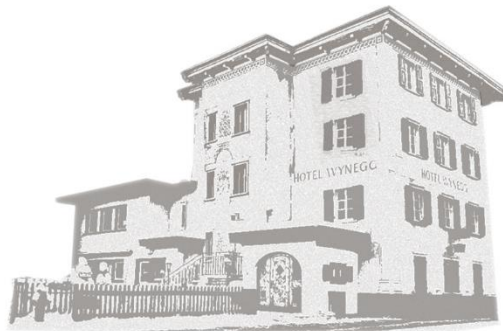




HERZLICH WILLKOMMEN IM WYNEGG

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

Lamb's lettuce 16,00
with bacon, egg & croutons *without bacon* 15,00

Salad „Wynegg“

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

Starter / Main Course

nature (vegan possible) 15,50 / 19,50
with chicken 18,50 / 25,50
with shrimps 23,50 / 29,50
with spring rolls (veggie) 18,50 / 25,50

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

Cream soup of saffron from Grisons 16,00
served with blood orange sorbet and fried shrimps
without shrimps 14,00

✓ = vegan

Alle Preise verstehen sich in Schweizer Franken inkl. MwSt. / All prices are in swiss francs incl. VAT
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STARTERS

Snails from Burgundy	6 pcs.	19,00
with herb butter & baguette	12 pcs.	29,00
„Fake snails“	6 pcs.	17,00
sautéed beef cubes	12 pcs.	27,00
with herb butter & baguette		
„Completely fake snails“	6 pcs.	8,50
homemade pizokels	12 pcs.	13,50
with herb butter & baguette		
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 & baguette		
<i>As a main course, choose your side dish on the next page</i>		28,00
(vegan possible too)		
Homemade sourdough cracker 		13,00
with trio of dips & olives	<i>per add. person</i>	6,00
Home marinated salmon from Grisons		26,50
with pickled radish, wasabi mayonnaise & crunch		
Tagliata di manzo		26,50
roasted, sliced beef entrecote on rocket salad		
with cherry tomatoes & balsamic reduction		
<i>As a main course</i>		46,00

 = vegan

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MAIN COURSES

Veal liver strips with port wine sauce & apple onion vegetables	41,00
Beef „Stroganoff“	43,50
Variation of organic lamb from Davos from Hof zur Seewiese rack, gigot & cevapcici	53,00
Local pork chop (with crust) from the Kesslerhof in Klosters, with herbal butter	37,50
Fried trout filets from Klosters with Dijon mustard dill foam	43,00
Sliced veal „Zurich style“	47,00
200g well aged Swiss beef entrecôte served with sauce béarnaise	53,00

All dishes are served with fresh vegetables.

Please choose your side dish:

- **Roesti**
- **Pizokel**
- **Tagliatelle**
- **French fries**
- **Couscous**

 = 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 23,00

with bacon, onion, cream & cheese
served with homemade apple purée

„Stroganoff“ Pizokels 29,50

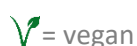
with beef stripes, peppers,
mushrooms & gherkins

Veggie Pizokels 24,50

with pesto rosso, garden rocket,
pine nuts, parmesan & balsamic

„Wynegg“ Pizokels 25,50

with grapes, walnuts, honey and Taleggio cheese



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DESSERT / CHEESE

Dark chocolate cremeux	15,50
with brittle, pear vanilla compote & seaberry sorbet	
Homemade apple strudel	14,50
with cinnamon ice cream & roeteli cherries	
Coconut mousse ✓	13,50
with wild berries sorbet & passionfruit sauce	
Cheese plate	18,50
composed by our sommelier	
Ice coffee „Wynegg“	14,50
with schnapps	16,50
The Colonel ✓	13,50
Lemon sorbet with Vodka	
Coupe Denmark	13,00
Egg nogg – ice cream – bowl	14,50
vanilla & chocolate ice cream, almond brittle, egg nogg	
Sorbet bowl ✓	14,00
Lemon, wild berries, seaberry	
Scoops of ice cream / sorbet	3,50
Flavours: chocolate / vanilla / strawberry / coffee / cinnamon / wild berries sorbet ✓ / lemon sorbet ✓ / seaberry sorbet ✓	
<i>with whipped cream</i>	+1,00
<i>with chocolate sauce</i>	+1,50

✓ = vegan

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KID'S MENU

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

KID'S DESSERT

Kid's sundae 1 small scoop of vanilla, chocolate & strawberry ice cream in waffle cups with smarties & whipped cream	9,00
Scoops of ice cream / sorbet Flavours: chocolate / vanilla / strawberry / coffee / cinnamon / wild berries sorbet✓ / lemon sorbet✓ / seaberry sorbet✓ <i>with whipped cream</i> <i>with chocolate sauce</i>	3,50 +1,00 +1,50

✓ = vegan

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