



## «CRAP DA FÖ» Easy

GRILL & LOUNGE

**FRIENDSTABLE 2 TO 20 PEOPLE**

### **Salad bowl**

Carrots / cucumber / tomato / corn / home dressing



### **Pizzoccheri Valtellinesi**

Savoy cabbage / potatoes / cheese / sage



### **Chocolate cake**

Röteli / berries

per person 39.00

Price in CHF incl. 7.7 % taxes





## SALADS, STARTERS & SOUPS

### Lettuce salade Palü

Apple / grape / cranberry / cashew nuts

13.50



### Beef tartar classic

Yellow beetroot / focaccia

27.00



### Salad bowl for 2 persons

per person 12.50

Carrots / cucumber / tomato / corn / house dressing



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### Celery-apple soup

Duck breast / chestnut / port wine

17.50



### Vegan Bouillabaisse

Vegetable strips / tofu / saffron / pernod

15.00



Price in CHF incl. 7.7 % taxes





## WARM STARTERS

### Deer Capuns (20 minutes)

Chard / chestnut / salsiz chips 22.00

### Pizzoccheri Valtellinesi (20 minutes)

Savoy cabbage / potato / cheese / sage 19.50 

### Tagliatelle

Porcini / mascarpone / bacon / jus 25.00

### Cauliflower wings

Potato / sweet chilli / ponzu 21.00 

### Crap da Fö-risotto

Grison dried meat / pine pesto / morteratsch stone 24.00 

Price in CHF incl. 7.7 % taxes





## MAIN COURSES

### Deer Capuns (20 minutes)

Chard / chestnut / salsiz chips

29.00

### Pizzoccheri Valtellinesi (20 minutes)

Savoy cabbage / potato / cheese / sage

28.00



### Tagliatelle

Porcini / mascarpone / bacon / jus

30.00

### Vegetable curry

Tofu / coconut / ginger / wild rice

26.00



### Beef tartar classic

Yellow beetroot / focaccia

39.00



### Raffi's Creative Burger

Homemade beef patty / spicy cocktail sauce  
smoked raclette cheese / bacon / root bun

33.00



### Picled Venison Ragout Engadine Style

Quark spaetzle / red cabbage / apple

39.50

### Crap da Fö-risotto

Grison dried meat / pine pesto / morteratsch stone

39.00



### Cauliflower wings

Potato / sweet chilli / ponzu

26.00



Price in CHF incl. 7.7 % taxes





## MEET FROM THE GRIL

|                             |              |       |
|-----------------------------|--------------|-------|
| <b>VEAL</b><br>Cutlet       | <b>300 G</b> | 55.00 |
| <b>LAMB</b><br>Filet        | <b>250 G</b> | 39.00 |
| <b>BEEF</b><br>Entrecôte    | <b>200 G</b> | 39.00 |
| <b>WILD BOAR</b><br>Rib-Eye | <b>250 G</b> | 29.00 |
| <b>VENISON</b><br>Entrecôte | <b>200 G</b> | 39.00 |

## FREE CHOICE OF YOUR FAVORITE SAUCE

Palübeer sauce, Chimichurri, herb butter

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## SIDE DISHES

French fries, spaetzle, seasonal vegetables  
mashed potatoes

per 5.00

Price in CHF incl. 7.7 % taxes





## CRAP DA FÖ Dessert

### Blueberry Panna Cotta

*Blueberry / Hazelnut / Meringue*

17.00  

### Chocolate Cake

*Berries / Röteli*

15.00 

## HOMEMADE SORBETS & ICE CREAM

### Sorbets with alcohol

12.00

Lemon - *Limoncello*

Lemon - *Vodka*

Pear - *Williams*

Apple - *Calvados*

Campari – *Prosecco*

### Our ice cream

Vanilla, Chocolate, Mocha, Röteli, Braulio, Pistacchio,

Strawberry, Raspberry, Mango, Lemon, Apple, Pear

Price in CHF incl. 7.7 % taxes

