

# CHLINI KÖSTLICHKEITA, LIACHT UND RAFFINIART

*Small delicacies, light and nifty*

## GMISCHTA SALOT

Mixed salad 17

## SALOT «ZOLLSTUBA»

«Zollstuba» Salad – Lamb's lettuce from the Rhine Valley  
with warm bacon, eggs from "Wachterhof", radish and croutons 17/22

## ★ TATAR VOM SCHWIIZER WAGYU-RIND EI VOM «WACHTERHOF» MIT PICKLETA ROTA ZWIBLA, BELPÄR CHNOLLA UND CHRÜTERSALAT

Tartare from Swiss Wagyu beef  
egg from "Wachterhof" with pickled red onions, Belper Knolle cheese and herb salad 38/50

## BÜNDNARTELLER GMISCHT VOM «BRÜGGER» MIT HUUSGMACHTAM ESSIGGMUS UND FIGASENF

Plate of Grison's specialities from the butchery "Brügger"  
with homemade pickled vegetables and fig mustard 29

## SIEDFLEISCHSALOT MIT TOMATENVINAIGRETTE, CHÜRBISCHERNE UND MEERRETTICH

Boiled beef salad with tomato vinaigrette, pumpkin seeds and horseradish 26

## BÜNDNAR GÄRSCHTASUPPA (MIT SCHWIINSFLEISCH)

Grison's barley soup (with pork) 16

## RINDERCHRAFTBRÜAH MIT FLÄDLI

Beef consommé with pancake strips 14

vegetarian  vegan  lactose-free  gluten-free 

## KLASSISCHI ZOLLSTUBA GRICHT

### *Classic Zollstube dishes*

#### ★ **KALBS CORDON BLEU MIT BÜNDNARFLEISCH UND GWÜRZRACLETTECHÄÄS, DAZUA GMÜAS**

Veal cordon bleu with Grison's air-dried meat  
and spiced raclette cheese with vegetables on the side 56

#### **MELSER KALBSHOHRUGGASTEAK MIT MORCHEL-RAHMSSOSSA UND GMÜAS** gf

Prime rib veal steak from Mels (250 g) with morel cream sauce and vegetables on the side 54

#### ★ **ZÜRCHER KALBSGSCHNETZLETS AN PILZ-RAHMSSOSSA UND GMÜAS** gf

Roasted, sliced veal "Zurich style" with mushroom cream sauce and vegetables 55

#### **«RIZ CASIMIR ZOLLSTUBA» GSCHNETZLETS POULETFLEISCH MIT MUMBAI-CURRYSSOSSA FRÜCHT UND ORIENTALISCHEM RIIS**

«Ris Casimir Zollstuba» – Roasted, sliced chicken with Mumbai curry sauce,  
fruits and oriental rice 45

#### **CHALBSLÄBERLI MOL ANDERSCH – MIT BALSAMICO-SCHALOTTASOSSA TOMATA UND BASILIKUM** gf lf

A different way on veal's liver – with balsamic-shallot sauce, tomatoes and basil 45

#### **«CAPUNS VAL LUMNEZIA»**

«Capuns val Lumnezia» – In chard wrapped spaetzli dough with bacon, "Landjäger" sausage,  
raw ham and Grisons air-dried beef, steamed, on cream sauce 38  
*(also available as a vegetarian option)*

## BILAGA

### *Side dishes*

#### **NUDLA, RÖSCHTI, BRATHÄRDÖPFEL, RIS ODER POMMES**

Pasta, roesti, roasted potatoes, rice or french fries

## POT AU FEU VOM SCHWIIZER WAGYU RIND AUS SEVELEN

Braised beef stew with beef tongue, bacon, farmhouse sausage and marrowbone  
Root vegetables, leek, new potatoes and horseradish 68

## FORÄLLA VOM WIESTANNETAL – BRÖTLET IN DR PFANNA

Trout from Weisstannental- pan-fried 44

## SCHWIIZER ZANDERFILET MIT TOMATE-CHRÜTER VINAIGRETTE UND GMÜAS

Swiss pike-perch fillet with with a tomato-herb vinaigrette and vegetables 49

## ZOLLSTUBA-RÖSCHTI MIT GRÜCHERTEM SWISS LACHS US LOSTALLO CHRÜÜTERSUURRAHM, RADIESLI UND IGLAITA ZWIEBLA

Zollstuba roesti with smoked Swiss salmon from Lostallo  
herb sour cream, radishes and pickled onions 39

## ÄLPLERMAGGARONI

## MIT HÄRDÖPEL, RÖSCHTZWIBLA UND HUUSGMACHEM ÖPFELMUAS

Macaroni with potatoes,  
fried onions and homemade apple sauce 38

# CHÄÄSFONDÜS

## *Cheesefondues*

Our fondue offer is served exclusively in the Fondue- and Jägerstube.

