

Nice to know

Would you like a change to the indulgence menu?

Put together your menu as you wish from our à la carte evening menu.

For the little guests

For our younger guests we offer all dishes in small portions.

We also include heidner mountain spring water in cool squire-me children`s drinking bottles free of charge to the menu.

Our tip

Scalottas Terroir 16 Gault-Millau / Green Michelin Stern

Forget about starters, main courses and desserts for once.

Put together your own menu freely and combine according to your mood.


We cultivate a terroir cuisine with regional products from natural production.


We will inform you on request about the opening hours of our restaurant.




Evening menu

Starters

Beef tartare  (80g / 160g) ^{1,3,8,9} 26/36
Wild garlic oil | poached egg | mountain flatbread
sunflower crumble | radish

Grisons plate  ^{1,3,7} 25/34
Dried meat (CH) | raw ham (CH)
Salsiz (CH) | hunter's bacon (CH) | grisons mountain cheese
Pear bread


Rich salad buffet 18


Hummus trio  ^{1,8,11} 19
Tomato, natural and beetroot hummus | mountain flatbread


Puschlaver venison ragout ^{1,3,7,9,12} 19
Parmesan foam | porcini mushrooms | cranberry grissini

Caramelised Goat Cheese Burger ^{1,3,7} 19
Pickled red onions | pumpkin seed bun | blueberry mustard mayonnaise
Leaf salad | potato chips


Soups



Pumpkin cream soup  7,8,9 15
Styrian pumpkin seeds | pumpkin seed oil from Herisau



Vegan chestnut soup  1,9 15
Brussels sprout leaves | Croutons


Grisons Barley Soup  1,7,9,12 18
"Gran Alpin" (Brand) barley from local organic farming

Alpine Classics





Sursilvaner Capuns  1,3,7,9 32
Roasted bacon (CH)
sautéed onion strips | cream sauce

Pizokels  (also  available) 1,3,7,9 29
Raw ham (CH) | herb cheese sauce
Market vegetables






Maluns   1,3,7,9 29
Potatoes mixed with flour and roasted in butter
Mountain cheese | homemade Boskoop apple puree

Bündner Trilogie  1,3,7,9 36
All three Grisons specialities combined
Capuns | maluns | pizokels | Boskoop applesauce

Grisons meat / fish

- Local veal cutlet**  1,3,7,9 49
Cream sauce | roasted Swiss mushrooms
Spaetzli | roasted onions
- Minced tartlet of organic Wagyu beef from Churwalden**  1,3,9,12 39
Sweet potato puree | red wine shallots | chervil root
- Venison pepper from the local butcher**  1,3,7,9,12 44
Spätzli | red cabbage | chestnuts | apple | cranberries
- Swiss venison saltimbocca**  1,3,7,9 46
Pumpkin risotto | pumpkin seeds | Brussels sprouts | Bündner red wine sauce
- Roasted Swiss farmed char** 1,3,4,7,8 42
Vegetable vinigrette | beetroot risotto
Feta-tree nut cremolata

Vegetarian & Vegan

- Spaghetti aglio, olio e peperoncino**  1,3,4  also available 27
Demeter olive oil | garlic | pepperoni
Chilli | rocket | parmesan
- Vegetable Planted Chicken Curry**  8 31
Planted chicken | basmati rice | farmer's vegetables
Coriander
- Autumn plate**  1,3,7,8 29
Spaetzli | Red cabbage | Marroni | Apple | Pumpkin | Brussels sprouts | Porcini mushroom sauce
- Spelt Momos**  1,7,8 28
Onions | lime | planted pulled | black beans
Tomato salsa | ginger chilli dip

Desserts

Chestnut Porcini 🌿 1,3,7,8	16
Chestnut and Porcini Parfait Glazed Chestnuts Pistachio Sponge Cranberries Chocolate	
Chocolate pumpkin 1,6	16
Pumpkin seed tart chocolate ganache pumpkin cream meringue Roasted pumpkin seeds	
Cherry Cheesecake 🍷 6,8	14
Cheesecake in a glass Date almonds Amarena cherries	
The classic 🌿 1,3,7,8	12
Tiramisù in a glass	

