CASTELL
THE FINE ART OF RELAXING

Starters and snacks

		CHF
Marinated olives / potato chips / mountain cheese		9
Crunchy baked Bruschetta with mozzarella and tomatoes		14
Three kinds Crostini / olives / artischokes / tomatoes		15
Grisons dried sausage	beef and pork butcher Plinio	11
	deer butcher Plinio	13
	organic Lamb from Zuoz	13
"Plättli" with Grisons dried beef / South Tirol speck / plums / nut bread		25
Caesar salad / tomatoes / croûtons / parmesan		16
	with chicken and bacon	21
Winter salad / hummus / grissini / carrot-ginger-dressing		15
Kale salad / inlayed pear slices / quail eggs from S-chanf		15
Focaccia / suckling ham / arugula salad / herbal mayonnaise		14
Grisons barley soup	medium	13
	large	17

Main courses

Homemade curd "Spätzli" /cabbage / mountain cranberries		18
	with bacon	21
Homemade Gnocchi	with vegetable ragoût	19
	with South Tirol deer ragoût	24
Pasta plate with sauce by choice Bolognese / carbonara / tomato		18
Local veal sausage / potato salad / mustard / horse radish		18
Local boiled farmers sausage / sauerkraut / mustard / horse radish		19
Alpine Beef Burger / tomatoes / bacon / cheese / red wine onions BBQ Sauce / swiss french fries		27
Vegan-Burger / tomatoes / rocket salad / cheese / swiss french fries		25

Desserts

"Kaiserschmarrn" / mountain cranberry compote	medium	16
	large	21
Chocolate panna cotta / orange salad		9
Warm plums / sour cream / crumbles / vanilla ice cream		12

Please, find our daily cake and ice cream choices on our black board

Daily cake	5.50
Scoop of ice cream	3