Hotel & Spa • 7165 Brigels

## **LUNCH MENU**

FROM 12.00 PM TO 5.30 PM

## **Starters**

House dressing   Julienned Vegetables   Seed mixture <sup>G, L, V</sup>	16
Salad bowl with smoked mountain trout Beetroot $\mid$ Onions $\mid$ Horseradish $^{G,L}$	29
Chicken breast on mixed lettuce Parmesan   Bacon   Croutons <sup>L</sup>	28
LA VAL Platter Grisons Meat   Salsiz   Mountain cheese <sup>G</sup>	32
Soup	
Grisons barley soup with dried meats Carrot   Celery   Leek <sup>L</sup>	16
Cream of seasonal vegetables with truffle pesto Celery   Leek   Parsley $^{G,L,V}$	16
Tarte Flambée	
Home-made Grisons curd-pizokel Parsley   Chives   Croutons <sup>V</sup>	from 16

## Dessert

Grisons	nut tarte with walnu	uts and Mountain honey v	11
Apple ca	ake with crumble an	d whipped cream <sup>v</sup>	11
Banana Vanilla a	*	n   Banana   Almonds   Whipped C	14 ream
Denmar Vanilla id		auce   Whipped cream	12
	ffee La Val e cream   Whipped Cro	eam   cherry schnapps	12
Per scoo	op		4
Whippe	ed Cream		2
Glace		Sorbet	
	Caramel	Apricot	
	Strawberry	Black Currant	
	Irish Cream	Raspberry	
	Coffee	Passion fruit	

Our staff will inform you, on request, about ingredients in our dishes that can provoke allergies or intolerances.

Chocolate

Vanilla

G = Gluten free | L= Lactose free | V= Vegan

Plum

Lemon

Origin: Chicken: CH, Bacon: CH Prices in swiss franks / CHF | incl.VAT