

# DINNER MENU

## APPETIZERS

### *Mixed Winter Salad*

*leafy greens with winter vegetables, marinated mushrooms and roasted seeds*

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### *Tranches of tender boiled beef*

*with fresh horseradish, radishes and buckwheat crisp*

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## STARTERS

### *Spaghetti "à la Fastatsch"*

*garlic, Olive oil and chillies*

### *Tom Kha Gai*

*with chicken  
and lemongrass*

### *Caponetti*

*with savoy cabbage, chinese  
kefen and Lenzerheide  
mountain cheese*

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## MAIN COURSES

### *Rump of lamb*

*with pickled dried apricots,  
green beans, fried potatoes  
and Pommery mustard*

### *Seafood Pot au feu*

*fresh and saltwater fish and  
young, winter vegetables*

### *Mushroom Burger*

*served on a wholegrain mountain  
bread, portobello mushrooms  
and Guacamole*

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## DESSERTS

### *Black Forest Cherry Desert*

*with chocolate*

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### *„Americana" grape sorbet*

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### *Fresh fruit salad*

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### *Assortment of fine, regional cheeses*

*Ticino fig mustard sauce, Chutney, nuts, and grapes*