



## SUPPA | SOUP

Grisons barley soup   local soup	10.50
Fine soup of the day	9.50

## PRESPISAS | STARTERS


Mixed salad or green salad with egg	10.50
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Capuns Sursilvans	16.00
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Spätzli dough with cubes of dried meat, wrapped in Swiss chard leaves.  
Served in a light bouillon cream sauce and topped with melted cheese

Tartare   heartily seasoned and richly garnished   Toast	80g	22
	150g	36

## SPECIALITADS GRISCHUNAS

Capuns Sursilvans OR Vegi Capuns  VEGI	27
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Spätzli dough with cubes of dried meat, wrapped in Swiss chard leaves.  
Served in a light bouillon cream sauce and topped with melted cheese

Grisons polenta (Corn) with dried pears and colourful vegetable bouquet  VEGAN	28
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## KRÜZLI KLASSIKER | BIO & SWISS MEAT

BIO pork cordon bleu   Lyon potatoes   vegetable bouquet	38
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Homemade Lamb sausage   Polenta   vegetable bouquet	27
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Veal Schnitzel "saltimbocca"   Polenta   vegetable bouquet	44
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Sedruner meatloaf with a creamy morel mushroom sauce, accompanied by Spätzle with colourful vegetables, topped with melted cheese	28
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Fillet of beef with herb butter   roast potatoes   vegetable bouquet	53
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## FLAMMKUCHEN | Very thinly rolled out bread dough with meat or vegetarian topping

Flammkuchen with crème fraîche   bacon   spring onions	22
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Flammkuchen with crème fraîche   gorgonzola   pear   spring onions  VEGI	22
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Flammkuchen with crème fraîche   raw ham   spring onions	28
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## SEDRUN TROUT

Trout fried in butter   roast potatoes   vegetable bouquet	43
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Our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances