 cl	8.50
Tullamore Dew (Irish)	40°	4 cl	8.50
Four Roses Bourbon	40°	4 cl	8.50
Chivas Regal 12 Years	40°	4 cl	9.50
Gold Label Scotch Whisky	43°	4 cl	9.50
Monsteiner Single Malt Scotch 5 Years	46°	2 cl	9.50

Cognacs

Vecchia Romagna Brandy	40°	2 cl	7.50
Remy Martin	40°	2 cl	8.00

Liquors

Grand Marnier, Cointreau	40°	2 cl	8.00
Bailey's Irish-Cream	17°	4 cl	7.50
Bündner Röteli	22°	4 cl	6.00
Amaretto	28°	4 cl	7.50

Aperitifs

Vermouth, red or white	16°	4 cl	6.50
Campari	23°	4 cl	7.50
Cynar, Rossi	16°	4 cl	7.50
Pernod, Pastis	40°	2 cl	7.50
Appenzeller Bitter	23°	4 cl	7.50
Ramazzotti, Amaro o Averna	27°	4 cl	7.50
S. Pellegrino, soft drink		10 cl	5.00
Crodino, soft drink		10 cl	5.00