

Breakfast

09:00 - 11:15*

Healthy

Surfers Muesli
yogurt, oats, fruits of the season, raisins, hazelnuts, honey 13

Silvaplava Bowl
blueberries, banana, dates, granola, fruits of the season, coco, nuts 16

Happy Eggs

Mountain Breakfast
2 eggs sunny side up, bacon, bread, fruits 14

Toast
egg, cheese, avocado 9

Pachific Bowl
scrambled eggs, hummus, avocado, tomatoes, spring onions, with farmhouse bread 16

Soufflée Pancakes

Classic
maple syrup, fruits, cream, almonds 15

Dirty
nutella, cream, banana, almonds 15

Salty
bacon, egg sunny side up, maple syrup 18

Extras from the show case

Sandwiches & freshly baked stuff
croissant, pain au chocolat, almond croissant, nut croissant, muffins, cookies, amaretti, home made cakes and many more

Salad Bowls

Cesar Avocado Bowl
lettuce, avocado, cherry tomatoes, herbal-croûtons, parmigiano, Lou's dressing 18

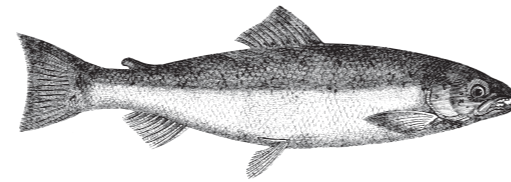
Maneki-Neko Bowl
rice noodle salad with cucumber, sprouts, carrots, mint, peanuts, coriander, spring onions, spring rolls and spicy peanut sauce 25

Extras for the Salad

- + farmers bread 3
- + falafel 7
- + spring rolls 8
- + fried chicken 8
- + fried perch fingers 9

Garden Bowl
salads of the season with warm vegetables, hummus, parsley, spring onions, pumpkin seeds, Lou's dressing 18

Rainbow Bowl
Salad, Sticky Rice, peppers, cucumbers, peas, cabbage, pineapple, cottage cheese, coco, mango-dressing 19



Fish & Chips

Codfish in beer dough with tartare sauce, minty mushy peas and chips 28

Dinner

18:00 - 21:30*

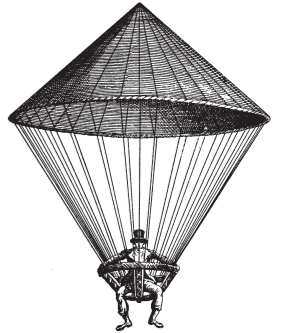
Steaks

premium swiss rib eye steak from the charcoal grill, wild herbs-butter, maldon salt

- 200 Gramm 29
- 300 Gramm 39
- 400 Gramm 49
- 500 Gramm 59

Extras for the Meat

- + garlic bread 4
- + chips
- + oven vegetables
- + garden salad 8



Campfire Curry

african peanut curry with cardamom, coriander and seasonal vegetables, served with rice
with tofu: 28
with crispy chicken: 32

Calamarata

(minimum 2 people)
calamarata pasta, squid, shrimps, vongole, cherry tomatoes, tomato sauce, lemon, basil 36 p.P.

Lunch

11:30 - 21:30*

Huge Artichoke
with aioli, maldon salt, pepper 19

Edamame
soy beans with sea salt 8

South Side Bruschetta
classic with tomatoes, basil and pesto 12



Rabbit's Basket (ideal for 2)
Vegetables crudités in a basket with herbal sour cream dip 25

Hummus
seasonal hummus, tarallini, pesto 11

Calamari
fried calamari rings with tartare sauce and lemon 19

CHARCOAL GRILLED

Steak Sandwich
rib eye Steak (120g) chimichurri, caramelised onions, Ciabatta 18

Meat Spit
beef rump spit (150g), herb butter and garlic bread 19

Bratwurst & Chips
beef sausage from our butcher, mustard, chips 18

Lucky Luke
burger made with 100% beef, also cheddar, tomato, pickles, cole slaw, salad, served in a bun 25

Dirty Harry
burger made with 100% beef, also bacon, 2x cheddar, caramelized onions, salad, aioli, served in a bun 26

El Bandito
100% Beef-Burger, Bacon, Cheddar, Tomato, Guacamole, Jalapeños, Lou's Mayo, Nachos, Bun 27

Burger

all Burgers served with chips or alternatively salad

Crispy Chicken
crispy chicken, cheddar avocado, jalapenos, chilichurri sauce, mayo, salad, onion chips, in a bun 27

Vegan Vegan
lentil-couscous-chia-burger, pineapple, sweet & chili sauce, coriander, salad, ciabatta 25

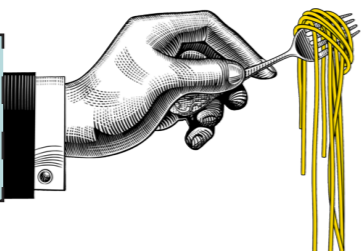
BBQ Vegi Burger
eggplant-spinach-burger parmesan, grilled veggies, tomato, arugula, tzatziki, served in a bun 26

Guru Guru Fish
crispy cod filet, salad, daikon radish, wasabi mayo, black bun 28

Daily Soul Food

Lunch Special

Montag - Freitag
11:30 - 13:30 Uhr
+ gratis Eistee dazu



Dessert

Summer Cheesecake
crispy biscuit, coconut cream, passion fruit, coconut chips 12

Panna Colada
pineapple Crème Brûlée with sweet & salty pineapple 13

Peanut Brownie Booster
brownie with peanut butter icecream and roasted almonds 14



website | English menu



Quality and Flair

Vegetables: From Mums garden in Val Poschiavo or local suppliers
Meat: Exclusively from Switzerland: Butcher Heuberger, St. Moritz
Fish: Perch from Switzerland, squid/venus clams: Atlantic (MSC certified)
Bread and pastries - if not homemade: Bäckerei Bad, St. Moritz
Charcoal: FSC certified and only deciduous wood (Europe)

We are happy to answer your questions about intolerances/allergens.
Prices in CHF incl. 8.1% VAT.
100% of the tip goes to the entire team

* Opening times may vary slightly depending on weather and season

