

Starters

Colourful mixed leaf salad with roasted seeds & Grandma's house dressing 12.50

Organic green bean salad with apolotti linaigrette 88 Spinacle, radishes and dark bread croutons 14.50

Chard and potato soup with puff pastry \$ \$\\ pickled onions and hero oil 13.50

Coppa and raw ham from the "Duroc Free-Range Pig" directly from the Gulfia farm in Dalos Klosters
16.50

Jusiss Seef tartare toasted dark Gread, Sutter and salad garnish 23/36

Sautéed Lucky Shrimp from obernsinterthur Date tomatoes, lettuce salad with cocktail sauce 24.50

= legetarian / = legan

Mains

Rosli's real meatloaf with organic mushroom cream sauce 41.50

Julie Mocke (linegar-braised beef) with braised regetables "as in the good old times"

Black Angus Beef Daily special from Gulfia-Hof in Dalos-Klosters

Alpstein dicken thigh steaks with rosemary jus

Sautéed Bachser organic salmon trout fillets with herb butter

Homemade Legetarian ralioli with sage Sutter \$\graphs\$
"Kale, Sectroot, apple, lemon, hazelnuts and cream cheese"
24/36

Asparagus from the Spaltstein farm in Flaach, roasted in the olen thollandaise sauce, fried onions, potato wedges and a poached organic egg

Tiger eggplant stuffed with organic Swiss quinoa \$ \$ legan mayonnaise, cherry tomatous and roasted rapeseed 36

All meat and fish main courses are screed with scasonal regetables and one side of your choice:

Homemade Spatzli, mashed potatoes, potato wedges or rosemary polenta

Prices in Utf incl. 8.12 VAT / all meat, fish and bread is of shiss origin For allergies and intolerances: in this regard, we ask you to inform our employees

Devserts

Rosli's Chocolate mousse & double cream
13.00

Jemolina dumpling & with berries and whipped cream 11.50

Vegan Rapesced & Poppy Seed Cake & Rhubarb compote and sorbet from baked apple 13.50

tomemade organic Suttermilk ice cream or sorbet 6.50

Trio of regional cheese \$

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