

Breakfast

09:00 - 11:15 *

Healthy

Bircher Muesli

Yogurt, oats, seasonal fruits, honey, raisins, nuts
12

Silvaplaya Bowl

Blueberries, banana, dates, granola, seasonal fruits, coconut, nuts
16

Happy Eggs

Toast

Scrambled eggs, bacon or avocado

Breakfast Bowl

Scrambled eggs, bacon, avocado, cherry tomatoes, farmhouse bread
16

Pancakes

Classic

Maple syrup, fruits, whipped cream, almonds
15

Dirty

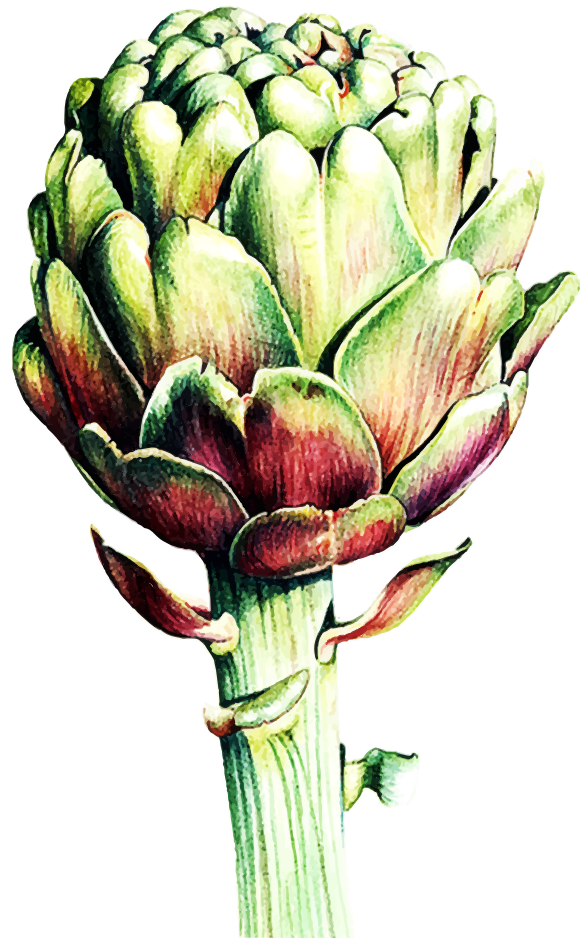
Nutella, whipped cream, banana, almonds
15

From the Bakery

Croissants, pain au chocolat, nut & almond croissants, muffins, cookies, amaretti, nut tart, various homemade cakes.

Starters

11:30 - 21:00 *



Edamame

Soybeans with sea salt
8

South Side Bruschetta

Classic with tomatoes, onions, basil
12

Riesen-Artischocke

Artichoke with aioli, olive oil, Maldon salt, pepper
19

Crispy Beef

Five-spice beef, breaded with panko, crispy fried, carrot slaw
17

Suppeneintopf

Soup of the day – only on bad weather days
14

Lunch

11:30 - 21:00 *

Caesar Avo Bowl

Romaine lettuce, avocado, parmesan, cherry tomatoes, wild herb croutons, Caesar dressing
19

Maneki-Neko Bowl

Glass noodle salad, cucumber, spring rolls, carrot slaw, coriander, mint, peanuts, spring onions, peanut sauce
25

Garten Bowl

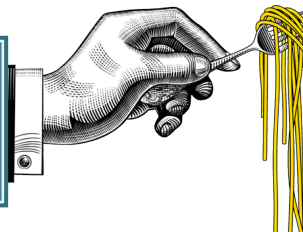
Seasonal salad, warm vegetables, parsley, chives, pumpkin seeds, Lou's dressing
18

Pasta e basta!

Daily pasta – chef's special

Warm Extras

+ farmer's bread 3
+ Falafel 7
+ Spring rolls 8
+ Fried Chicken 8
+ Alpine perch crispy bites (2-3 Pcs) 9



Fish & Chips

Cod filet in beer batter with special tartar sauce, fries or Caesar salad
29

Grill & Burger

Steak Sandwich

Rib-eye steak (120g), chimichurri, caramelized onions, ciabatta
18

Zigeunerspiess

Beef skewer (150g), herb butter, farmhouse bread
19

Bratwurst & Pommes

Veal sausage with mustard and fries
With curry sauce +4
18

Lucky Luke

100% beef burger, cheddar, coleslaw, tomato, pickles, salad, bun
26

Dirty Harry

100% beef burger, bacon, double cheddar, aioli, salad, caramelized onions, bun
27

Crispy Chicken

Crispy chicken, cheddar, guacamole, jalapeños, mayonnaise, chimichurri, salad, onion chips, bun
28

BBQ Vegi Burger

Eggplant-spinach-parmesan patty, tomato, arugula, mayonnaise, bun
26

all Burgers

with French fries, alternatively with salad

Vegan Vegan

Lentil-couscous-chia patty, pineapple, coriander, sweet & chili sauce, salad, ciabatta
25

Dinner Extras

18:00 - 21:00 *

Campfire Curry

African peanut curry with cardamom, coriander, seasonal vegetables, served with rice

mit Tofu 29
mit Crispy Poulet 33

Steaks

Steaks (Swiss Rib-Eye from the charcoal grill, with wild herb butter & Maldon salt)

200 grams 29
300 grams 39
400 grams 49

Extras with Meat

+ Farmer's bread 3
+ French fries
+ Oven vegetables
+ Garden salad 8

Dessert

Sommer Cheesecake

Crispy biscuit, coconut cream, passionfruit and coconut flakes
12

Tiramisù

Mascarpone, sponge cake, espresso, cocoa
13

Peanut Brownie Booster

Brownie with peanut butter ice cream and candied almonds
14



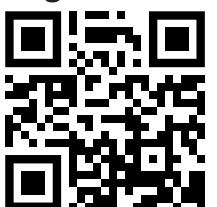
Quality and Flair

Herbs/vegetables: From our garden or local suppliers
Meat: Exclusively Swiss (Heuberger butchery, St. Moritz)
Fish: Swiss perch, cod (Atlantic, MSC certified)
Pastries: Homemade or from Engadine bakery/Bäckerei Bad
Charcoal: FSC certified, hardwood only (Europe)

We are happy to provide information about intolerances/allergens.
All prices are in CHF and include 8.1% VAT. Tips go 100% to the entire team.

vegan vegetarian lactose free glutenfree spicy

English menu



* Öffnungszeiten können je nach Witterung und Saison variieren