





## SALAD BOWLS

Prices in CHF  
Per portion 1/2 1/1



<b>The Hearty One</b>	19	32
Leaf salad   strips of Swiss beef fillet   sautéed gourmet mushrooms Pickled squash   red onions		
<b>The Nordic One</b>	17	30
Leaf salad   smoked Swiss Alpine salmon   beetroot mousse Fresh horseradish   fennel   cucumber		
<b>The "Healthy One" with Grisons hemp seeds</b> 	14	22
Leaf salad   couscous   hummus   pomegranate seeds   carrots Raw beetroot   sprouts		
<b>The „Summer Style“</b> 	16	24
Leaf salad   mozzarella   basil   cherry tomatoes   pine-nuts		
<b>Would you like a little extra?</b>		
Strips of Swiss beef fillet		12
Strips of chicken breast		7
Caramelised goats' cheese 		5
Egg from the Glennerhof farm		2

Select a home-made dressing for your bowl:

French, honey and mustard, yoghurt and elder , balsamic, Thai-lime vinaigrette

## SOUPS

Per portion 1/2 1/1

<b>Grisons barley soup</b>		
"Gran Alpin" based on an old family recipe <sup>G/L/S</sup>		13
<b>White tomato soup   herb salt</b> 		12
<b>Coconut curry soup</b> <sup>S</sup> 		12
With sautéed king prawn		17

All prices include 7.7% VAT

N = Nuts, L = Lactose, G = Gluten, C = Celery


Vegetarian = 

Vegan = 


All soups, dressing and sauces may contain traces of mustard and celery.  
Please talk to our staff regarding allergies and allergens.

Sources: Salmon (CH – farmed), beef (CH), veal (CH), char (CH), chicken (CH)

## SCHWEIZERHOF SPECIALITIES

	Price in CHF	
	Per portion 1/2	1/1
<b>Spicy marinated beef tartare</b> Pickled ginger   spring onions	27	38
<b>Home-made capuns sursilvans</b> <sup>G/L</sup> Grisons air-dried meat   Andeer alpine cheese	22	27
<b>Home-made capuns with dried fruit</b> <sup>G/L</sup>  Blue Jersey cheese   red onions	21	26
<b>Schweizerhof platter</b> <sup>L</sup> Jerky of Laax Galloway beef   Andeer Alpine cheese	26	33

## MAIN COURSES

<b>Rhine valley guinea fowl breast</b> Glazed with sweet chilli jam	39
<b>Swiss beef fillet 180g</b> Pepper sauce <sup>L</sup>	56
<b>Escalope Viennese style</b> <sup>G</sup> Allioli sauce	48
<b>Omble chevalier</b> Char fillet from the Lake Geneva   Pommery mustard sauce <sup>L</sup>	42
<b>Open lasagne "summer style"</b> <sup>G</sup>  Ratatouille   rocket salad   dried tomatoes   fresh herbs   mushrooms	28

**We serve regional vegetables with our meat and fish specialties  
and a side dish of your choice:**

### Our side dishes

Potato salad

Curd spaetzli <sup>G/L</sup>

Black rice

French fries made from Eastern Swiss potatoes

All prices include 7.7% VAT

N = Nuts, L = Lactose, G = Gluten, C = Celery

Vegetarian = 

Vegan = 


All soups, dressing and sauces may contain traces of mustard and celery.

Please talk to our staff regarding allergies and allergens.

Sources: Salmon [CH – farmed], beef [CH], veal [CH], char [CH], chicken [CH]

## DESSERTS

Prices in CHF

Andeer yoghurt foam   two types of apple   home-made egg nog <sup>G/L</sup>	11
Iced cassis gugelhupf   fresh berries   Meringue <sup>L</sup>	10
Mini dessert, varies daily	6
Affogato al caffè <sup>L</sup>	7
Home-made sorbet 	per scoop 4
Mango	
Strawberry	
Lemongrass	
Home-made ice cream <sup>L</sup>	
Chocolate	
Mocha	
Andeer sour cream	
Vanilla	
Nut cake	
Honey   poppy seeds	
Whipped cream <sup>L</sup>	1
Röteli liqueur pickled cherries	7
Shot – select a house brandy from the Lipp-Kunz family's distillery	8
Iced chocolate	11
Iced coffee [stirred]	11

## SPECIALITY COFFEES

"Schweizerhof coffee" with Röteli	13
Irish coffee with whiskey and whipped cream <sup>L</sup>	13
French coffee with Grand Marnier and whipped cream <sup>L</sup>	13
Baileys coffee with whipped cream <sup>L</sup>	13

## HOUSE BRANDIES

From the distillery of the Lipp-Kunz family, Maienfeld, Switzerland  
 "Distillery of the Year 2015/2016"

	2cl
Plum	8
Cherry	8
Williams pear	8
Marc Henri (Pinot Noir)	14
Marc Hortensia (Riesling / Silvaner / Chardonnay)	14

All prices include 7.7% VAT

N = Nuts, L = Lactose, G = Gluten, C = Celery

Vegetarian = 

Vegan = 

All soups, dressing and sauces may contain traces of mustard and celery.

Please talk to our staff regarding allergies and allergens.

Sources: Salmon [CH – farmed], beef [CH], veal [CH], char [CH], chicken [CH]



## FOR OUR YOUNG GOURMETS

### STARTERS

CHF

Broth with "Flädli" pancake strips	5
Small leaf salad with mozzarella pearls 	5
Melon wedges with raw ham	5
Salad buffet 	10

### TO HELP ME GROW BIG AND STRONG...

Minced beef with "Hörnli" (Swiss macaroni) and apple mash	12
"Hörnli" (Swiss macaroni) with tomato sauce 	12
Chipolata with roesti croquettes and vegetables	12
Fish fingers with salted potatoes and creamed spinach	12
Chicken nuggets with French fries	12
Cheese spaetzli with vegetables 	12
Breaded pork schnitzel with French fries	12

### BECAUSE I LOVE IT

A scoop of ice cream of your choice 	4
---	---

### CHILDREN'S MENU

Starter and main from the children's menu, plus a scoop of ice cream of your choice	20
---	----

or

Two courses from the gourmet menu (smaller portions)	20
--	----

All prices include 7.7% VAT

N = Nuts, L = Lactose, G = Gluten, C = Celery

Vegetarian = 

Vegan = 

All soups, dressing and sauces may contain traces of mustard and celery.

Please talk to our staff regarding allergies and allergens.

Sources: Salmon [CH – farmed], beef [CH], veal [CH], char [CH], chicken [CH]