

GRANDIS

USTRIA STARTGELS

Menu

Starters

<i>Soup of the day</i>	large	13.00
	small	10.00
<i>Bread soup</i>	large	13.00
	small	10.00
<i>Greed salad</i>		14.00
<i>Mixed salad</i>		15.00
<i>Bio buffalo Burrata and beetroot</i> with Wasabi and slices of baked pears		19.00
<i>Lamb's lettuce</i>	nature	14.00
	egg and bread croûtons	16.00
	mushrooms and bacon	19.00
<i>Carpaccio of dried beef entrecôte</i> with tomato bruschetta		28.00
<i>Crab-scrimp-avocado salad</i>		22.00
<i>Alaska wild salmon</i> with celery purée, sugar pea and pomegranate		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 hit

<i>Trio of dried beef entrecôte carpaccio, Alaska wild salmon and Baby Rock lobster</i>		36.00
<i>Marrow bone with sea salt and toasted bread</i>		18.00

Homemade pasta

(As a starter: price reduction of CHF 6.00)

Maccheroni***

Arrabbiata (spicy tomato sauce, bacon cubes) 21.00

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

Pappardelle

Bolognese (sliced beef meat) 21.00

Fresh tomato sauce 19.00

Mediterranean (zucchini, bell pepper, tomato, basil) 25.00

Gnocchi

Tomatoes and fresh basil 23.00

Sage butter and Parmesan cheese 23.00

Taglierini

Vegetables curry 24.00

Lobster bisque with Baby Rock lobster 33.00

Polenta

(prepared on an open fire to our own recipe)

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

roasted potatoes or polenta and vegetables
with homemade herb butter

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 cake)	16.00
<i>Fig salad</i> with cashew nuts and Röteli ice cream	15.00
<i>Mascarpone lime cream</i> with orange fillets, roasted pistachio nuts	16.00
<i>Iced coffee Startgels with walnut brittle</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	4.80
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		4.80
Sanbittèr Rosso	1 dl		4.80

Beer

Calanda	bottle (5.8 dl)	6.80
Calanda “Herrgöttli”	2dl tab beer	4.50
Calanda “Stange”	3dl tab beer	5.00
Calanda “Kübel”	5dl tab beer	7.00
Erdinger white beer	bottle (5 dl)	8.00

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