

**Welcome to the Restaurant & Hotel**

# **FRANZISKANER**

Dear guests,

We look forward to welcoming you to our restaurant.

Our kitchen offers you an exquisite selection of culinary delicacies prepared with love and care.

We attach great importance to fresh, regional and seasonal ingredients and creative preparation methods in order to offer you an unforgettable flavour experience.

Indulge in our specialities and classic dishes and enjoy a selection of fine wines and refreshing drinks.

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

For special occasions, we cordially invite you to reserve our charming wine cellar 'Cavetta' in the basement.

The cellar offers a unique atmosphere for unforgettable moments.

We wish you an enjoyable stay and bon appétit!

*Opening hours hot kitchen:*

*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	11.50
with basil & gin incl.		
cream topping		

Bouillon with egg	CHF	10.50
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Homemade Bündner	CHF	13.50
Barley soup		

## Fresh from the market

Leaf salad	CHF	9.50
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Mixed salad	CHF	12.50
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Lamb's lettuce „Mimosa“	small CHF	14.50
with chopped egg	large CHF	19.50

Balsamic vinegar, French, Italian and house dressing

Lamb's lettuce	small CHF	16.50
with bresaola and chopped egg	large CHF	21.50

## Cold delicacies

### *Appetiser*

Beef Tartar served with toast and butter	CHF	25.00
Bündnerfleisch wafer-thin sliced with bread and butter	CHF	22.00
Bresaola della Valtellina sliced with bread and butter	CHF	16.50

### *Main course*

Large Beef Tartar served with toast and butter	CHF	29.50
Bündnerfleisch wafer-thin sliced with bread and butter	CHF	29.50
Bresaola della Valtellina sliced with bread and butter	CHF	22.50
Franziskaner plate with Bündnerfleisch, prosciutto, bacon, meat loaf, Mountain cheese and bread	CHF	31.90

## „Per Cumanzer“ from the Grisons corner

„Schoppa da giuotta“ CHF 18.90

Homemade Grisons Barley soup  
served in a soup pot with homemade bread

„Quarkpizokels“ with spinach, small CHF 19.50

Bacon strips and mountain cheese large CHF 25.50

„Capuns Sursilvans“ small CHF 20.50

with a Riesling cream sauce large CHF 28.50

gratinated with cheese

„Capuns Sursilvans“, vegetarian small CHF 19.50

with a Riesling cream sauce large CHF 26.50

gratinated with cheese

According to old tradition small CHF 20.50

Homemade potato dumplings large CHF 27.50

filled with savoy cabbage, cheese and

Walnut butter

„Trinser Raviuls“ small CHF 20.50

filled with dried pears large CHF 27.50

with melted butter and parmesan cheese

## Meat dishes

Breaded giant pork schnitzel „Elephant ear“ with French fries and vegetables	CHF	29.50
Creamy pork schnitzel with buttered noodles and vegetables	CHF	30.50
Cordon bleu of pork with ham, Gruyère and mountain cheese, Lemon tagliatelle and vegetables	CHF	35.50
Original Wienerschnitzel fried in foaming butter with French fries and vegetables	CHF	43.50
Veal cordon bleu with gypsy ham, Gruyère and mountain cheese, French fries and vegetables	CHF	48.50
Fillet of beef with herb butter, French fries and vegetables	CHF	48.50

## Fish dishes

Perch fillet with almonds fried in butter, Rice and spinach leaves	CHF	39.50
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## Vegetarian & Vegan

Colourful lentil stew with fresh & seasonal vegetables	CHF	23.00
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Fresh ratatouille with flavoured wild rice	CHF	25.50
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„Green Alpine Burger“ Vegetarian burger with Sweet potato fries	CHF	27.50
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Vegan fondue	250g	500g	
With fresh pears & broccoli	CHF	25.50	37.50

## 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 Bierkönig“	CHF	28.50	31.50
<i>Prepared with beer, Motié-Motié cheese and orange liqueur Prepared with Yvorne white wine</i>			
Fondue Moitié-Moitié	CHF	29.50	33.00
<i>Prepared with Yvorne white wine</i>			
Fondue au Vacherin	CHF	29.50	33.00
<i>Prepared with Vacherin cheese, without white wine</i>			
Fondue de la Gruyère	CHF	30.50	34.00
<i>Prepared with Gruyère cheese &amp; Yvorne white wine</i>			
Glacier fondue	CHF	30.50	34.00
<i>Prepared with Motié-Motié cheese, alpine cheese, garlic &amp; cherry</i>			
Champagne fondue	CHF	32.00	35.00
<i>Prepared with Vachrin cheese, champagne &amp; whiskey</i>			
Fondue with porcini	CHF	32.00	36.00
<i>Prepared with Yvorne white wine, porcini mushrooms &amp; Williams</i>			
Cornichons and onions	CHF		7.50

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

## Cheese specialities

Welcome to the realm of good flavour.

Our exquisite cheese, known for its velvety texture and delicate, pea-sized 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 & silver onions	CHF	23.00
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Half portion of raclette with potatoes, Cucumbers, silver onions Salad or bresaola	CHF	24.50
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Raclette à discrétion, <i>You can combine these as you wish with Bacon, gherkins, silver onions and potatoes combine and preserve additional cherry tomatoes and grapes</i>	CHF	42.50
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Cheese slice with ham, Processed cheese & fried egg	CHF	22.50
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Cheese slice with pineapple and Processed cheese	CHF	21.50
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## Desserts

Apple pie with vanilla sauce and vanilla ice cream	CHF	14.50
Homemade tiramisu	CHF	12.50
Cheese plate with Grisons pear bread, butter, walnuts and grapes	CHF	16.50
Warm chocolate cake with mango sorbet	CHF	12.50

*Please note our separate ice cream menu!*