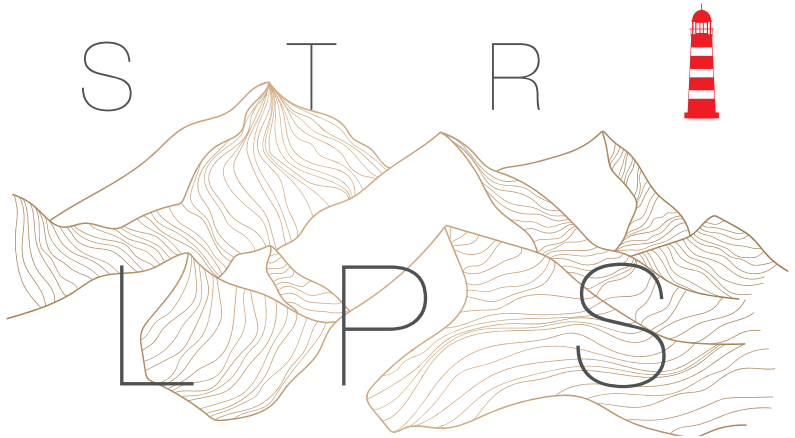


U S T R A A L P S U



Dear guests,

Welcome to our „Ustria Alpsu,“ the golden mean of the cantons of Graubünden and Uri.

Here, in the middle of our jewel in the mountain landscape, we create an atmosphere characterized by personality and exquisite craftsmanship.

In our little bijou, we strive to provide an authentic alpine experience. The culinary journey in our kitchen stands out for its special attention to craftsmanship, with all pasta dishes lovingly homemade.

We consistently focus on regional products because we firmly believe that freshly prepared dishes not only taste better but are also healthier. Through numerous partnerships with Swiss companies, we actively contribute to sustainability.

Enjoy homestyle cuisine with Veltliner flair and exquisite wines from outstanding winemakers.

Our motto „Small but mighty“ permeates every facet of our work to always offer you a special culinary experience in our bijou.

We wish you a wonderful stay with us.

Your host

Pierina Tschuor & Mathias Cavegn with the Alpsu team

Vegetarian

Risotto d'izuns	24.00
Blueberry risotto with homemade mascarpone ice cream	
Tagliarins	25.00
Homemade pasta with leek, carrots, zucchini with cream sauce	
Malfatti	23.00
Homemade ricotta and spinach spaetzli with sage butter and cream sauce	
Potato gnocchi	25.00
Homemade potato gnocchi, gorgonzola sauce with tree nuts and pears	
Pizzoccheri	25.00
Homemade buckwheat noodles with potatoes, cabbage, carrots and cream sauce	
Meat and fish	
Fresh veal liver alla Mef's	31.00
Sage butter and red onions with hash browns	
Meatballs	28.00
Meatballs with bramata polenta, vegetables and gravy	
Lughanigetti	29.00
Pork sausages with saffron risotto, red wine jus and vegetables	
Veal cream schnitzel	37.00
Veal schnitzel, homemade pasta with mushroom cream sauce and vegetables	
Mef's Surf and Turf	59.00
Beef fillet and lobster tail, special sauce and risotto	



Dear guests

We would like to point out that we do not make any changes to the dishes
may take into account. Our dishes are coordinated so that they harmonize.

Thank you for your understanding

Cold dishes

House salad	21.00
Mixed salad with fried croquettes filled with cheese and house dressing	
Plättli	29.00
Dried meat and cheese specialties	

Dessert

Torta dalla Nonna	7.50
Shortcrust pastry filled with vanilla cream	
Fresh fruit cake daily (whipped cream + 1.50)	8.00
Apricots or plums	
Mef's cream slices	12.00
Puff pastry filled with airy vanilla cream and berry compote	
Coccas da meila	12.00
Apple fritters with homemade mascarpone ice cream and vanilla sauce	

Children's plate

Recognizing the importance of a balanced diet we offer our young guests the same delicious main courses in specially tailored, smaller portions.

We offer the children's portions at a reduced price of minus 7. - per dish.

We only serve children's plates to children up to 12 years old.

Sirocco tea

Drinking tea is a tradition and a culture. Enjoy the open tea in a bag from controlled organic cultivation.

Let the tea steep for a few minutes so that it develops its full aroma can unfold. We serve you various varieties in 3 dl glasses.

The practical tea bags are filled and made by hand from biodegradable material based on corn starch (i.e. no nylon). The thread required for the seam is a natural cotton thread. The individual bags can sometimes have small tolerances in size as a characteristic of the handcraft. But that's exactly why they are small works of art - bag by bag.

Moroccan Mint

Organic herbal tea made from Moroccan nana mint

Fascinates with incomparably intense aroma and the invigorating scent of pure Moroccan nana mint. A refreshing treat for all the senses

Piz Palü

Organic herbal tea from Switzerland

A poem of nature with the best ingredients from the organic mountain herb gardens of the Swiss Alps. Soothing, stimulating and with a beguiling scent.

