

DOOF

R E S T A U R A N T

LEJ DA STAZ

SOMMERSALAT *SUMMER SALAD* 24

knackige Blattsalate, gegrillte Melone, Gurke, Tschliner Schafskäse, Kresse, Baumnüsse, Orangen-Dressing

Crisp leaf lettuce, grilled melon, cucumber, Tschlin sheep's cheese, garden cress, walnuts, orange dressing

CAESAR SALAD 18

Römersalat, bunte Tomaten, Parmesan, Croûtons, Caesar-Dressing

Romaine lettuce, tomatoes, parmesan, croutons, caesar dressing

mit Crispy Chicken und Teriyaki-Sauce | *with crispy chicken and teriyaki sauce* + 10

GEBACKENER MARKBEINKNOCHEN *ROASTED BONE MARROW* 21

Maldon-Salz, Pangrattato, Kräutersalat

Maldon salt, pangrattato, herb salad

BURRATA PUGLIESE 24

Spargel-Erdbeer-Salat, Rucola, Pinienkerne, Zitronenöl, geröstetes Brot

Asparagus and strawberry salad, arugula, pine nuts, lemon oil, toasted bread

TATAR LEJ DA STAZ *LEJ DA STAZ BEEF TARTARE* 29

Rindfleisch 100 g, Kräuter-Mayonnaise, gebeiztes Eigelb, gebackene Zwiebeln, Kresse, Butters toast

Beef 100 g, herb mayonnaise, cured egg yolk, crispy onions, cress, buttered toast

ENGADINER WEISSWEINSUPPE *ENGADINE WHITE WINE SOUP* **14**

Maienfelder Riesling, Crème fraîche, Schnittlauch, Croûtons
Maienfeld riesling, crème fraîche, chives, croutons

GELBE PAPRIKASUPPE *YELLOW BELL PEPPER SOUP* **14**

Kräuter-Flädli, Wildblüten
Herb pancake strips, wild blossoms

VEGGIE-PLÄTTLI *VEGGIE PLATTER* **36**

Baba Ganoush, Grillgemüse, Tschliner Schafskäse, Taboulé, Hummus, Oliven,
eingelegte Feigen, geröstetes Brot
*Baba Ganoush, grilled vegetables, Tschlin sheep's cheese, tabbouleh, hummus, olives,
pickled figs, toasted bread*

STAZER PLÄTTLI *STAZ PLATTER* **38**

Salametti, Rohschinken, Bresaola vom Hausmetzger, Alpkäse aus Pontresina, Feigensenf,
gepickeltes Gemüse
*Salametti, cured ham, bresaola, alpine cheese from Pontresina, fig mustard,
pickled vegetables*

RIGATONI ALLA NORMA	27
Aubergine, Tomate, gesalzener Ricotta, Basilikum, Pangrattato <i>Eggplant, tomato, salted ricotta, basil, pangrattato</i>	
GEHACKETS & HÖRNLI <i>SWISS MACARONI</i>	29
Rindfleischragout, Apfelmus, Parmesan <i>Beef ragout, apple sauce, parmesan</i>	
ZITRONEN-RISOTTO <i>LEMON RISOTTO</i>	28
Grillgemüse, Mascarpone, Rucola, Parmesan <i>Grilled vegetables, mascarpone, arugula, parmesan</i>	
BLÄTTERTEIG-PASTETLI <i>VOL-AU-VENT</i>	27
Spargel, Champignons, Fave-Bohnen, Kräuterrahmsauce <i>Asparagus, mushrooms, fava beans, herb cream sauce</i>	
mit Kalbfleisch-Chügeli <i>with veal meatballs</i>	+ 8
mit Flusskrebsschwänzen <i>with crayfish tails</i>	+ 8
BACKFISCH <i>FRIED FISH</i>	38
Schweizer Lachs, asiatischer Gurkensalat, Miso-Mayonnaise, Süsskartoffeln <i>Swiss salmon, asian cucumber salad, miso mayonnaise, sweet potatoes</i>	

ALPSTEIN POULETBRUST SUPREME CA. 200 G	29
<i>ALPSTEIN CHICKEN BREAST SUPREME AROUND 200 G</i>	

mit Zitronen-Kräuter-Tomaten-Butter
with lemon herb tomato butter

KOTELETT VOM APFELSCHWEIN CA. 250 G	32
<i>APPLE-FED PORK CHOP AROUND 250 G</i>	

mit Apfelchutney
with apple chutney

RINDS RIB EYE CA. 250 G	38
<i>BEEF RIB EYE AROUND 250 G</i>	

mit Café de Paris Butter gratiniert
Gratinated with Café de Paris butter

BEILAGEN SIDES

Kleiner bunter Salat mit Orangen-Dressing <i>Small mixed salad with orange dressing</i>	8
Ratatouille	8
Pommes frites <i>French fries</i>	7
Süßkartoffel-Pommes <i>Sweet potato fries</i>	8
Knoblauch-Brot <i>Garlic bread</i>	7

DESSERTS

AFFOGATO AL CAFFÈ 9.5

Espresso, Vanilleglacé
Espresso, vanilla ice cream

CAFÉ FRAPPÉ 12.5

Espresso Croquant, Schlagrahm, süsse Mokkaohnen
Espresso croquant, whipped cream, sweet mocha beans

MANGO-TIRAMISU 14

Mascarpone, Mandelblätter
Mascarpone, almond flakes

SÜSSE CANNELLONI SWEET CANNELLONI 14

Limoncello-Vanillecreme, Erdbeeren, Pistazien
Limoncello vanilla cream, strawberries, pistachios

APFEL IM STRUDELSACK APPLE STRUDEL 14

Caramelita Glacé, Vanillesauce, Schoko-Crumble
Caramelita ice cream, vanilla sauce, chocolate crumble

HAUSGEBACKENE KÜCHEN UND WÄHEN 8

HOMEMADE CAKES AND TARTS

GLACE ICE CREAM 4.5

Vanille, Caramelita, Espresso Croquant, Schweizer Schokolade, Ahorn-Walnuss, Erdbeere,
Stracciatella, Blaubeer-Käsekuchen, Panna Cotta-Himbeere
*Vanille, caramelita, espresso croquant, swiss chocolate, maple walnut, strawberry,
stracciatella, blueberry cheesecake, panna cotta raspberry*

SORBET 4.5

Zitrone-Limette, Himbeere-Erdbeere, Passionsfrucht-Mango
Lemon lime, raspberry strawberry, passion fruit mango

RAHM WHIPPED CREAM 1.5
