

Treat your participants to a cozy barbecue evening on our terrace.

FIRE MENU

CHF 58.00 / Person

Baby Lettuce with bacon, crouton Cesar dressing

Beef flank steak, cornmeal polenta slices, broccoli


Aubergine with soy mince, cornmeal polenta slice, Bimi (broccoli) 

Whole pineapple with sour cream lime ice cream 

TAVOLATA

CHF 68.00 / Person


Leaf salad with toppings, antipasti from the fire ring 


Tomato mozzarella, grilled watermelon with feta cheese 

Saisonal Risotto 

Salmon from the fire


Grilled mushrooms 

Veal rack, beef tomahawk, pork spareribs, Tofusteak 

Vegetables cooked in embers, baked potatoes 


Veal rack, beef tomahawk, pork spareribs

Vegetables cooked in embers, baked potatoes 


Whole pineapple with sour raspberry lime ice cream 

FONDUE

CHF 52.00 / Person


Pumpkin soup with grilled pumpkin 


Fondue 

Caramelized baked apple with nuts and cinnamon ice cream 

RACLETTE

CHF 52.00 / Person

Grissons barley soup 

Raclette with potato and pickled cucumbres 

Caramelized mandarin orange with gingerbread ice cream 

MARRONI

CHF 25.00 / Person

Chestnut from the fire 

Punsch and Mulled wine

GOOD TO KNOW

Our barbecue menu is available from the beginning of May to the end of September. Barbecues outside these months are available upon request.

▼ = Vegetarisches Gericht

▼ = Veganes Gericht

All prices include VAT.

Billing:

Food as ordered

Drinks as consumed

Origin/Declaration: Beef, veal, pork, chicken from Switzerland

Salmon, Norway

Would you like a customized barbecue offer? We are here for you and would be happy to advise you in a

personal consultation.

April 2026