




SUPPA | SOUP


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| Grisons barley soup local soup | 10.50 |
| Fine soup of the day | 9.50 |

PRESPISAS | STARTERS

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| Mixed salad or green salad with egg | 10.50 |
| Green salat with Spring roll | 14.50 |
| Capuns Sursilvans OR Vegi Capuns  VEGI | 16.00 |
| Spätzli dough with cubes of dried meat, wrapped in Swiss chard leaves. Served in a light bouillon cream sauce and topped with melted cheese | |

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| Tartare heartily seasoned and richly garnished Toast | 80g | 22 |
| | 150g | 36 |

SPECIALITADS GRISCHUNAS


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| Capuns Sursilvans OR Vegi Capuns  VEGI | 27 |
| Spätzli dough with cubes of dried meat, wrapped in Swiss chard leaves. Served in a light bouillon cream sauce and topped with melted cheese | |

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| Grisons polenta (Corn) with dried pears and colourful vegetable bouquet  VEGAN | 28 |
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KRÜZLI KLASSIKER | BIO & SWISS MEAT

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| BIO pork cordon bleu Lyon potatoes vegetable bouquet | 37 |
| Homemade Lamb sausage Polenta vegetable bouquet | 27 |
| Veal Schnitzel with morel mushroomsauce Polenta vegetable bouquet | 42 |
| Sedruner meatloaf with a creamy morel mushroom sauce, accompanied by Spätzle with colourful vegetables, topped with melted cheese | 28 |
| Fillet of beef with herb butter roast potatoes vegetable bouquet | 52 |

FLAMMKUCHEN | Very thinly rolled out bread dough with meat or vegetarian topping

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| Flammkuchen with crème fraîche bacon spring onions | 21 |
| Flammkuchen with crème fraîche raw ham spring onions | 28 |
| Flammkuchen with crème fraîche gorgonzola pear spring onions  VEGI | 21 |

SEDRUN TROUT

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| Trout fried in butter roast potatoes vegetable bouquet | 42 |
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Our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances

www.kruezli.ch

Besuchen Sie uns auch auf Facebook oder Instagram.