

Appetizers :

Colorful mixed salad with Grissini sticks

or

Fish appetizer

Homemade fish terrine, Butterfly Scampo and Calamares fritters
arranged on marble beetroot and glass noodle salad

or

Meat appetizer

Carpaccio of Pata Negra ham and wrap with its pulled meat
complemented with a small bouquet of lettuce

Soups :

Clear soup of root vegetables seasoned with Sherry

or

Kohlrabi leaf soup with cream topping

or

Traditional barley soup

Main courses :

Rosa roasted deer entrecôte with a nut crust

Mixed spaetzle

Fresh vegetable side dish

or

Medaillon and fillet of selected lamb
on well reduced gravy with herbs

Golden Jerusalem artichoke gratin

Seasonal vegetables

or

Grison veal Saltimbocca

Pasta tossed in cream

Colorful vegetable side dish

or

Fish fillet according to the market offer. Prepared with a suitable
sauce, corresponding side dish and seasonal vegetables

Dessert :

Choose from our sweet menu (excluding cheese plate)

Complete menu Fr. 75.--

3 courses Fr. 65.--

2 courses Fr. 55.--

Only main course Fr. 43.--

(All prices incl. 7,7% VAT)

A la carte:

Mouth-watering veal tartar with nuts. Seasoned with curry and accompanied by wholesome rye crackers

As a starter Fr. 24.-- / As a single dish Fr. 30.--

Perch fritters with herb dip arranged on lettuce with an aromatic vinaigrette

As a starter Fr. 22.-- / As a single dish Fr. 29.--

Warm spicy pieces of chicken breast cooked on a bamboo stick. In combination with sweet and sour pumpkin and salad garnish

As a starter Fr. 21.-- / As a single dish Fr. 28.--

Fillet of beef (160 gr. / IRL) at Fr. 54.--

Bison entrecôte (220 gr. / USA) at Fr. 59.--

Swiss veal steak (160 gr.) at Fr. 50.--

... with herb butter, Pommes frites and a colorful side dish of vegetables

Pöstli's rustic Rösti served in a pan. With beef fillet, pork fillet and chicken medallion, a chipolata sausage, herb butter and fresh vegetables

Fr. 44.--

Surselvaner Capuns : herb dough with cubes of dried meat, wrapped in chard leaves and cooked in cream bouillon

Fr. 29.--

Vegetarian:

Planted based balls with a strong barbecue sauce served in a ring of mixed rice and fresh vegetables

Fr. 29.--

Surselvaner Capuns as a vegetarian variant

Fr. 29.--

Oberländer buckwheat Pizokels with lots of vegetables, mushrooms, brown butter and grated cheese

Fr. 29.--

Do you have intolerances or allergies? We thank you for a note in advance .

Sweet temptations :

Surprising mixed **dessert platter** Pöstli style

Fr. 14.--

Nani's famous **crème brûlée** with its decoration

Fr. 12.--

Smooth **mousse of Swiss chocolate** accompanied by crunchy physalis

Fr. 13.--

Coupe Dänemark : delicately melting vanilla ice-cream with warm chocolate sauce and the best alpine cream

Fr. 11.--

Coupe Nervenpower : chief's style coffee ice-cream with Amaretto liqueur and cream rosettes

Fr. 11.--

Coupe zuppau : lime and passion fruit sorbet with chopped fruits camouflaged with lovely yoghurt cream

Fr. 11.--

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

Fr. 11.--

Coupe " Chestene ": Walnut and plum ice-cream with marinated chestnuts, meringue and freshly whipped cream

Fr. 12.--

Pöstli Eisbrecher : sorbet of your choice with its liqueur

Fr. 12.--

Portion of ice cream served in a waffle basket (2 scoops) :

vanilla, walnut, stracciatella, plums, lime, passion fruit, tutti frutti

Fr. 8.--

Cheese dessert with finely grated Tête-de-moine , aromatic soft cheese and Grison mountain cheese, Laax pear bread and fig mustard

Fr. 18.--