Frozen yoghurt

Nature 7	7.50
Marshmallow Caramel Sauce 7	9.50
Blueberry Granola 1,7,8	9.50

Milkshakes

Strawberry Stracciatella Strawberry Chocolate Sauce 1,3,7,8	14
Blood orange meringue pistachio raspberry sauce 🍷 8	14
Coconut Mocca roasted hazelnuts chocolate sauce 1,3,7,8	14

Coups

Denmark ^{1,3,7,8}	14
Vanilla ice cream almond slivers chocolate sauce whipped cream	
Blood orange gin [🍷]	14
Blood orange sorbet lemon sorbet gin meringue	
Iced Coffee Schweizerhof ^{1,3,7,8}	14
Vanilla ice Cream espresso tree nuts caramel sauce cantuccini	
Bonanza Brownie ^{1,3,7,8}	14
Stracciatella ice cream chocolate ice cream chocolate sauce Brownie cream	
Caribbean ^{1,3,7}	14
Rum raisin ice cream coconut ice cream caramel and chocolate sauce	
Nesselrode ^{1,3,7}	14
Vermicelles Vanilla ice cream Meringues Cream	

Our "**MINIformat**" Coupes 12

Ice Cream

Ice cream ^{1,3,7,8}	per scoop 4.50
Vanilla Strawberry Chocolate Stracciatella Mocca Rum Raisin Coconut	
Sorbets (🍷 also available)	per scoop 4.50
Blood Orange Lemon Raspberry Pear	

Dessert Wines

- S88** 🍷 4cl/37,5cl 9/76
Markus Stäger, Maienfeld
Blumig und fruchtig, erinnert an Feigen.
- Vin de Liqueur** 🍷 4cl/37,5cl 8/65
Manfred Meier, Zizers
Ein harmonisches Spiel zwischen Restsüsse und samtigen Tanninen.
- Dioli** 🍷 4cl/37,5cl 8/65
Irene Grünenfelder, Jenins
Likörwein aus Diolinoir und Merlot
- Pinot Muté 2010** 🍷 4cl/37,5cl 9/76
Jürg Marugg, Fläsch
"Bündner Portwein" aus der Pinot Noir Traube.

Marc (from Switzerland)

- Bianco Grand Marc** - Lipp 41% 🍷 2cl 12
Bündner Riesling Sylvaner, Chardonnay, foehn berries from Pinot Gris
aged in Chardonnay barrel, fruity.
- Grandioso Grand Marc** - Lipp 41% 🍷 2cl 12
Pinot Noir, aged for 10 years in French oak
slightly smoky with toasty aromas.
- Henri Grand Marc** - Lipp 38.5% 🍷 2cl 13
Pinot Noir with dried fruits and berries, aged in barrel, unfiltered


Cognac/Brandy

- Rémy Martin XO** 40% 2cl 16
Abundance of aromas such as jasmine, iris, ripe figs
freshly ground cinnamon, and candied oranges
- Carlos i. Solera** 40% 2cl 10
Aromatic richness with notes of sherry, dried fruits
chocolate, vanilla, and almonds.




Grappa

Tre soli tre - Berta 45% vom Fass 2cl	15
Taste and aroma present notes of vanilla, apricot, cocoa blackcurrant, and sour cherry.	
Magari - Gaja 45% vom Fass 2cl	15
A delicate bouquet with accents of raisins almonds, and various spices.	
Barbaresco Darmagi - Gaja 45% klar 2cl	13
Aromas of flowers and spices that create a fresh and harmonious flavor profile on the palate	
Moscato - Poli 40% klar 2cl	12
Soft, full-bodied with flavors of fruit and orange blossoms	

Fruchtbrand (from Switzerland)

Cherrylian Kirsch - Studer 41% 2cl	14
Aged in oak barrels.	
La vieille Williams - Hecht 38.5% 2cl	11
Aged two to four years in Swiss oak.	
La vieille Prune - LIPP 38.5%  2cl	13
Bündner plums enhanced with preserved prunes.	
Vieille Apricots - Hecht 40% 2cl	10
Apricots from Saxon VS.	

Likör (from Switzerland)

Bündner Röteli - LIPP 22%  4cl	11
Marc, cherries, and spices.	
Nuschigna - Grendelmeier 30%  4cl	11
Green walnuts, marc, lemons, and spices.	
Bündner Bierlikör 18%  4cl	11
Beer, spices, caramel.	
Limoncino 4cl	10
Organic lemon liqueur.	