




Welcome  
**Restaurant Vista Sol**


# Spring menu

## Starter

**Spring salad**  16.50  
Leaf salads with tomatoes, spring onions, apple and blueberries  
with Italian dressing

## Main courses

**Spaghetti with green asparagus and ham**<sup>(CH)</sup> 26.50  
Spaghetti with sautéed green asparagus and strips of ham  
with a light cream sauce

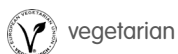
**Beetroot carpaccio**  24.50  
Finely chopped beetroot with rocket salad on a sesame dressing  
served with homemade hummus

**Asparagus salad with Swiss chicken breast** 27.50  
Salad of fresh green asparagus with a sesame dressing  
served with grilled chicken breast

## Dessert

**Panna Cotta with rhubarb** 13.50  
Homemade yogurt panna cotta with rhubarb compote

**Between 12.00 – 14.00 o'clock the preparation of these dishes could require some extra time as usual. We asked you kindly for your understanding.**



## Snacks

Cheese tartlet	4.50
Ham croissant	4.50
Silserli	4.50
Bread roll with cold cuts	4.50
Bircher muesli with fruits	8.50
Home-made fruit tart	5.20
Portion of whipped cream	1.50

**Please find more snacks in our showcase**

## Canapés

with asparagus, egg, ham, salami or asparagus & egg	5.50
with tuna or celery	6.00
with smoked salmon	7.00

**For the daily sandwich selection please ask our service staff**

## Salads


Green salad		7.50
Mixed salad		10.50
	<u>simple</u>	<u>garnished</u>
Sausage salad	16.50	21.50
Sausage-cheese salad (Emmentaler)	16.50	21.50

The salads are served with our fine house dressing

## Soups

Grisons barley soup		8.50
Tomato cream soup		9.50

## From the oven

Flammkuchen with bacon and onions		12.50
Flammkuchen with vegetables		16.50
Pizza Margherita		14.50
Pizza Diavolo (spicy)		16.50
Pizza Speciale		16.50

## For the big appetite

### **Fitness plate with various salads**

& Fried chicken breast	23.50
& Chicken-Nuggets	21.50
& Pike-perch crispies and homemade tartar sauce	22.50
& Falafels	21.50

**The salads are served with our fine house dressing**

### **Hamburger with homemade burger sauce**

with Swiss-Angus beef-patty	15.50
with vegetarian patty	14.50

### **Spaghetti Morano**

with garlic, olive oil, chilli, cherry tomatoes  
and sliced breadcrumb pork escalope  
Also available as vegan: 20.50

25.50

Portion of French Fries	7.50
Green side salad	3.50
Mixed side salad	6.00

## Child menu (up to 12 years)

Spaghetti with tomato sauce, glas of syrup	9.00
Chicken nuggets with French fries, glas of syrup	11.00

<b><u>Mineral water &amp; Softdrinks</u></b>	<b><u>20 cl</u></b>	<b><u>30 cl</u></b>	<b><u>50 cl</u></b>	<b><u>100 cl</u></b>
Arkina (still water)	2.90	3.80	5.50	8.00
Rhüzünser (acidulated water)	2.90	3.80	5.50	8.00
Ice-Tea	3.30	4.20	6.00	
Ramseier Apfelschorle	3.30	4.20	6.00	
Citro	3.30	4.20	6.00	
Tap water*	2.00	2.50	3.50	

\*Please understand that we charge tap water for the service provided with it.

### **Softdrinks bottles**

Coca-Cola / Coke Zero		33 cl	4.80
Rivella rot / blau		33 cl	4.80
Sinalco		30 cl	4.80
Schweppes Tonic Water / Bitter Lemon		20 cl	4.80
Vitamin Well (several flavors)		50 cl	6.50

### **Juices**

Fresh squeezed ZAMBA orange juice		20 cl	5.20
Ramseier apple juice		33 cl	4.80
Ramseier Suure Moscht (non-alcoholic)		50 cl	5.50
Ramseier Suure Moscht (with alcohol)		50 cl	5.50
Smoothies (Offer on separate card)		30 cl	8.50

### **Wine by glass**

#### **White**

Féchy (CH) – Chasselas		1 dl	5 dl
Pinot Grigio (ITA) – Grauburgunder		4.50	21.00
		4.50	21.00

#### **Rose**

Oeil de Perdrix (CH) – Pinot Noir		4.50	21.00
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#### **Red**

Magdener Blauburgunder (CH) – Pinot Noir		5.50	26.00
Primitivo Salento (ITA) – Primitivo		4.50	21.00

If you are suffering by a food allergy or a imcompatibility, please talk to our service staff.

All prices are CHF and incl. 7.7% VAT

<u>Draft beer</u>	<u>20 cl</u>	<u>30 cl</u>	<u>50 cl</u>
Feldschlösschen Original / Panaché (with Citro)	3.60	4.70	6.00
Feldschlösschen Naturfrisch	3.80	4.90	6.50
Feldschlösschen Saisonbier	3.80	4.90	6.50

### Beer bottles

Schneider Weisse		50 cl	7.00
Feldschlösschen (non-alcoholic)		33 cl	4.90
Feldschlösschen Weizenfrisch (non-alcoholic)		33 cl	4.90

### Aperitifs and spirits

Prosecco		10 cl	8.00
Apérol Spritz		20 cl	9.50
Dolce Vita		20 cl	9.50
Martini Floreale (non-alcoholic)		20 cl	8.50
Gespritzter Weisswein		20 cl	5.50
Campari	23%	4 cl	6.50
Cynar	16%	4 cl	6.50
Martini bianco / rosso	15%	4 cl	6.00
Kirsch	40%	2 cl	6.00
Williamine Morand	43%	2 cl	6.50

### Coffee & Co.

Espresso			4.50
Double Espresso			7.00
Coffee			4.50
Milk coffee			5.00
Cappuccino			5.00
Kaffee Mélange			6.00
Latte Macchiato			6.00
Frozen Latte Macchiato			6.00

All coffee specialities are also available decaffeinated and/or with vegetable milk.

Milk cold		20 cl	<b>2.90</b>
Cold chocolate (Caotina or Ovomaltine)		30 cl	4.40
Hot chocolate (Caotina or Ovomaltine)		20 cl	4.20
Tee (Ronnefeldt, several flavors)			4.50

## Origin of meat and fish

### Meat

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Lamb	Australia / New Zealand
Duck	France
Chickenbreast	Switzerland
Chicken Nuggets	Argentina
Venison	EU / New Zealand
Pheasant	EU / New Zealand

### Fish

Pike perch	Ukraine / Germany
Salmon	Norway / Scotland
Tuna	Philippines
Shrimps	Vietnam / Thailand*

\*Could be produced with hormones and/or antibiotics or others antimicrobial performances.