



# «CRAP DA FÖ»

GRILL & LOUNGE

**FRIENDSTABLE FROM 2 UP TO 20 PEOPLE**

## Big salad bowl

Carrot / cucumber / tomato / mais / house dressing



## Pizzoccheri Valtellinesi

Savoy cabbage / potatoes / cheese / sage



## Walnut tarte

Yoghurt / Amaretto / Apple



per person 45.00



**One table, lots of conviviality**

All prices in CHF incl. VAT



## SALADS & STARTERS

### Green salad Palü

Pear / grapefruit / cranberry / hazelnut

14.00



### Winter lettuce salad

Mushrooms / popcorn

18.00



### Cucumber-papaya salad

Quinoa / sesame

16.50



### Classic beef tartare (70g)

Focaccia / yellow beetroot

28.00



### Interpretation of vitello tonnato

Veal tartare / tuna Tataki / wasabi

29.00



### Tartare from house smoked salmon

Citrus fruits / creme fraiche / brioche

27.00





## WARM STARTERS

### Roasted house sausage

Cannellini beans / mustard

19.00



### Venison Capuns (20 minutes)

Chard / chestnut / salsiz chips

22.00

### Home made beetroot ravioli

Taleggio / horseradish / sage / cashew

23.00



### Truffle gnocchi

Mascarpone / egg yolk / rocket

21.00



### Pizzoccheri Valtellinesi (20 minutes)

Savoy cabbage / potatoes / cheese / sage

19.50



### Cauliflower wings

Sweet potatoes / ginger / sweet chili / ponzu

21.00



### Green lentils Dal

Tofu / brussels / cocos / cashew

19.50



### Crap da Fö risotto

Grisons dried meat / stone pine pesto / Morteratscher Stein

24.00





## SOUPS


### Clear oxtail soup

Oxtail / vegetable pearls

18.00  

### Grisons white wine soup

Tuna / rosemary croûton

17.50 

### Pumpkin foam soup

Wasabi seeds / oil / cocos

15.00 

### Vegan Bouillabaisse

Vegetable strips / tofu / saffron / Pernod

15.00  

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**One table, lots of conviviality**

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## PASTA & RISOTTI

### **Venison capuns** (20 minutes)

Chard / chestnuts / salsiz chips

29.00

### **Home made beetroot ravioli**

Taleggio / horseradish / sage / cashew

30.00 


### **Truffle gnocchi**

Mascarpone / egg yolk / rocket

28.00 

### **Pizzoccheri Valtellinesi** (20 minutes)

Savoy cabbage / potatoes / cheese / sage

26.50 

### **Cauliflower wings**

Sweet potatoes / ginger / sweet chili / ponzu

26.00 


### **Green lentils Dal**

Tofu / brussels / cocos / cashew

26.50 

### **Crap da Fö risotto**

Grisons dried meat / stone pine pesto / Morteratscher Stein

32.00 



## SPECIALS

### Roasted house sausage

Potato püree / Palü beer sauce

26.00

### Stuffed zuchetti

Ratatouille / Quinoa / hazelnuts

27.00



### Sweet potatoe – vegetable curry

Cocos / ginger / wild rice

26.00



### Classic beef tartare (140g)

Focaccia / yellow beetroot

39.00



### Interpretation of vitello tonnato

Veal tartare / tuna Tataki / wasabi

42.00



### Tartare from house smoked salmon

Citrus fruits / creme fraiche / brioche

38.00





## BURGER

### Raffi's Creative - Burger

Homemade beef burger / spicy cocktail sauce  
smoked Raclette cheese / bacon / crusty bread

33.00 

### Gourmet Burger

Homemade veal burger / truffled Brie cheese  
lettuce / mushrooms / tarragon mayonnaise / brioche bun

39.00


### Pulled Pork

Smoked pork shoulder / slaw salad / brioche bun

30.00 

### Pulled Beef

Smoked beef shoulder / slaw salad / sesame bun

30.00 

**Gluten-free** bun

+ 5.00

**Our burgers are served with french fries**

*Our burgers can also be ordered topless on request.*



## GRILLED MEAT

FROM TUESDAY TIL SUNDAY FROM 6:00 P.M.

<b>Veal</b>	<b>200 G</b>	<b>300 G</b>	
Chop		55.00	
Steak	44.00	62.00	
<b>Lamb</b>	<b>250 G</b>		
Fillet	39.00		
<b>Beef</b>	<b>200 G</b>	<b>300 G</b>	
Entrecôte	39.00	57.00	
Fillet	54.00	80.00	
<b>Pork</b>	<b>250 G</b>	<b>300 G</b>	<b>350 G</b>
Wild boar Rib-Eye	29.00		39.00
SwissPrim chop		30.00	
<b>Deer</b>	<b>200 G</b>	<b>300 G</b>	
Entrecôte	39.00	57.00	
<b>Venison</b>	<b>200 G</b>	<b>300 G</b>	
Entrecôte	43.00	61.00	

## SAUCES

Béarnaise, peppersauce, Palü beer sauce, BBQ sweet-sauer chimichurri, herb butter, stone pine butter

## CONTORNI

Season vegetables, parmigiana di zuchetti, spinach, braised red cabbage, buckwheat spaetzle, saffron risotto, blue potato gratin, french fries, polenta taragna

each 6.50

All prices in CHF incl. VAT






## KIDS MENU (up to 12 years)


### Bambi Napoli

Spaghetti / tomato sauce

12.00 

### Bambi Bolo

Spaghetti / bolognese sauce

14.00 


### Donald Duck

Pork escalope with cream sauce / pasta

18.00

### Capitan igloo

Fish sticks / french fries

16.00 


### Sponge Bob

Chicken nuggets / french fries

16.00 

### Road Runner

Mini chicken skewer / potato puree

16.00 



## ALLERGENS INFORMATIONS

Dear guest!

Information on ingredients in our dishes that may trigger allergies or intolerances is available on request from our service staff.

### LEGENDS:



**Gluten free**



**Lactose free**



**Vegetarian**



**Vegan**



## MEAT AND FISH DECLARATION

### Meat

Veal	Switzerland
Pork	Switzerland
Beef	Switzerland
Poultry	Switzerland / Europa
Lamb fillet	Australia* / Irland
Game	Europa / New Zealand
Dried meat and sausages	Switzerland / Italy

\* It may have been produced with non-hormonal performance enhancers, such as antibiotics.



### Fish

Type	Fishing area	Country of origin / farming or fishing method
Fish sticks	Northeast Atlantic Ocean	Trolling
Tuna	Western Pacific Ocean	Indonesia
Salmon	Northeast Atlantic Ocean	Cultivation


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## SALADS & SOUPS

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Pear / grapefruit / cranberry / hazelnut

13.50 

### Winter lettuce salad

Mushrooms / popcorn

18.00 

### Cucumber-papaya salad

Quinoa / sesame

16.50

### Pumpkin foam soup

Wasabi seeds / oil / cocos

15.00

### Vegan Bouillabaisse

Vegetable strips / tofu / saffron / Pernod

15.00

## SPECIALS

### Cauliflower wings

Sweet potatoes / ginger / sweet chili / ponzo

26.00

### Sweet potato – vegetable curry

Cocos / ginger / wild rice

26.00

### Green lentils Dal (20 minutes)

Tofu / brussels / cocos / cashew

19.50 / 26.50

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