



Restaurant

Vegetarian-Racletterie

Starters

"Bruschette" with fresh Tomato and basil, Feta Cheese Bio and extra virgin olive oil	12,-
Hummus with carrots and celery Bio	12,-
Crocant polenta crostones with Emmentaler and Nuts, Radicchio e Taleggio	12,-
Avocado with Tomate und Feta Bio	14,-
Selection of mountain cheese	18,-
Vegetable balls on fresh tomatoes	14,-

Soups

Vegetables creme soup	12,-
Soup of the day	12,-

First course

"Pennette" with Saffronsauce	21,-
Risotto with Pumpkin and Taleggio	23,-
Risotto Milanese (saffron)	23,-
Potato "Gnocchi" with fresh tomatosauce and basil	22,-

Main Courses

Vegetable medallions Bio with pilaf rice	25,-
Veggie Burger with french fries	25,-
"Polenta taragna" with vegetable Goulash	25,-
"Polenta taragna" with mixed mountain cheeses	28,-
Raclette * min.2 Persons	29,-
Fondue * min.2 Persons	29,-

Salad & Side dishes

Fresh Vegetables Bio - boiled/steamed	12,-
Fresh Tomato salad	9,-
Roast potatos with rosemary	12,-
French Fries	9,-

Desserts

Grandma's cake	10,-
"Panettone" with warm chocolate sauce	10,-
Banana, chocolate sauce, whipped cream	10,-
Baked caramelised apples	10,-
Lemon sorbet	9,-
Vanilla ice cream	9,-

Our restaurant is the only one in the Engadine with 8 varieties of first-class virgin, cold-pressed olive oils from Greece, Italy, Portugal and Spain, mostly from organic cultivation and the last harvest from October 2022.

Telefoni per prenotazioni: 079-8016910 Ristorante, 081-8382030 Hotel

