

# DAY MENU

WEDNESDAY-SUNDAY until 18.00

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## ALL DAY BREAKFAST

Bircher Muesli	8.50
<b>Smoothies</b> vegan	8.50
Green Machine, Berry Passion	

## APÉRO & SALAD

Marinated olives	6.00
Andutgel* (local sausage) with bread	12.00
Sbrinz cheese with chutney and bread	12.00
Corn tortilla chips with homemade spicy salsa	9.50
Hummus with bread	9.50

## Trio of Dips

vegan

Aperitif platter with beetroot hummus, muhammara, white bean dip, marinated olives, spiced nuts and focaccia	17.50
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## Alpen Plättli

Cured ham, bresaola**, Andutgel*, mountain cheese, pickles, apricot chutney and bread	27.50
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## Market salad

Chickpeas, kale, red cabbage, radishes, pickled onions and spiced crumble with tahini dressing	18.50
add Planted Chicken	24.00

## Green Salad

Leafy salad with seeds	10.50
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## PINSA ROMANA

### Classica

Prosciutto Crudo**, burrata, rocket, tomatoes	23.50
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### Muntogna

Flims Mountain Cheese, speck*, potato, onion confit, herb oil	22.50
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### Vegana

vegan

Almond crème fraiche, pumpkin pickles, olives, red onion, caramelized walnuts	19.50
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### Lunch Special Wednesday - Friday 12-14

Pinsa, salad und 3dl water	23.50
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## SOUP

<b>Daily Soup</b>	10.50/ 14.50
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### Hearty stew

with pearl barley, lentils, sweet potato and coriander	20.50
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Meat origin declaration: \*Switzerland, \*\*Italy

If you have any allergies or intolerances, please let us know.

## SWEETS

**Cake of the day** from 5.50

Ask us about today's selection of homemade cakes

**Homemade Chocolate Cake** no flour  
With sourcream ice cream 12.00

**Affogato** Vanilla Ice Cream and Espresso 9.50

**Glacé/ Ice Cream** (Glatsch Surava GR) per scoop 4.50

Vanilla

Hazelnut

Sour cream

Chocolate Sorbet

Raspberry Sorbet

Sea buckthorn Sorbet

Whipped Cream +1.50