



DINNER MENU

Thursday to Sunday from 6:00 PM

SAISONAL. REGIONAL

From the Lodge kitchen, we serve contemporary seasonal dishes in the evening, often featuring vegetables and herbs from our own garden.

A regional and seasonal selection is important to us, and whenever possible we source our products from Switzerland or the Alpine region.

STARTER

THREE KINDS OF DIP

Aperitif platter with hummus, muhammara, white bean dip, spiced nuts, olives with focaccia
CHF 17.50

GREEN SALAD

Salad leaves with roasted seeds and elderberries dressing
CHF 10.50

ONION SOUP

With a taste of apple and marjoram
CHF 15.00

TOMATO

Tomato salad with yogurt-tahini dressing, curry leaves, sunflower seeds and chili oil
CHF 17.00

BURRATA

With luke warm and pickled pumpkin, sea buckthorn, radicchio, pumpkin seeds and fresh sage served with focaccia
CHF 24.50

CESAR'S SALAD

Mini lettuce, bread croutons, bacon, radishes, Sbrinz and garden herb emulsion
Small CHF 15.50
Large CHF 21.50
with Planted Chicken +5.00
with Chicken (CH) +6.00

BEEF TATAR (CH)

With smokey paprika emulsion, kimchi and potato hay served with focaccia
80g CHF 26.00/ 160g CHF 40.00

PROSCIUTTO CRUDO (IT)

Portion of finely sliced Prosciutto Crudo
CHF 17.00

MAIN

GRISON VENISON

RAGOUT (CH)

With buckwheat pizokels, preserved figs and savoy cabbage
CHF 44.00

BUCKWHEAT PIZOKELS

With local mountain cheese, preserved figs, savoy cabbage and caramelized walnuts
vegan + gluten free option available
CHF 32.00

BRAISED VEAL BRISKET (CH)

Served with mushroom dumplings, parsley and celery cream
CHF 42.00

MUSHROOM DUMPLINGS

Served with "Trinser Bunker" mushrooms, parsley and celery cream
CHF 34.00

SWEETS

CHOCOLATE CRÉMEUX

Chocolate mousse, Cold Brew granité,
hazelnut crunch und wood sorrel
CHF 13.00

PLUM

Plum compote with sour cream ice cream,
miso caramel and oat crumble
CHF 13.00

I LOVE AFFOGATO

Espresso and vanilla ice cream
CHF 9.50

ICE CREAM Glatsch Surava

Vanilla
Sour cream
Hazelnut
Wild berries sorbet
Mirabelle sorbet
Sea buckthorn sorbet
Chocolate sorbet

Per scoop CHF 4.50 / Cream CHF 1.50

 Vegetarian  Fully plant-based

Please inform us about allergies and intolerance
All prices include VAT.