

GRANDIS

USTRIA STARTGELS

Menu

Winter 2018/19

Startgels

The most tempting culinary delights at the fireside

Enjoy Ueli Grand's exceptional grills and creamy polenta cooked over an open fire in the wonderful hiking and ski resort of Flims. Homemade pasta, wood stove bread made daily and delicious desserts complete the menu. Why not try one of Ueli's fine wines to accompany your meal from his well-stocked wine cellar.

GRANDIS

GRANDIS ustria da vin

The most popular wine store at the rocksresort in Laax.

There you can choose your favourite wine from amongst 1000 different labels to enjoy with our fine grills, delicious raclette cooked over an open fire or our antipasti. Why not come to our wine tastings and learn more about wines, producers and vinification? For further information please have a look at our website: www.grandislaax.ch

Starters

<i>Soup of the day</i>	large	13.00
	small	10.00
<i>Bread soup</i>	large	13.00
	small	10.00
<i>Green salad</i>		12.00
<i>Mixed salad</i>		14.00
<i>Bio buffalo Burrata with beetroot</i> baked pear slices and Wasabi		18.00
<i>Lamb's lettuce</i>	nature	14.00
	egg and bread croutons	16.00
	mushrooms and bacon	18.00
<i>Veal fillet carpaccio</i> with truffle oil, Pecorino and mushrooms		28.00
<i>Crab salad</i> with chicory and oranges garnished		21.00
<i>Alaska wild salmon</i> with pommery mustard cucumber sticks, Rösti		25.00
<i>Startgels platter</i> various meat and cheese specialities	large	31.00
from the region with wood stove bread	small	22.00
<i>Assorted cheese platter</i> wood stove bread and fruit mustard		21.00

Startgels Winter hits

<i>Trio of veal fillet carpaccio,</i> <i>Alaska wild salmon and scampo</i>		34.00
<i>Marrow bone with sea salt and toasted bread</i>		16.00

Homemade pasta

(As a starter: price reduction of CHF 6.00)

Maccheroni***

***Artichokes, small onions, eggplant
and dried tomatoes*** 25.00

Arrabbiata (spicy tomato sauce, bacon cubes) 21.00

Bolognese (sliced beef meat) 21.00

Tomato sauce 19.00

***Reto's maccheroni à la montagne
with apple compote and air-dried-beef stripes*** 26.00

Gnocchi

Tomatoes and fresh basil 23.00

Sage butter and Parmesan cheese 23.00

Taglierini

Vegetables curry 24.00

Lobster bisque with rolled sole fillet and scampi 31.00

Polenta

(prepared on an open fire to our own recipe every day)

Plain 15.00

Alp cheese 23.00

Fresh veal liver 33.00

Red-wine pears with gorgonzola au gratin 25.00

Fresh mushrooms 24.00

Eggplant au gratin 26.00

Bolognese 21.00

Tomato sauce 19.00

*** all dishes are available without gluten

Grilled meat from the open fire

	<i>side dish</i>	<i>bread</i>
Pork sausage	19.00	13.00
Bacon	21.00	15.00
Pork ribs	26.00	20.00
Pork chop	27.00	21.00
	<i>maxi</i>	<i>mini</i>
Paillard of veal	46.00	35.00
Veal chops	51.00	
Carré of lamb	48.00	37.00
Fillet of venison	47.00	36.00
Beef steak	48.00	37.00
Fillet of Angus beef	54.00	43.00

Side dishes

roast potatoes or polenta and vegetables
with homemade sauces

Meat declaration

pork, veal	Switzerland
beef	Ireland
lamb	Ireland, Australia
venison	Austria

Desserts

<i>Homemade wood stove meringues with cream</i> and ice cream	9.00 12.00
<i>Homemade cakes and fruit tarts</i> with cream	9.00 11.00
<i>Variation of chocolate</i> (mousse, ice cream and tarte)	16.00
<i>Braised pineapple</i> with sour cream ice cream and pink pepper	15.00
<i>Tiramisu of oranges in the glass</i>	14.00
<i>Stirred Iced coffee Startgels</i> with cherry brandy	11.00 13.00
<i>Affogato "Startgels"</i> Espresso with grappa ice cream	10.00
<i>Small plate of cheese with wood stove bread and homemade fruit mustard</i>	21.00
<i>Wine recommendation:</i>	
Marsanne Blanche (Georges Roh)	
1 dl	11.50
bottle (5 dl)	52.00
<i>Freshly baked apple fritters with homemade vanilla ice cream</i>	16.00

Hot Drinks

Coffee, tea	4.50
Hot chocolate, ovaltine	5.00
Double espresso	7.00
Coffee with cream	7.00
Hot chocolate, ovaltine with cream	7.50
Hot chocolate with rum and cream	10.50
Coffee “lutz”, coffee “fertig” (with alcohol)	7.00
Plum “lutz” (with alcohol)	8.00
Coretto Grappa (espresso with grappa)	9.00
Coretto Cognac (espresso with cognac)	9.50
Irish coffee	11.00
Startgels coffee (our own recipe)	9.00
Snowflake coffee (with alcohol and cream)	9.00
Holdrio (tea with alcohol)	8.00
Rum, whisky, cognac	10.50
Hunter’s tea (with alcohol)	9.50

Soft drinks and cider

	3 dl	5 dl	Litre
Coca cola, Cola zero, Sprite, Shorley (apple juice and mineral water), different cordials, Rivella, mineral water (still or sparkling)	4.50	6.50	9.50
tab water	1.00	2.00	3.00
Möhl cider with alcohol	bottle (5 dl)		6.50
Möhl alcohol-free	bottle (5 dl)		6.50
Tonic Water	2 dl		4.50
Sanbittèr Rosso	1 dl		4.50

Beer

Calanda	bottle (5.8 dl)	6.50
Calanda	2dl tab beer	4.20
Calanda	3dl tab beer	4.70
Calanda Kübel	5dl tab beer	6.50
Erdinger white beer	bottle (5 dl)	7.50

Aperitif

	Alkohol	4 cl
Cynar	16.5%	8.50
Campari	23%	8.50
Martini white/red	15%	8.50
Ramazotti	30%	8.50
Appenzeller	29%	8.50
Pastis	40%	8.50
Fernet Branca	42%	8.50
Port wine special	19.5%	16.00

Spirits

	Alkohol	2 cl
Special grappa (special)	40%	13.00
Williams, Abricotine, Kirsch special	40%	13.00
Vieille Prune, Calvados Hors d'Age	40%	12.00
Grappa Cotinelli	38%	7.00
Cherry	37.5%	8.00
Plum	37.5%	8.00
Kernobst (fruit), Chrüter (herbal)	37.5%	7.00
Hennessy XO	40%	16.00
Gin Bombays	37.5%	10.00
Vodka	40%	10.00
Bacardi	37.5%	10.00
with cola/tonic or other soft drinks		14.00
Whisky and cola		14.00

Liqueurs

	Alkohol	cl	
Cointreau	40%	2	9.50
Flimser Röteli	25%	4	9.50
Nocino	25%	4	9.50
Grand Marnier	40%	2	9.50
Amaretto	28%	2	9.50

Whiskies

	Alkohol	4 cl
Ballantine's Finest	40%	11.00
Canadien Club	40%	11.00
Jack Daniel's	43%	15.00
Glenfiddich	40%	15.00
Dimple	40%	15.00
Lagavulin	40%	16.00
Bowmore	40%	16.00
Oban	40%	16.00
Glendronoch	40%	16.00
Cardhu	40%	16.00
Laphroaig	40%	16.00