



Warm Welcome

in the Stüva da la Posta.

**We offer you classic swiss dishes,
which we as far as possible,
we prepare only with regional products.**

**The whole team wishes you
a nice stay and a good appetite.**



Salads, appetizers and snacks

Green salad with French or Italian dressing

CHF 12.00

Mixed salad with French or Italian dressing

CHF 15.00

With baked fresh goat fresh cheese on salads

CHF 9.00

Lamb's lettuce with bacon and porcini mushrooms

CHF 21.00

Plate Grisons style with specialities of air cured meat,
mountain cheese, vinegar vegetables and olives

CHF 29.00



Soups

Barley cream soup

CHF 13.50

Beef bouillon with or without Egg

CHF 12.50 / CHF 10.00

Cream soup of tomatoes with croûtons

CHF 13.00

Porcini mushrooms cream soup with
croutons and fresh parsley

CHF 14.00



Main dishes

Capuns with dried meat and vegetables
with cream sauce and gratin with mountain cheese

CHF 26.00

Vegetarian Capuns
with cream sauce and gratin with mountain cheese

CHF 26.00

Veltliner Pizzoccheri
with garlic-sage butter, mountain cheese

CHF 28.00

Grison buckwheat Pizokel
with rosemary, bacon, Cagiöl cheese cream sauce and fried onions

CHF 28.00

Homemade Casarecce arrabbiata style
with Grana Padano

CHF 25.00



Homemade Rösti

with veal sausage and onion sauce

CHF 26.00

with fried egg, mountain cheese and bacon

CHF 26.00

with smoked salmon and fine herb sour cream

CHF 26.00

with apple chutney and venison ha

CHF 26.00

Creamy herbrisotto

with roasted porcini mushrooms

CHF 29.00

with smoked salmon

CHF 29.00

with ratatouille

CHF 29.00



Homemade Gnocchi

with tomato sauce or Bolognese sauce

CHF 28.00

with Bolognese sauce

CHF 28.00

with sage butter

CHF 28.00

with mountain cheese and marinated rocket salad

CHF 28.00



Meat and Fish

Venison entrecôtes
with spinach and porcini mushrooms risotto

CHF 49.00

Zurich ragout
with Röstli and market vegetables

CHF 49.00

Crispy „Wienerschnitzel“
with french fries, market vegetables
and jam of horseradish and cowberry

CHF 49.00

Pike perch fillet
on ratatouille with rösti

CHF 45.00



Our Fondues

from 2 people

We are happy to serve you
in a dedicated inside Fondue Lounge

Fondue Chinoise

We would like to ask you to give us up to 40 minutes preparation time

with 200g meat (veal, beef, chicken)
5 different sauces,
french fries and vinegar vegetables

CHF 57.00 per person

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Cheese Fondue

with 200g homemade cheese mix,
bread and 1 glass of "Kirsch" per person

CHF 32.00 per person



For the Kids

Schnecke

Small green salad with tomato and cucumber

CHF 8.00

Flurina

Gnocchi with tomato sauce or Bolognese sauce or butter

CHF 16.00

Zwerg

“Hörnli” with tomato sauce or Bolognese sauce or butter

CHF 16.00

Zottel

Sausage with Rösti and cream sauce

CHF 18.00

Zick

Grilled fish filet with Rösti and cream peas

CHF 18.00

Globi

Omelette of 2 eggs with ham and cheese

CHF 14.00

Räuberteller

To take something from mom and dad

CHF 0.00



Dessert and ice cream

Coupe Stüva
with 2 scoops mocca ice-cream,
sour cherry compote, whipped cream and chocolate grater

CHF 14.00

Winter chocolate cake
with Fior di latte ice-cream and plum compote

CHF 16.00

Classic Tiramisu`

CHF 15.00

Homemade apple strudel
with a hot drink,
vanilla sauce or vanilla ice-cream or whipped cream

CHF 12.50

Homemade nut cake

CHF 6.50

Plate of cheese
with Cagiöl, Badile and Cagiölin from Grison,
homemade bread of fruits, fig mustard

CHF 22.00



Ice cream

Chocolate, vanilla, strawberry, mocca, fior di latte
lemon, raspberry

per scoop CHF 5.00

whipped cream CHF 1.50

Frappés

CHF 9.00

Swiss made Iced coffee – Iced chocolate
with cream

CHF 11.00

Rates including VAT

We would be pleased to inform you
about possible allergens
upon request