Homemade mixture of our creamery in Bad Ragaz.

Please inform us about your choice by 2 pm on the day of your visit.

We thank you for your understanding and look forward to your pre-order.

## **FRYBURGER FONDÜ**

### **MIT GREYERZER UND VACHERIN**

Fondue Fribourg style – with Gruyère and Vacherin

– per person 36

## **HEIDI'S FONDÜ**

### **MIT BÜNDNERFLEISCH- UND ROHSCHINGGAWÜRFALI**

Heidi's Fondue with Grison's air-dried beef and raw ham cubes

– per person 39

## **GIN FONDÜ**

### **MIT 32 PEAKS GIN UND THYMIAN**

Gin Fondue with 32 Peaks Gin from Liechtenstein and fresh thyme

– per person 39

## **BIER FONDÜ «36.5 QUELLBIER»**

### **MIT CHRÜTER – E CHLI WÜRZIGER**

Beer fondue with herbs – slightly spicy

– per person 37

## **TRÜFFEL-FONDÜ**

### **MIT CHAMPAGNER UND MARMORIERTAM TRÜFFEL**

Truffle fondue with champagne and marbled truffle

– per person 57

Every cheese fondue will be accompanied on request by a small glass of Kirsch.

# FONDÜ BILAGA

## *Fondue sides*

## **GSCHWELTI**

Jacket potatoes

– per person 5

## **SCHWIIZER WAGYU MOSTBRÖCKLI US SEVELEN**

Swiss Wagyu dried beef from Sevelen

– 50 gr 25

– 100 gr 45

All baked goods are sourced from the Gwerder bakery in the region.

Please inform our staff about possible intolerances or allergies. The prices are in CHF.

# FLEISCHFONDÜS

## *Meat fondues*

### **FONDÜ BOURGUIGNONNE MIT RINDFLEISCH**

Fondue Bourguignonne with beef (200 g), rice and French fries

– per person 63

### **FONDÜ CHINOISE MIT RIND-, KALBFLEISCH UND POULET**

Fondue Chinoise with chicken, beef and veal (200 g), rice and French fries

– per person 63

### **FONDÜ CHINOISE MIT SCHWIIZER WAGYU RIND US SEVELEN**

Fondue chinoise with Wagyu beef from Sevelen (200 g), rice and French fries

– per person 95

#### **Supplement**

Additional Meat (100g) 26

Additional Wagyu Beef (100g) 42

# RACLETTE

## *Raclette*

Our Raclette must be pre-ordered by 2 pm on the same day as the restaurant visit.

Please inform us about your choice by 2 pm on the day of your visit.

We thank you for your understanding and look forward to your pre-order.

### **IHEIMISCHES RACLETTE MIT DE KLASSISCHA BILAGA**

Regional Raclette with bell pepper, garlic and nature cheese (280 g)

homemade pickles, veal sausages, bacon, raclette spices, jacket potatoes and sauces

– per person 58

## ÜSERI DESSERTS

### *Our desserts*

#### ★ **CARAMELCHÖPFLI MIT RAHM UND BRÄTZALI** v

Caramel cream pudding with cream and pretzels 15

#### **ÖPFELCHÜECHLI MIT VANILLSOSSA, MAGENTRÄS UND RAHM** v

Apple fritters (4 pieces) with vanilla sauce, „Magenträs“ seasoning and cream 16

#### **TOBLERONEMOUSSE MIT IGLEITA SAISONALE FRÜCHT** v gf

Toblerone mousse with pickled seasonal fruits 17

#### **ZOLLSTUBA-MERINGUE MIT DOPPELRAHM, BEERI UND HEUBEERISORBET**

Meringue with double cream, berries and blueberry sorbet 19

#### **HIMBEERZAUBER - HIMBEERSORBET MIT SCHNAPS** v

Raspberry sorbet with liquor 16

#### **SCHWIIZER IISKAFI MIT ESPRESSO UND VANILLGLACE**

#### **DAZUA KIRSCHSCHNAPS UND RAHM** v

Swiss iced coffee with espresso and vanilla ice-cream served with cherry liquor and cream 18

## GLACE & SORBET

### *Ice-cream & sorbet*

#### **GLACE**

#### **VANILLE, SCHOGGI, MOKKA, KARAMELL, HASELNUSS, STRACCIATELLA**

Ice-cream – Vanilla, chocolate, mocha, caramel, hazelnut, stracciatella per scoop 6

#### **SORBET**

#### **ZITRONA, ERDBEERI, HIMBEERI, MANGO, BIRE, HEUBEERI**

Sorbet – Lemon, strawberry, raspberry, mango, pear, blueberry per scoop 6

#### **RAHM DEZUE**

Whipped cream 3

## CHÄÄS

### *Cheese*

#### **CHÄÄSTELLER MIT FIIGESENF UND BIRABROT**

Cheese plate with fig mustard and pear bread 18