

TO START

- “The Huntsman Choice” Zanetti Selection** 30
 Regionale Fleisch-Spezialitäten, serviert mit Roggenbrot
“The Huntsman Choice” Zanetti Selection
 Variety of meat specialties from the region, served with Roggenbread
- Classic Flammkuchen – Zwiebeln, Alpine Speck** 18
Classic Flammkuchen – Onions, Alpine Bacon
- Burrata - Heirloom Tomaten, Basilikum, hausgemachtes Rosmarin-Focaccia**  24
Burrata - Heirloom Tomatoes, Basil, homemade Focaccia, Rosemary
- Thunfish Tatar – Shiso, Rocoto Dressing, Limette, Sesam** 32
Tuna Tartar – Shiso, Rocoto Dressing, Lime, Sesame
- Rinds Tatar (CH Freiland) – mini Baguette** 28/39
 +als Hauptgang serviert mit Pommes Frites
Beef Tartar (CH free Range) - mini Baguette
 +as a main course served with Fries
- Quinoa – Granatapfel, Avocado, Chimichurri**  24
Quinoa – Pomegranate, Avocado, Chimichurri
- Classic Caesar Salad – Baby Lattich, Caesar-Dressing, Parmesan, Croutons** 18
Caesar Salad – Baby gem lettuce, Caesar dressing, Parmesan, Croutons
 + zusätzlich “seven spices” Poulet +9
 + add seven spices chicken

OUR CLASSICS

- Spinat Salat Parmesan, trockener Miso, schwarzer Trüffel**  26
Spinach Salad – Parmesan, dry Miso, black Truffle
- Bündner Gerstensuppe** 18
Grisons barley soup
- Penne Verrigni – Arrabbiata Sauce, Taggiasca Oliven**  26/35
Penne Verrigni – Arrabbiata Sauce, Taggiasca Olives
- Adula Burger - 200gr Luma Rinds-Patty**
 Cheddar-Käse, Speck, serviert mit Rösti Pommes & hausgemachter BBQ-Sauce 39
Adula Burger – 200gr Luma Beef Patty
 Old Cheddar, Bacon, served with Rösti Fries with home made BBQ-Sauce
- Veal Milanese – Rucola Salat, Dattel Tomaten, Parmesan, Preiselbeeren** 48
Veal Milanese – Rocket salad, Date Tomatoes, Parmesan, Cranberry compote

WARM DELIGHTS

- Mezze maniche “Pietro Massi” – Guanciale, Pecorino, Carbonara Sauce** 28
Mezze maniche “Pietro Massi” - Guanciale, Pecorino, Carbonara Sauce
- Risotto “Acquarello” – Steinpilze, Taleggio Fondue**  28/45
Risotto “Acquarello”- Porcini, Taleggio Fondue
- 250gr Entrecôte Café de Paris – Saisonales Gemüse, Pfeffer Sauce** 58
250gr Entrecôte Café de Paris – Seasonal Vegetables, Pepper Sauce
- Gegrilltes Hähnchen – Pfifferlinge, Bohnen** 44
Roasted chicken - Chanterelles, Broad Beans
- Zander aus dem Lago Maggiore – Pilaf Reis, Spinat, Currysauce** 46
Pike perch from Lago Maggiore – Pilaf Rice, Spinach, Currysauce
- Gegrillter Wolfsbarsch – Caponata, Vierge Sauce** 54
Grilled Seabass – Caponata, Vierge Sauce
- BEILAGEN/SIDES: Pommes Frites 8 / Saisonales Gemüse/Seasonal vegetables 10**
Pilaf Reis/Pilaf Rice 12

PIZZA

- Margherita - Tomaten, Mozzarella, Basilikum**  20
Margherita – Tomatoes, Mozzarella, Basil
- Diavola – Tomaten, Mozzarella, scharfe Salami** 26
Diavola – Tomatoes, Mozzarella, spicy Salami
- Parma – Tomaten, Mozzarella, Rucola, Parma-Schinken, Parmesan** 34
Parma – Tomatoes, Mozzarella, Rocket, Parma ham, Parmesan
- Montanara – Fior di Latte, Steinpilze, Trüffel Creme, Salsiccia di Bra** 30
Montanara – Fior die Latte, Porcini, Truffle paste, Salsiccia di Bra

DESSERT

- Klassisches Tiramisu mit Mascarpone** 14
Classic Tiramisu with Mascarpone
- Panna Cotta – Tannenhonig, Amaretto Biscuit** 15
Panna Cotta – Fir Honey, Amaretto Biscuit
- Schokoladen Mousse “The One&Only” für 2 Pax** 22
Chocolate Mousse “The One&Only” for 2 Pax
- Selektion von hausgemachten Glaces & Sorbets** 6
Selection of homemade Ice Cream and Sorbets



Vegetarisch / vegetarian



VEGAN Vegan / vegan