





01 APERITIF & STARTER	HERB BUTTER – CHIVE BAGUETTE 	4.50
	GRISON STYLE AIR DRIED BEEF	11.00
	the local power snack	
	HOME SMOKED SWISS CHAR	24.00
	with horseradish, dill-mustard sauce, marinated beetroot, capers and onion rings	
	HAND CUT SWISS BEEF TARTAR AND TOAST	
	with quail egg from Arosa as starter 100 g	28.00
	with quail egg from Arosa as main course 200 g	46.00
	HUUSBROT	included
	homemade bread directly from our oven 	








02 SALADS & SOUPS	LAMB'S LETTUCE	16.50
	with chopped eggs, roasted farmer's bacon and french dressing	
	SHAKING SALAD	18.00
	with spinach, sautéed mushrooms, celery, apple, nuts and truffle dressing 	
	SHAKING SALAD "SUPER FOOD"	21.00
	with kale, sweet potatoes, beetroot, chickpea, avocado, rocket, seeds and pumpkin seed dressing 	
	POTATO - LEEK SOUP	16.00
	with Grison style air dried beef and sour cream	
	CARROT - GINGER SOUP	17.00
	with pomegranate seeds and kale 	

03 BURGER	BOSTON BUD BURGER	31.00	MUSHROOM BURGER	29.00	CRISPY CHICKEN "CAESAR STYLE"	29.00
	brioche bun, Boston bud pork pickled with candy cowboys, BBQ sauce, coleslaw – carrot salad and apple		lye bun, homemade Swiss beef patty, button mushrooms, bacon, garlic mayo and cress		Corn bun, crispy Alpstein chicken, mini lettuce, gherkin, Sbrinz cheese shavings, Caesar dressing and radish sprouts	
	BENEDIKT FARMER BURGER	28.00	MOGUL SLOPE	28.00	BARLEY BURGER	26.00
	brioche bun, homemade Swiss beef patty, egg, boiled ham, spinach and truffle hollandaise		herb bun, homemade Swiss beef patty, melted onions with mole sauce, bell pepper mayo and red & green bell peppers		tomato bun, Grison style barley patty, avocado, chili mayo and rocket 	

Burger extras:

extra cheese CHF 3, extra bacon CHF 3, fried egg CHF 3, truffle CHF 3.50, onion rings CHF 3, double meat CHF 9, extra BBQ sauce CHF 3, truffle mayo CHF 3, lemon mayo CHF 3, extra Arosa herb sour cream CHF 3, cucumber relish CHF 3

04 MAINS & STEAKS	RIB – EYE STEAK	41.00
	250 g	
	SWISS BEEF TENDERLOIN	61.00
	200 g	
	BEER PORK CUTLET	36.00
	from the Wandlerhof farm in Gunzwil	
	VEAL STEAK	52.00
	200 g	
	OLMA CURRY SAUSAGE	16.00
	with special curry from Calles	
	TSCHUGGEN WRAP	28.00
	with vegetables, sour cream and cheese 	
	All our steaks served with special herb butter and bell pepper salsa.	

05 SIDES	WITH BURGERS – MAINS – STEAKS	9.00
	Warm potato salad 	
	Swiss fries of Sweet potato fries 	
	Country Cuts 	
	Baked potato with herb cream from Arosa 	
	Roasted potatoes with bacon and onions	
	Bacon beans	
Carrots with nut butter 		
Garlic spinach 		
Mixed vegetables 		

06 DESSERT	"BASEMENT MAGNUM"	11.00
	white chocolate parfait covered with milk chocolate and almond splitters	
	CHEESECAKE FROM AROSA	12.00
	FROZEN YOGHURT	15.00
	with toppings of your choice	
	HOMEMADE ICE CREAM	4.00
	AROSA ALP CHEESE	14.00
	with pear bread and apple confit	

SPECIFICATION OF REGIONAL PRODUCTS

Organic barley „Gran Alpin“ from Alpinavera - Gran Alpin barley grows in the canton of Grisons and is refined there too. Certified organic barley from Grisons.


Pear bread from the bakery Widmer in Arosa – Traditional specialty from the Schanfigg Valley, made after old recipes for which this bakery earned the "Swiss Bakery Trophy"

DECLARATION OF ORIGIN



Veal: Switzerland / Beef: Switzerland, Uruguay / Chicken: Switzerland, France / Pork: Switzerland

We value our nature, therefore animal welfare and sustainable fishery are highly important to us.

Our kitchen team assists you concerning questions about allergenic substances.

Vegetarian dishes 

All prices are in Swiss francs and inclusive VAT

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