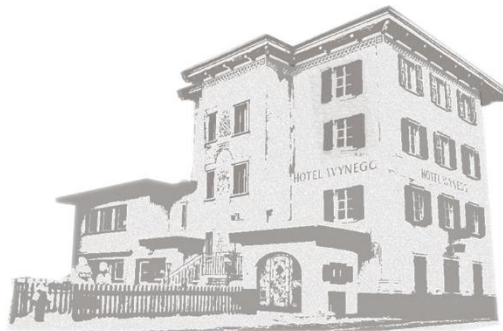




HERZLICH WILLKOMMEN IM WYNEGG

Speisen

Ich hab die Welt durchwandert zog wohl
durch feld und Gassen Jetzt will ich mich zu
Speis und Trank im Wyneck niederlassen

Pauli Guler





ENGLISH MENU

SALADS

Green salad 9,00

Mixed salad 12,00

Salad „Wynegg“

Leaf salads, avocado, sun-dried tomatoes, croutons, olives & parmesan

Starter / Main Course

nature (vegan possible) 17,50 / 23,50

with chicken 21,50 / 28,50

with shrimps 23,50 / 29,50

with spring rolls (veggie) 21,50 / 28,50

The salads are served with French, Italian  or our house dressing .

SOUPS

Traditional homemade barley soup 12,00

Bell pepper lemon grass soup  13,50

with chickpea salad

Soup of the day 10,00

 = vegan

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STARTERS

Snails from Burgundy	6 pcs.	19,00
with herb butter & French bread	12 pcs.	29,00
„Fake snails“	6 pcs.	17,00
sautéed beef cubes	12 pcs.	27,00
with herb butter & French bread		
„Completely fake snails“	6 pcs.	8,50
homemade pizokels	12 pcs.	13,50
with herb butter & French bread		
Grisons platter	normal	24,00
	large (2 persons)	32,00
raw ham, air-dried beef, bacon		
salsiz & alpine cheese from the Kesslerhof in Klosters		
Ratatouille „Wynegg“ with parmesan foam		21,50
tomato sauce with parmesan & French bread		
<i>As a main course, choose your side dish on next page</i>		28,00
(vegan possible too)		
Homemade sourdough cracker ✓		13,00
with guacamole dip	<i>per add. person</i>	6,00
& marinated olives		
Caramelized goat cream cheese		19,50
with beetroot apple salad, poached pear with saffron		
& nuts thyme cracker		
„Tagliata di manzo“		26,50
Short fried beef entrecote with rocket salad, cherry tomatoes,		
balsamic reduction & parmesan stripes		
<i>main course</i>		46,00

✓ = vegan

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MAIN COURSES

Veal liver strips with port wine sauce 43,00
& apple onion vegetables

Beef „Stroganoff“ 43,50

Variation of organic lamb from Davos 53,00
from Hof zur Seewiese
rack, gigot & cevapcici

Local pork chop (with crust) 38,50
from the Kesslerhof in Klosters, with herbal butter

Fried trout filets from Klosters 45,00
with Dijon mustard dill foam

Sliced veal „Zurich style“ 47,50

200g well aged Swiss beef entrecôte 53,00
served with sauce béarnaise

All dishes are served with fresh vegetables.

Please choose your side dish:

- **Roesti**
- **Pizokel**
- **Tagliatelle**
- **French fries**
- **black rice**

 = vegan

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PIZOKELS

Enjoy our homemade „Pizokels“ in different variations...

For the Non – Locals:

Pizokel are a local kind of pasta made out of flour, eggs, milk & curd

Äpler Pizokels with bacon, onion, cream & cheese served with homemade apple purée	23,00
„Stroganoff“ Pizokels with beef strips, peppers, mushrooms & gherkins	29,50
Veggie Pizokels with pesto rosso, garden rocket, pine nuts, parmesan & balsamic	24,50
„Wynegg“ Pizokels with grapes, walnuts, honey and Taleggio cheese	25,50

 = vegan

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DESSERT

Peach Tiramisu	15,50
with compote & pistachio ice cream	
Orange tarte	13,50
with raspberry lemon thyme sorbet	
Coconut mousse ✓	14,00
with wild berries sorbet & passionfruit sauce	
Ice coffee „Wynegg“	14,50
with schnapps	16,50
The Colonel	13,50
Lemon sorbet with Vodka	
Coupe Denmark	13,00
Chocolate – ice cream – bowl	14,50
Egg nogg – ice cream – bowl	14,50
Sorbet – bowl ✓	14,00
Coupe Romanoff (seasonal)	14,50
Yoghurt – berry – ice cream – bowl (seasonal)	14,50
<i>All coupes and Glace bowls are also available in small</i>	-2,50
Scoops of ice cream / sorbet	3,50
Flavours: chocolate / vanilla / strawberry / coffee / pistachio / yoghurt berry / fior di latte / wild berries sorbet ✓ / mango sorbet ✓ / lemon sorbet ✓ / raspberry lemon thyme sorbet ✓	
<i>with whipped cream / with chocolate sauce</i>	+1,00

✓ = vegan

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KID'S MENU

Children`s salad	5,00
small & mixed	
Breaded schnitzel (pork)	14,00
with French fries & vegetables	
Homemade chicken nuggets	14,00
with French fries & vegetables	
Noodles or fried pizokel	9,00
with butter or tomato sauce	

KID'S DESSERT

Kid's sundae	9,00
1 small scoop of vanilla, chocolate & strawberry ice cream in waffle cups with smarties & whipped cream	
Scoops of ice cream / sorbet	3,50
Flavours: chocolate / vanilla / strawberry / coffee / pistachio / yoghurt berry / fior di latte / wild berries sorbet ✓ / mango sorbet ✓ / lemon sorbet ✓ / raspberry lemon thyme sorbet ✓	
<i>with whipped cream / with chocolate sauce</i>	<i>+1,00</i>

 = vegan

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