



Salads

Chamanna salad bowl
«Surprise yourself»
14.-

Regional mixed salad with
roasted seeds and nuts
7.50

Lambslettuce salad
12.-

House dressing or
Italian dressing

Soups

Chamanna freshly made
soup of the day
9.50

Broth soup with egg or noodles
8.50

Appetizers

Baked sweetbread on a bed of
crisp lambslettuce
16.-

Poached egg on a bed of spinach with
potato foam and truffle oil
14.-

Regional spread from Graubünden
20.-

Beef carpaccio with rocket,
parmesan and pinenuts
24.-

Smoked trout tartare from the Lumnezia valley
with herb salad, toast and butter
19.-

Baked salmon
23.-

Warm vegetarian appetizers

Homemade ravioli of the day
(small or large)
16.-/25.-

Homemade stuffed swiss chard rolls with
porcini mushrooms and mountain cheese
(small or large)
13.-/24.-

Main Dishes

Original veal schnitzel made with Swiss veal
served with cranberry mayo
38.-

Swiss veal strips Chamanna style
36.-

Whole roasted mountain trout from
the Lumnezia valley with Béarnaise sauce
36.-

Chateaubriand steak from Green Egg
with Café de Paris sauce, from 300 g
28.-/100 g

Argentinian entrecote 250 g
with shallot-thyme jus
48.-

Swiss rack of lamb fried in one piece
with red wine jus
38.-

Chicken breast
with tarragon cream sauce
28.-

Ottalias homemade meatloaf
with shallot-thyme jus
28.50

Braised veal shank
with stewed sauce
28.-

Sliced veal liver
with fried onions
34.-

All main courses are served
with fresh seasonal vegetables

Side dishes: Grated potato (rösti) / Chamanna fries
egg noodles (spätzli) / risotto / gratin / pasta
6.50

Desserts

Chocolate mousse with homemade
brownie and lassie
16.-

Dessert of the day
12.-

You will find more desserts
on our separate dessert menu