

PITSCHNA SCENA

MITTAGSMENÜ | LUNCH MENU | 30.03. – 05.04. 2026 | CHF 23.00

MONTAG

Bündner Gerstensuppe

Rind „Tagliata“

Rosmarin Kartoffeln, Zucchetti

DIENSTAG

Safran Risotto

Spinat

Gebratenes Lachsforellenfilet

Kartoffelpüree, Brokkoli

MITTWOCH

Penne

Bolognese Sauce

Tageskuchen und Schokoladeneis

DONNERSTAG

Gemüse Minestrone

Schweine Piccata

Tagliatelle, Gemüse Bouquet,

Steinpilzsauce

FREITAG

Paccheri Vongole

Pochierter Kabeljau

Reis, Spinat, Sauce Vierge

SAMSTAG

Bündner Pizokel

Bergkäse, Mangold, schwarzer

Trüffel

Apfelstrudel

Vanilleeis

SONNTAG

Risotto

Spargel, Morchel

Gebratenes Lamm Gigot

Kartoffelgratin, gemischtes Gemüse, Pinot

Noir Sauce

MONDAY

Grison's barley soup

beef „tagliata“

rosemary potatoes, zucchetti

TUESDAY

saffron risotto

spinach

pan-fried salmon fillet

mashed potatoes, broccoli

WEDNESDAY

penne

bolognese sauce

daily cake and chocolate ice cream

THURSDAY

vegetable minestrone

pork piccata

tagliatelle, vegetable bouquet, porcini

sauce

FRIDAY

paccheri vongole

poached cod fillet

rice, spinach, sauce vierge

SATURDAY

Grison's pizokel

mountain cheese, chard,

black truffle

apple strudel

vanilla ice cream

SUNDAY

risotto

asparagus, morel

pan-fried lamm gigot

potato gratin, mixed vegetables, pinot

noir sauce



TÄGLICH OFFEN | OPEN
DAILY
12 — 14.30 , 17.30 — 23



KÜCHE | KITCHEN
12 — 14, 18 — 21.30



TISCH
RESERVIEREN
BOOK YOUR TABLE

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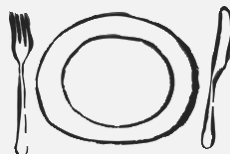
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