



EVENING MENU

Indulgence meets sustainability

The very best from the region

Local sourcing and quality are our top priorities.

With plenty of creativity and a genuine love for our food, we aim to enchant our guests with culinary delights. Our kitchen team approaches their work with great care and passion. They focus on authentic cuisine with natural flavours, using fresh, seasonal and local produce.

Fresh dishes are crafted by hand, delighting more than just the taste buds.

The attentive service provided by our motivated team ensures a pleasant atmosphere amongst our guests and rounds off the overall culinary experience.

As a family-run hotel, we practise hospitality out of conviction. Together as a family, we aim to offer our guests a warm atmosphere and an unforgettable experience.

Authentic Grison hospitality – with a difference. That's what you'll experience!

Kind regards,
Susan und Chris Faber & Pellas Team

STARTERS & SALADS

Green House Salad

1 / 2

11

Blueberry and sweetcorn salad | cucumber | mountain herbs

16

Burrata | alpine wild herb salad | balsamic caviar | pumpkin

1

18

Avocado tartare | sun-dried tomatoes | house bread

2 / 4

16

Summer salad mix | melon | goats's cheese | olives | mint
olive oil | balsamic vinegar

1 / 2 / 4

19

Lamb's lettuce | grison dried meat | egg | croutons

2 / 4

18

Wagyu tartare | quail's egg | coganc | maggia bread

2 / 4 / 6 / 8 / 14

25

MAIN COURSE 35

You can order all of our salads with the following dressings: Italian | French | House dressing.

SOUPS

Carrot and Ginger Soup

9

14

Gazpacho

1 / 4 / 8

13

Tom Kha Gai Soup
chicken| coconut milk

13 / 14

15

MEAT

Veal Cordon Bleu french fries grilled vegetables Gruyère cheese grison dried meat herb mousse 1 / 2 / 4 / 7 / 8	42
Veal Wiener schnitzel french fries grilled vegetables cranberries 1 / 2 / 4 / 8	39
Surf and Turf beef fillet king prawns rösti patties spinach morel sauce 1 / 2 / 11	56
Sous-vide beef tagliata vegetables rocket white truffle jus 1	46
Fagottini beef filling truffel cream 1 / 2 / 4	32
Surselva-style veal strips homemade spätzli creamy mushroom sauce 1 / 2 / 4 / 7 / 8	39
Corn-fed chicken polenta spinach 1	36
Grison-style capuns salsiz bacon onions creamy cheese sauce 1 / 2 / 4 / 7 / 8	29

TIME TOGETHER

(Preparation time approx. 20 minutes)

Chateaubriand 1 / 2 / 8	57 p. P.
Porterhouse steak (advance booking only) 1	59 p. P.
Tomahawk steak (advance booking only) 1 / 2 / 8	64 p. P.
Side dishes (price per side dish per person): Tomato risotto homemade spätzli vegetables rösti patties baked potato spinach crispy chips	7

FISH

Lumnezia mountain char blue potatoes from Castrisch carrot duo	41
12	
Turbot fillet potato scales rosemary mousse	44
champagne foam sauce	
1 / 2 / 8 / 12	
Prawns black tagliatelle tomatoes chili	34
2 / 4 / 11	
Sole blue potatoes from Castrisch leaf spinach lemon butter	54
4 / 12	

VEGETARIAN

Pumpkin risotto	26
1	
Thai lentil curry	26
	
Grison-style capuns brunoise of vegetables creamy cheese sauce	28
1 / 2	
Cauliflower and cheese medaillons rosemary mousse	29
tomato cream	
1 / 2 / 4 / 5	

DESSERT

Pella's iced coffee "stirred with coffee liqueur"	12
1 / 2 / 8	
Warm chocolate cake vanilla ice cream	14
1 / 2 / 4	
Chocolate mousse duo	16
1 / 2	
Crêpes to share	18
nutella apple sauce berries cream cinnamon sugar	
1 / 2 / 4 / 9	
Cheese platter from Lumbrein fruit pear mustard	15
1 / 6	

Our staff will be happy to show you our current ice cream menu – just ask us.

Our tip

Why not enjoy a stylish digestif from our drinks trolley...

PARTNERS & BACKGROUND

We work with carefully selected partners and know exactly where our products come from. Quality, transparency and sustainability are important to us.

OUR PARTNERS

Ecco-Jäger

Fruit & Vegetables, Laax

Mérat

Meat & Delicatessen, Landquart

Cascharia Lumbrein

Cheese & Dairy Products, Lumbrein

Renzo Blumenthal

Organic Alpine pork & cheese, Vella

Carnatira Janki

Wild, Rueun

Hof Ramasaus

Eggs, Morissen

Vival Volg

Vella

Bianchi

Meat & Delicatessen

ORIGIN

Beef, veal, chicken & pork

Switzerland

Salmon

Ticino, Schweiz

Lamb

Ireland

Wild

Surselva, Grison

Char

Val Lumnezia, Grison



ALLERGEN INFORMATION

Our dishes may contain the following allergens. Please inform our service team of any food intolerances or allergies you may have.

1 Milk / Lactose

and products derived therefrom

2 Eggs

and products derived therefrom

3 Peanuts

and products derived therefrom

4 Gluten

Wheat, rye, barley, oats, spelt

5 Sesame

and products derived therefrom

6 Mustard

and products derived therefrom

7 Lupins

and products derived therefrom

8 Sulphites / sulphur dioxide

in concentrations of more than 10 mg/kg

9 Nuts

Almonds, hazelnuts, walnuts, cashews, pecans, pistachios

10 Molluscs

and products derived therefrom

11 Crustaceans

and products derived therefrom

12 Fish

and products derived therefrom

13 Soya

and products derived therefrom

14 Celery

and products derived therefrom