Red Kiss

Organic fruit tea

An exquisite mixture of sun-kissed ingredients from organic cultivation full of fruity-sensuous magic. Seduces even the most discerning palate time and time again.

Verbena

Organic verbena tea

Organically grown lemon verbena from Morocco with a wonderfully refreshing taste.

Japanese Sencha

Organic green tea from Japan

Sencha is a green tea that is characterized by a distinctive and fresh taste and very uniform, emerald-colored leaves. It is typical of Japanese green teas that they are pre-dried with hot air and then usually briefly treated with hot steam to interrupt fermentation.

Purple Breeze

Organic Darjeeling

Plucked from the traditional tea gardens on the southern slopes of the Himalayas. A Darjeeling with the characteristic sweet spice.

Drinks

Vivi Kola	3.3 dl	6.00
Vivi Kola Zéro	3.3 dl	6.00
Vivi Bio Ice Tea 100% Swiss Bio Tea	3.3 dl	6.00

Vivi drinks are made in Eglisau, Switzerland

Bottled water still or sparkling	4 dl	5.00
Bottled water still or sparkling	8 dl	8.50
Elmer Citro	3.3 dl	5.50
Rivella red/blue	3.3 dl	5.50
Sinalco	3.3 dl	5.50
Schweppes Tonic	2 dl	5.00

Möhl apple juice products

Shorley	5 dl	6.50
Suure Moscht	5 dl	7.50
Suure Moscht without alcohol	5 dl	7.50

Beer from the barrel

Feldschlösschen Lager	2 dl	4.00
Feldschlösschen Lager	3 dl	5.50
Feldschlösschen Lager	5 dl	7.00

Special beer

Feldschlösschen Schlossgold (without alcohol)	3.3 dl	5.50
Schneider-Weisse Original	5 dl	7.50
Schneider-Weisse Original (without alcohol)	5 dl	7.50

Hot drinks

Coffee	4.50
Milk coffee	4.50
Espresso	4.50
Chocolate hot or cold	4.50
Ovomaltine hot or cold	4.50
Cappuccino	5.50
Double espresso	5.50

Coffee, choco, ovo mélange (with whipped cream) 6.50

Punch various types 4.50
Oranges, rum (without alcohol) apple

Coffee with a shot

Coffee Alpsu 9.00
Coffee, secret liquor and whipped cream

Alpine milk 9.00
Eggnog with hot milk and whipped cream

Coffee Fertig/Lutz 7.00
Fruit brandy, plums or Chrüter

Holdrio 7.00
Rosehip tea with plum schnapps

Coffee Baileys 9.00
Coffee, Baileys liqueur and whipped cream

Coretto Grappa 6.50

Fruit brandies Etter Distillery

Zug cherry, 41%	2 cl	10.50
Williams pear, 42%	2 cl	10.50
Vieille Prune Barrique, 41%	2 cl	11.50
Fruit brandy liqueur apricot, 15%	2 cl	7.00

Open wines

Red

Santa Rita 1dl 7.00
Mamete Prevostini
Nebbiolo
Veltlin, Italien
Jahrgang 2021

Pinot Noir 1dl 7.50
Grendelmeier Philipp
Pinot Noir
Zizers, Graubünden
Jahrgang 2022

White

Il Bianco 1dl 7.00
Brancaia
Sauvignon Blanc
Toscana, Italien
Jahrgang 2022

Riesling Silvaner 1dl 7.50
Grendelmeier Philipp
Riesling Silvaner,
Zizers, Graubünden
Jahrgang 2022

Rosé

Schiller 1dl 7.50
Grendelmeier Philipp
Pinot Noir, Chardonnay
Zizers, Graubünden
Jahrgang 2022

Sparkling wine

Prosecco Spumante DOC 1dl 7.00

Franciacorta 1dl 9.00
Ronco Colino brut DOCG bio
Chardonnay, Pinot Noir
Italien, Lombardei

We would be happy to bring you our separate wine list with the bottled wines.

All prices are in Swiss francs, including VAT

Dear guests

For questions about allergens and ingredients, an intolerance trigger, please contact our service staff.

Delivery regulations for alcoholic beverages according to the Food Ordinance:

Wine, beer, panaché may not be sold to young people under the age of 16.
Spirits, alcopops may not be sold to young people under the age of 18.

All dairy products are steam heated.

Declaration of origin of meat and fish:

Veal: Switzerland, beef: Switzerland, Uruguay pork: Switzerland
venison: Sedrun, dried meat: Switzerland
From the Sea: Northwest Atlantic

Thank you for your visit and we look forward to seeing you again.

Your hosts

Pierina Tschuor and Mathias Cavegn with team

