

Breakfast

09:00 - 11:15*

Healthy

Bircher Müesli

Yoghurt, oat flakes, seasonal fruit, honey, raisins, nuts
13

Smoothie Bowl

Blueberries, banana, dates, granola, seasonal fruit, coconut, nuts
17

HappyEggs

Toast

Engadine sourdough bread, scrambled eggs, guacamole, bacon
16

Breakfast Bowl ★

Scrambled eggs, bacon, avocado, hummus, cherry tomatoes, sprouts, Engadine sourdough bread
18

Pancakes

Classic

Fluffy pancakes, maple syrup, fruit, cream, almonds
16

Dirty

Fluffy pancakes, Nutella, cream, banana, almonds
16

From the bakery

Croissants, pain au chocolat, nut and almond croissants, muffins, biscuits, amaretti, nut cake, and a variety of homemade cakes

Starters

11:30 - 21:00*



Gigant Artichoke ★

with olive oil, Maldon salt, pepper, served with aioli
21

Edamame

Soya beans with sea salt
9

Small Summersalad

with house dressing
11

Hummus

in a glass, with tarallini
11

South Side Bruschetta

Engadine sourdough bread, cherry tomatoes, pesto and caramelised onions
14

Cantabrian Sea

Anchovies, red onions, Engadine sourdough bread, butter
22

Lunch

11:30 - 21:00*

Caesar Avo Bowl

Lettuce, avocado, Parmesan, cherry tomatoes, wild herb croutons, Caesar dressing
19

We suggest Fried Chicken

Maneki-Neko Bowl ★

Glass noodle salad, gherkins, spring rolls, carrots, coriander, mint, peanuts, spicy peanut sauce
25

Extras for Bowl

- + Engadin Sour Dough Bread 3
- + Falafel 9
- + Spring Roll 8
- + Fried Chicken 9
- + Fried Alpine Pikeperch (2-3 Stk) 9

Garten Bowl

Seasonal salad, warm vegetables, hummus, parsley, chives, pumpkin seeds, sprouts, Lou's dressing
20

We suggest Alpine Pikeperch

KussKuss Bowl

Couscous salad with gherkins, tomatoes, chili, peppers, dates, mint, red onions, feta pomegranate
23

We suggest Falafel

Tagesteller

always different from 20

Lou's Fish&Chips

Cod fillet in beer batter with special tartar sauce, served with chips, red onions and sprouts
29

from the charcoal grill

Bratwurst & Pommes

Veal sausage with mustard and chips
19

Zigeunerspiess

Beef rump skewer (150g), herb butter, farmhouse bread
20

Steak Sandwich ★

Rib-eye steak (120g), chimichurri, caramelised onions, rocket, ciabatta
21

Burger

all Burgers

with French Fries or alternatively with Salad

Lucky Luke ★

100% beef burger, cheddar, coleslaw, tomato, gherkin, lettuce, bun
26

Dirty Harry

100% beef burger, bacon, 2 slices of cheddar, aioli, lettuce, caramelised onions, bun
28

Crispy Chicken

Crispy chicken, cheddar, guacamole, jalapeños, mayonnaise, chimichurri, lettuce, onion crisps, bun
29

BBQ Vegi Burger

Aubergine, spinach and Parmesan burger, tomato, courgette, rocket, aioli, bun
28

Vegan Vegan

Lentil, couscous and chia burger, pineapple, coriander, sweet chilli sauce, salad, ciabatta
27

Dinner

18:00 - 21:00*

Spare Ribs

Tender, smoky BBQ pork ribs ★

ca. 400g 38

CampfireCurry

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

with Tofu 32

with Crispy Chicken 34

Steaks

Premium Swiss rib-eye steak grilled over charcoal, wild herb butter, Maldon salt

200 Gramm 32

300 Gramm 42

400 Gramm 52

You want more? Ask our staff!

Extras for the meat

+ Engadine Sour 3

+ Dough bread 3

+ French Fries 8

+ Oven Veggies 9

+ Garden Salad 8

Desert



Tiramisù

Mascarpone, sponge cake, espresso, cocoa
13

Peanut Brownie Booster

Brownie with peanut butter ice cream, toasted almonds, cream, caramel
15

Fresh & Local - Pure Enjoyment

We focus on fresh, regional produce that is good for us and our environment.

Meat: 100% Swiss quality from Heuberger Butchers, St. Moritz.

Fish: Zander from Switzerland or MSC-certified Atlantic cod – always sustainably sourced.

Bread: Our Engadine farmhouse bread and all our homemade baked goods are made from 100% Graubünden wheat – sourced from the Engadine Bakery, or otherwise from the Bad Bakery in St. Moritz.

Flowers/herbs/vegetables: Whenever possible from our gardens, otherwise from our local suppliers. Even our charcoal is carefully selected: FSC-certified hardwood from Europe.

Allergies or intolerances? Just ask us – we'll be happy to help. All prices in CHF incl. 8.1% VAT. We do not accept foreign currencies. 100% of tips go to our team – thank you for appreciating our hard work!



vegan



vegetarian



lactose free



gluten free



spicy



Lou's Suggestion



Our Website

* Glutenfree bread available

* Opening hours may vary depending on the weather and the season