

CURLER'

restaurant & pub

Salads and Starters

	CHF
Salad bowl with seasonal salad, vegetable sticks, kernels and croutons 🍴	15.–
Salad bowl with lamb's lettuce and egg 🍴	18.–
Small portion	9.–
Grisons platter	28.–
Air dried beef from the Grisons, raw ham, salsiz salami, Farmer's bacon and regional alp cheese	
Small platter	19.–

Soups

Grisons barley soup	12.–
Pumpkin soup with roasted pumpkin seeds and its oil 🍴	9.–

Main courses

Macaroni Alpine style with apple compote and roasted onions	19.–
Elbow macaronis with minced meat and apple compote	19.–
Crispy "Berner Rösti" with regional alp cheese and 2 fried eggs	22.–
Crispy Perch filets with boiled potatoes and sauce tartar	26.–
Home made meat-loaf with champignon sauce, mashed potato and vegetables	29.–
Sliced veal liver (as long as available), with sage and onions, rösti	29.–
Sliced veal (180g) Zurich style, rösti	38.–

🍴 vegetarian dishes

Kids up 12 years, accompanied by their parents get all main courses and fondues as kids portions for CHF 10.–

Cheese fondues (from 2 persons à discretion)

per person CHF

All our cheese fondues are home - made mixtures,
made of fresh products

Arena	26.–
Recipe top secret, never ask for it!	
Picante green pepper and chillies	27.–
Bosco boletus and fresh herbs	29.–
Délicieuses black truffles and truffle oil	29.–
Moité-Moité	28.–
Gruyer and Freiburger Vacherin cheese	
Side orders at your choice (Price per person)	
Mixed Pickles	4.–
Potatoes	4.–

„Two kinds“ (for minimum 2 persons à discretion)

Two different kinds of cheese fondue in the same caquelon but still separate

Fondue double Arena and Moité-Moité	27.–
Fondue different Bosco and Picante	28.–

Meat fondues (from 2 persons à discretion)

Chinoise	49.–
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Beef-, veal- and poultry meat boiled in a mild bouillon with vegetable slices,
served with rice or French fries and a variety of appropriate dip sauces
and mixed pickles.

Asian Fondue	52.–
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Beef, duck breast and king prawns boiled in bouillon
with ginger, lemongrass, Kaffir-lime leafs and vegetable slices.
The Asian fondue is served with Thai-noodles and
a variety of appropriate dip sauces and mixed pickles.

Sweets

CHF

Burned custard with crispy waffles	9.–
Meringue from Laax with whipped cream	8.–
Meringue from Laax with vanilla ice cream and whipped cream	12.–
In red wine marinated Alsatian plums with cinnamon ice cream	13.–
Fresh fruit salad	13.–
with vanilla ice cream	15.–
with kirsch schnapps	13.–
Caramel pudding with whipped cream	8.–
Sorbet vodka	13.–
Coupe Danemark	12.–
Fruit tarts	6.–
Nut croissant	3.–
„Sprüngli“ chocolate croissant	3.–

„Sweets for kids“

«Jelly bear's-coupe» with vanilla ice cream	9.–
Coupe Danemark	8.–
Caramel pudding with whipped cream	8.–
„Chocolate-fondue“ with pastry and fruits to dip	17.–

Snack menu

(available from 13.00h to 16.00h)

„Potpourri“

Grisons barley soup	12.–
Original farmer's sausage from Flims with sweet mustard and bread roll	12.–
Sandwiches with ham, salami or Grisons mountain cheese, with air-dried beef from the Grisons	6.– 8.–
Flimser andutgel, salsiz salami and regional alp cheese on a wooden shelf	17.–
Grisons platter	28.–
Air-dried beef from the Grisons, raw ham, salsiz, farmhouse bacon and Regional alp cheese Small portion	19.–