#### Welcome to the Restaurant & Hotel

Dear guests,

We look forward to welcoming you to our restaurant.

Our kitchen offers a select selection of home-style delicacies prepared with love and care.

We place great emphasis on using fresh, regional and seasonal ingredients to ensure you have an unforgettable dining experience.

Let us spoil our homemade specialities and classic dishes accompained by a selection of fine wines and refreshing drinks.

Our team is always at your disposal to fulfill your wishes and make your stay with us as pleasant as possible.

We wish you an enjoyable stay and bon appétit!

Hot food opening hours:

Monday to Friday 11.30-14.00 / 17.30-22.00

Saturday and Sunday hot meals all day.

Sincerely, Your Franziskaner Team

## Soups

Fresh tomato cream soup	CHF	11.00
with basil & gin		
Bouillon with egg	CHF	9.50
Homemade Bündner	CHF	12.00
Barley soup		
	0111	
"Schoppa da giuotta"	CHF	17.00
Homemade Grisons Barley soup		
served in a soup pot with homemade bread		

#### Fresh from the market

Leaf salad	CHF	9.50
Mixed salad	CHF	11.50
Lamb's lettuce "Mimosa"	small CHF	14.50
with chopped egg	large CHF	19.50
Lamb's lettuce	small CHF	16.50
with bündnerfleisch and chopped egg	large CHF	21.50

Balsamic vinegar, French-, Italian- dressing

#### Cold delicacies

Appetiser

Beef Tartar served with toast	CHF	22.00
and butter		
Large Beef Tartar	CHF	29.50
served with toast and butter		
Bündnerfleisch wafer-thin	CHF	22.00
sliced with bread and butter		
Bündnerfleisch wafer-thin	CHF	29.50
sliced with bread and butter		



Franziskaner plate with Bünderfleisch, CHF 29.00 prosciutto, bacon, meat loaf,

Mountain cheese and bread

### "Per Cumanzer" from the Grisons corner

"Quarkpizokels" with spinach,	small	CHF	22.50	
Bacon strips and mountain cheese	e large	CHF	27.50	
"Capuns Sursilvans"	small 3 pieces	CHF	22.50	
with a Riesling cream sauce	large 5 pieces	CHF	27.50	
gratinated with cheese				
"Capuns Sursilvans", vegetarian	small 3 pieces	CHF	22.50	
with a Riesling cream sauce	large 5 pieces	CHF	27.50	
gratinated with cheese				
According to old tradition	small (4 pieces	) CHF	22.50	
Homemade potato dumplings	large (7 pieces)	CHF	27.50	
filled with savoy cabbage, cheese and				
Walnut butter				
"Trinser Raviuls"	small (5 pieces	) CHF	22.50	
filled with dried pears	large (8 pieces)	CHF	27.50	
with melted butter and parmesan cheese				

These dishes are freshly prepared daily and with lots of love, using mainly local products

#### Meat dishes

Breaded giant pork schnitzel

CHF

29.50

"Elephant ear" with French fries

and vegetables

#### «Falschi Schnegga»

This house specialty is served in a small pan of snails. Topped with homemade

Café de Paris and served with pommes frites

6 pieces CHF 25.00

12 pieces CHF 38.00

Creamy pork schnitzel CHF 29.50

with buttered noodles and vegetables

Cordon bleu of pork with ham, CHF 34.50

Gruyère and mountain cheese,

Lemon tagliatelle and vegetables

Original Wienerschnitzel CHF 42.00

fried in foaming butter

with French fries and vegetables

Meat declaration: porc CH//Veal CH// Beef fillet AUS//Chicken CH// Fisch ASIEN//Bred CH

Veal cordon bleu with gypsy ham,

CHF

44.50

Gruyère and mountain cheese,

French fries and vegetables

Fillet of beef with herb butter,

CHF

47.50

French fries and vegetables

### «Prätigauer Fleischknödel»

Fresh homemade beef dumplings served with lemon twist noodels and carrots

Small portion 3 pieces CHF 22.50

Large Portion 5 pieces CHF 29.50

#### Fish dishes

Perch fillet with almonds fried in butter,

CHF

39.50

Rice and spinach leaves

People who suffer from allergies or other food intolerances should contact the staff

#### Fondue specialities

Cheese fondues are our house speciality.

Our cheeses come from selected dairies in Switzerland. Switzerland. The fondue mixture consists of six differently

cheeses and remains our secret recipe.

		200g	250g
Fondue Moitié-Moitié	CHF	29.50	33.00
Prepared with Yvorne white wine			
Fondue au Vacherin	CHF	29.50	33.00
Prepared with Vacherin cheese, without white wine			
Fondue de la Gruyère	CHF	30.50	34.00
Prepared with Gruyère cheese & Yvorne white wine			
Fondue Bierkönig Prepared with Moitie Moitie and dark bier	CHF	29.50	33.00
Glacier fondue	CHF	30.50	34.00
Prepared with Motié-Motié cheese, alpine cheese, garlic & cherr			
Fondue with porcini	CHF	32.00	35.00
Prepared with Yvorne white wine, porcini mushrooms & Williams			
Cornichons and onions	CHF		7.50

The fondues are served with bread and served with bread and potatoes,

### Cheese specialities

Processed cheese

Welcome to the realm of good flavour.

Our exquisite cheese, known for its velvety texture and delicate, peasized holes, offers an unrivalled pleasure experience for your palate. Experience one of the best processed cheeses that will enchant your senses.

Raclette with potatoes, cucumbers (2 smears)	CHF	24.50
& silver onions		
Half portion of raclette with potatoes, (1 smears)	CHF	23.50
Cucumbers, silver onions		
Salad or bündnerfleisch		
Raclette à discrétion,	CHF	39.80
You can combine these as you wish with		
Bacon, gherkins, silver onions and		
potatoes combine and preserve		
additional cherry tomatoes and grapes		
Cheese slice with ham,	CHF	20.00
Processed cheese & fried egg		
Cheese slice with pineapple and	CHF	20.00

## For our little ones

Chicken nuggets with	French fries	CHF	14.50
Breaded schnitzel with	n French fries	CHF	14.50
Creamed schnitzel wit	h buttered noodels	CHF	14.50
Tomato spaghetti		CHF	14.50
<u>Desserts</u>			
Apple pie		CHF	14.50
with vanilla sauce and	vanilla ice cream		
Homemade tiramisu	portion	CHF	12.50
	Small	CHF	9.50
Cheese plate		CHF	16.50
with Grisons pear bread, butter,			
walnuts and grapes			
Warm chocolate cake		CHF	12.50
with mango sorbet			

Please note our separate ice cream menu!