

# ALOIS CARIGIET

## Illustrator of the famous children's book hero "Schellen-Ursli"

Alois Carigiet, born in 1902 in Trun, Graubünden - not far from Flims, was the older brother of the future actor Zarli Carigiet. He completed an apprenticeship as a decorative painter and worked in an advertising studio. In 1927 he was able to open his own studio in Zurich, in which he designed sets and costumes for a cabaret. In the 1930s, he switched from graphic artist to freelance artist and became a respected innovator of color lithography in Switzerland.

A subtle stroke, a light hand in watercolor painting and a strong talent in scenic arrangement made him a valued illustrator of children's books. The best known was the "Schellenursli" book published in 1945, became world famous with the Grisons practise Chalandamarz.

The book caused a sensation far beyond the countries borders with its pictures and history. Another well-known protagonist of Carigiet is «Flurina», Schellenursli's sister.

Awards and honors:

1966 Hans Christian Andersen Award as Illustrator | 1966 Swiss Youth Book Prize.

Alois Carigiet died in Trun in 1985.

## *Look at the ceiling!*

Right here you can have a look at a wonderful art piece of Alois Carigiet!

The hand painted ceiling is an original.



# MENU

Flims tradition meets modern interpretation

## Salads & Starters

### ADULA SALAT BOWL

various seeds | sprouts | vegetables | cucumber | pomegranate |  
various dressings  
small CHF 11 / large CHF 17

with Flims mountain cheese CHF 22

with fresh grilled fish of the day  CHF 38

with Swiss shrimps  CHF 32

### BLACK QUINOA SALAD

carrot & zucchini sweet & sour  
CHF 19.5

### ORIENTAL COUSCOUS

smoked tofu | Indian sauce  
CHF 19.5

### BAKED VEGETABLES

in tempura | hot pepper chili sauce  
CHF 24

### BEETROOT CARPACCIO

marinated with apple vinaigrette | avocado mousse | candied lemon cipollotti  
CHF 22

### BURRATA

basil bread crust | tomato pachino salad | balsamic pearls  
CHF 22



## Soups

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### CHANTERELLES CREAM SOUP

tartar of chanterelles | chive oil  
CHF 15

### GREEN PEA SOUP

goat cheese gnocchi | polenta chips  
CHF 15

## Main courses

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### POLENTA

Taggiasca olives | porcini ragout | braised savoy cabbage cream  
CHF 32

### RAVIOLI OF EGGPLANT

tomato coulis | pesto cream | smoked ricotta  
CHF 32

### CHICKPEA HUMMUS

baby vegetable bouquet | miso sauce  
CHF 32

### ADULA VEGAN BURGER

millet patty | kimchi | roasted onion | smoked pepperoni | potato wedges  
CHF 26

### VEGETABLE CANELLONI

celery-mint-cream | black truffle  
CHF 32

### MILLET-CAPUNS

smoked pepperoni cream | Roscoff onion velouté  
CHF 32

### SAFFRON RISOTTO

fresh herbs | Flims mountain cheese fondue  
CHF 34



### VEGAN TARTE FLAMBÉE

cashew crème fraîche | tofu | leek | dried tomato | chickpeas | arugula

CHF 21

### TARTE FLAMBÉE MOUNTAIN CHEESE

crème fraîche | mountain cheese & blue cheese | pear | grapes

CHF 21

*Found nothing suitable?*

Dear guest, should you still not find anything on our vegan / vegetarian Grisons menu, we can offer you the following alternatives:

### ADULA BEEF BURGER

with beef and Flims mountain cheese, potato wedges

CHF 25

### FLIMS TARTE FLAMBÉE CLASSIC

with creme fraiche, leek and bacon

CHF 21

### WIENER SCHNITZEL

from veal with lukewarm potato & cucumber salad and stirred cranberries

CHF 48

*Bien Appetit! - Enjoy your meal*

*Legend*

 = vegan |  = pescatarian | non label = vegetarian\*

\* Except for the three alternative meat dishes at the end.

### ALLERGIES AND INTOLERANCES

Our employees will be happy to provide information about ingredients in our drinks and meals that can trigger allergies or intolerances on request.

### ORIGIN OF OUR FOOD

Pork, beef, veal, eggs and shrimps are from Switzerland.



## Dessert

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### AMI SABI COUPE FOR KIDS

blue & cookie ice cream | sherbet | cream | chocolate sauce | smarties

CHF 11

### ADULA COUPE

lemon ice cream | strawberry | merengue

CHF 14

### CHOCOLATE MILLE-FEUILLE

chocolate mousse | rhubarb | mint sauce | mango sorbet

CHF 16

### PINEAPPLE CARPACCIO

marinated with Madagascar vanilla | basil pineapple sorbet

CHF 16

### VEGAN PANNA COTTA

perfumed with anise | caramel brittle | fresh berry salad

CHF 16

### MILLE-FEUILLE OF PISTACHIO MOUSSE

raspberries | tonka bean ice cream

CHF 16

### ICE CREAM & SORBETS

you can find our varieties on the separate ice cream menu



# Ice cream flavors

## **CREAMY ICE CREAM**

mocha | black cookie | chocolate | vanilla  
tonka beans | hazelnut | strawberries

## **VEGAN ICE CREAM**

caramel | coconut blueberry

## **REFRESHING SORBETS**

apricot | pineapple-basil | raspberry  
lemon | cherry | mango

Per scoop CHF 5 - with whipped cream CHF 1.5