

Welcome to the Heimeli – here you'll find the English version of our menu. Enjoy your meal!

Starter:

Sapüner "Staisuppa"

(Soup - always different – let yourself be surprised by the soup and its story) 12.-/14.-

Grisons Barley Soup with Grisons meat 13.-/15.-

Vegan Barley Soup with smoked tofu 13.-/15.-

Leaf Salad with egg, nuts, figs, 12.-/14.-

Mixed Salad 14.-/16.-

Beefsteak tartare made from premium beef, 150 g, 34.-

served with toasted homemade bread

Beetroot carpaccio with feta and arugula 17.-

“Chüpfäplättli” Selection of Cold meats and Alpine Cheeses

with farmhouse bacon, Grisons air-dried meat, alpine cheese, regional specialties,
homemade bread, and butter (for 2 persons) 29.-

Salsiz from the Farm (Farm Butchery Sonnenrüti)

exclusively served on the meat board with homemade bread 13.-

Homemade Salad Dressings – your choice: Heimeli (similar to French style) or

Sapüner (Italian style, vegan)

Heimeli-Hit

Alpine Macaroni

with homemade apple-purée – also available as a vegetarian option 26.-

Heimeli Burger

Homemade *Bio Natura Beef* patty on a special Heimeli bun, with local
alpine cheese and salad garnish 28.-

Veal sausage with onion sauce and Rösti 28.-

Schanfigg-style Cordon bleu – natural veal filled with Bündnerfleisch

(air-dried Grisons beef), two kinds of cheese, and Alpine herbs,
served with fried potatoes and vegetables 48.-

Veal involtini with lemon sauce, served with risotto and vegetables. 44.-

Cheese toast (“Chässchnitta”) plain / with ham and fried egg 18.-/24.-

Rösti Pans

Alpine Rösti with bacon and cheese 24.-

Farmers Rösti with bacon, cheese, and a fried egg 28.-

Regional Specialties from Grisons/ Graubünden

Capuns Swiss chard leaves filled with *Salsiz* sausage and Grisons air-dried meat in a
spätzli dough, served with a gravy of bouillon and milk and covered in grated cheese.

(Capuns is a traditional Swiss dish, and there is no direct English equivalent-

Capuns can be served as a vegetarian or a vegan option if wished. 32.-

Pizzoccheri

Buckwheat noodles with savoy cabbage, carrots, potatoes, alpine cheese,
onions, garlic, and sage (gluten-free option available) 32.-

Munggapfiff: Alpine macaroni with homemade applesauce 13.-

Heimeli Burger: Homemade natural beef burger with Alpine cheese 18.-

Zwergliteller: Small sausage slices with fried potatoes 15.-

Vegan Dishes:

Starter:

Sapüner "Staisuppa"

(always different – let yourself be surprised by the soup and its accompanying story) 12.-/14.-

Barley Soup with Smoked Tofu 13.-/15.-

Leaf Salad with Nuts, Figs 12.-/14.-

Mixed Salad 14.-/16.-

Salad Dressing:

Homemade *Sapüner* (Italian style, vegan)

Heimeli-Hit

“Bärgler” Burger

with plant-based meat alternative and a generous salad garnish 28.-

Capuns with Alpine Herb Sauce

(gluten-free) 32.-

Pizzoccheri

Buckwheat noodles with savoy cabbage, carrots, potatoes, onions, garlic, and sage
(gluten-free on request) 32.-

For vegan desserts, please see the dessert section.

Fondue:

Fondue is a cheese dish – a Swiss specialty. Anyone who loves cheese, especially warm cheese, will also love fondue.

Our Fondue:

From the Maran Dairy, Arosa

Our base fondue for all Heimeli fondues – exclusive, fresh, and full of flavor

Maraner Classic – the Mild One

A blend of six carefully selected Swiss cheeses, including alpine and mountain cheeses
(the recipe remains a secret) 34.-

Fusion

Maran – Heimeli – the Bold One

Based on the Maraner Classic, fused with our local alpine cheese
– for a stronger, more robust flavor 36.-

Our Desserts

“Schoggigluscht” (Chocolate Craving)

2 scoops of chocolate ice cream, 1 scoop of vanilla ice cream, hot chocolate sauce 12.-/15.-

Sapüner Arve Cup

2 scoops of Swiss pine (*Arve*) ice cream, 1 scoop of vanilla ice cream, rosemary-poached
pear, pear syrup with a hint of Williams pear schnapps (contains alcohol) 12.-/15.-

Strela Iced Coffee Dream

3 scoops of mocha ice cream with fine espresso 12.-/15.
All dessert, ice cream, and sundae options served with whipped cream + 2.- (for cream)

“Miniglüschtli”

Just a little something to nibble on when you're already full – includes your choice of
ice cream and a “mini ice cream surprise” 7.-

Ice Cream Flavors:

Vanilla, mocha, chocolate, pistachio, walnut, Swiss pine (*arve*)

More flavors depending on the season

Sorbet (vegan):

Seasonal selection

Vegan Ice Cream: Based on oat cream 7.-

“Zwergli Coupe” (Kid’s Cup)

Just for children – two scoops of ice cream of their choice

All dessert, ice cream, and sundae options served with whipped cream 7.-

One scoop: 5.-

Homemade Fruit Tart

Our exclusive shortcrust pastry specialty 10.-

Chocolate Dream

Warm chocolate cake with chocolate sauce and vanilla ice cream 16.-

Crêpe with caramelized pear and apple slices and walnut ice 19.-

Affogato – vanilla ice cream with espresso 9.-

All dessert options with whipped cream + 2.-

Vegan Desserts

Vegan Chocolate Dream

Chocolate cake with warm chocolate sauce and one scoop of vegan ice cream 16.-

Homemade Fruit Tart

Our exclusive shortcrust pastry specialty 10.-

With whipped oat cream + 2.-