



Salads

Chamanna Salad Bowl
„It's a surprise!“
12.-

Mixed Salad with roasted
Nuts & Seeds
7.-

House Dressing or Cranberry-Italian Dressing

Soup

Chamanna Soup of the
Day freshly homemade
9.50

Starters

Breaded Veal Sweetbreads
on Lamb Lettuce
14.-

Soft Poached Egg on Spinach
with Potato Espuma and Truffle Oil
12.-

Dry-Cured Puschlav Ham, 80 g
9.50

Beef Carpaccio with Rucola,
Parmesan and Pine Nuts
22.-

Smoked Trout Tartar from the Lumnezia Valley
served with Herb Leaf Salad, Toast and Butter
19.-

Warm Starters Vegetarian

Homemade Ravioli
(small/large)
16.-/25.-

Handmade Capuns (a Grisons Specialty)
Porcini Mushrooms and Mountain Cheese
13.-/22.-

7050-Menu
Danny's Special
70.50

We serve a three course dinner daily chosen
from our kitchen staff and a glass of white wine
paired with the starter.

Main Courses

Original Wiener Schnitzel made from
Swiss Veal with Cranberry-Mayo
36.-

Tender Veal strips in creamy
mushroom sauce „Zurich Style“
34.-

Fried Mountain Char from the Lumnezia Valley
with Béarnaise Sauce
34.-

Chateaubriand from the „Big Green Egg“ (BBQ)
with Café De Paris from 400 g, 23.-/per 100 g
23.-

Argentinian Entrecote (250 g)
with Shallot-Thyme Sauce
48.-

Roasted Swiss Lamb Rack with
Red Wine Sauce
35.-

Cornish Hen Supreme Cut
with Tarragon-Cream Sauce
26.-

Ottalias homemade Meatloaf
with Shallot-Thyme Sauce
26.-

„Osso Bucco“ Braised Veal Shank
with Red Wine Sauce
26.-

Sliced sauted Veal Liver
with Roasted Onions
32.-

All main courses are served with fresh,
seasonal vegetables

House Fries/Potato-Gratin/Risotto
Buckwheat Knoepfli (Swiss Dumplings)
For the side dish of the Day, please ask our staff
6.50

Desserts

Chocolate Mousse
with Brownie & Lassie
16.-

Sorbet
8.-

Sorbet with Vodka
12.-

Dessert of the Day
12.-

All prices in Swiss Francs (CHF), 7.7% sales tax included
Cornish Hen France **Veal** Switzerland
Beef Ireland
Minced Meat and Bacon Switzerland