

Appetizers :

Mixed salad garnished with Grissini sticks

or

Fish appetizer

Shrimp skewers on smoked halibut with avocado wedges
and salad garnish

or

Meat appetizer

Carpaccio of wild boar ham and homemade game terrine
with finely sliced cabbage salad

Soups :

Clear venison essence with foam and small insert

or

Creamy pumpkin soup garnished with its oil

or

Traditional Grison barley soup prepared after an old recipe

Main courses :

Briefly roasted venison escalope (A)

Matching game cream sauce with mushrooms

Mixed spaetzle

Fresh vegetable garnish

or

Rosa roasted deer entrecôte (A) with a nut crust

Well reduced gravy

Golden Schupfnudeln

Seasonal vegetable bouquet

or

SwissPrim pork filet on the spit with mustard sauce

Fried bread rolls

Colorful vegetable

or

Selected fish filet according to the market offer. Prepared with a
suitable sauce, corresponding side dish and fresh vegetable

Dessert :

Choose from our sweet temptations

Menu 4 courses Fr. 75.--

3 courses Fr. 65.--

2 courses Fr. 55.--

Only main course Fr. 43.--

(All prices include 7,7 % VAT and service charge.)

A-la-carte :

Mouth-watering veal tatar with mixed nuts. Seasoned with curry and completed with rye crackers

As appetizer Fr. 24.-- / As main course Fr. 30.--

Perch fritters with a herb dipp accompanied by seasonal salads with an aromatic vinaigrette

As appetizer Fr. 22.-- / As main course Fr. 29.--

Warm pieces of spicy chicken breast on a bamboo stick in harmony with melon slices and a little salad garnish

As appetizer Fr. 21.-- / As main course Fr. 28.--

Beef filet (160 gr. / IRL) at Fr. 55.--

Bison entrecôte (220 gr./ USA) at Fr. 58.--

Swiss veal steak (160 gr.) at Fr. 49.--

... with herb butter, Pommes frites and colorful vegetable garnish

Pöstli's rustic Röstli pan with medallions of beef filet, pork filet as well as chicken and a Chipolata sausage. Homemade herb butter and vegetables

Fr. 43.--

Surselvaner Capuns - herb dough with air dried diced meat. Wrapped in chard leaves and cooked in a cream bouillon

Fr. 29.--

Vegetarian dishes :

Bad hunter : everything according to hunter's taste, simply without meat

Fr. 29.--

Surselvaner Capuns as vegetarian variant

Fr. 29.--

Homemade buckwheat-flour Pizokels with rich vegetable garnish, mushrooms and grated cheese

Fr. 29.--

Please inform us in advance about possibly intolerances or allergies.

Desserts and ice-creams :

Surprising mixed dessert platter Pöstli style

Fr. 14.--

Hunter's favorite dessert with vermicelles, meringue, plum compote, fruit sorbet and fluffy whipped cream

Fr. 13.--

Nani's famous crème brûlée with its decoration

Fr. 12.--

Smooth Swiss chocolate mousse completed with banana chips

Fr. 13.--

Coupe Dänemark : vanilla ice-cream with warm chocolate sauce and whipped cream

Fr. 11.--

Coupe Nervenpower : Chief's style coffee ice-cream with Amaretto liquor and cream rosettes

Fr. 11.--

Coupe zuppau : lime and passionfruit sorbet with fresh fruit salad covered with yoghurt cream

Fr. 11.--

Coupe tgaminada : seasonal fruit compote in a preserving jar with homemade fruit sorbet, whipped cream and a biscuit

Fr. 11.--

Coupe catschadur : cherry and walnut ice-cream in combination with marinated chestnuts, meringue and freshly whipped cream

Fr. 12.--

Pöstli Eisbrecher : Sorbet of your choice with its liquor

Fr. 12.--

Two spoons of ice-cream served in a waffle basket :

vanilla, stracciatella, walnut, lime, passionfruit, cherry or tutti frutti

Fr. 8.--