

Aperitif

Martini bianco / rosso	4cl 15.5%Vol.	7.5
Cynar	4cl 16%Vol.	7.5
Campari	4cl 25%Vol.	7.5
White wine Spritz sweet		8.5
White wine Spritz sour		8.5
Aperol Spritz		12
Hugo		12

Champagne

Henriot Brut Souverain	0.375l	46
Henriot Brut Souverain	0.75l	83
Henriot Brut Souverain	1.5l	161
Henriot Rosé Brut	0.75l	96
Henriot Rosé Brut	1.5l	187
Laurent Perrier Brut	0.75l	86
Laurent Perrier Rosé	0.75l	109
Nicolas Feuillatte Brut Réserve	0.75l	84
Nicolas Feuillatte Rosé	0.75l	99

Sparkling wine

Perla Rosa Sec Rosé	0.75l	61
Grendelmeier Winery		
Prosecco, Paladin, Veneto	0.1l	8.5
Prosecco, Paladin, Veneto	0.75l	57

Non-alcoholic sparkling wine

ZERO'SI Rosé 0%	0.2l	15
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Starters

Mixed salad ^V	11.5
Green salad ^V	11.5
Sausage and cheese salad <i>Swiss cervelat, alpine cheese, mixed salad</i>	21.5

Salads are enhanced with our homemade French dressing.

Soups

Flädli soup <i>Clear beef soup with sliced pancakes</i>	13
Grisons barley soup	14
Goulash soup	14.5

Tarte flambée

Classic tarte flambée <i>Bacon, onion, sour cream</i>	21.5
Vegetarian tarte flambée ^V <i>Leeks, cheese, sour cream</i>	21.5
Tarte flambée Siciliana ^V <i>Peperoncini, tomatoes</i>	21.5

Grisons specialties

Foppa Plate	32.5
<i>Grisons air dried meat, raw ham, coppa, salsiz, alpine cheese, pickled vegetables, bread, butter</i>	
Grisons Salsiz	15
<i>Bread, butter</i>	
Alpine cheese [✓]	17.5
<i>Fig mustard, bread, butter</i>	
Foppa Capuns	32
<i>Cream sauce, parmesan cheese, bacon</i>	

Austrian Specialities

"Kasspatzn" (cheese spätzle) [✓]	26
<i>Fried onions</i>	

Mountain Classics

Special Foppa grilled sausage (Janki)	
<i>160g, pork, house mustard</i>	
... with special rolls	19
... with French fries	23.5
Alphütten Burger	28
<i>100% beef, raclette cheese, lettuce, apple-onion, honey mustard sauce, brioche, French fries, cole slaw</i>	
Pork escalope "Viennese style"	29
<i>French fries</i>	
French fries [✓]	12.5

Swiss style macaroni Bolognese <i>Grated cheese</i>	25.5
Swiss style macaroni tomato sauce [✓] <i>Grated cheese</i>	22.5
Foppa's cheese fondue (300g per person, from 2 people) [✓] <i>Bread, pickled vegetables</i>	32.5

For our little guests Until the 14th birthday

Swiss style macaroni Bolognese <i>Grated cheese</i>	16.5
Swiss style macaroni tomato sauce [✓] <i>Grated cheese</i>	14.5
Chicken Nuggets (5 pieces) <i>French fries</i>	16.5
Pork escalope "Viennese style" <i>French fries</i>	16.5
French fries (<i>Children's portion</i>) [✓]	9.5

Sweet homemade

Apple strudel [✓] <i>Vanilla sauce</i>	14.5
Kaiserschmarrn [✓] <i>Stewed plums</i>	16.5
Nut pastry [✓]	4.8
Fruit tart / Cake of the day [✓]	7
Whipped cream [✓]	1.5
Dino's [✓] <i>Vanilla ice cream, chocolate sauce - including cups to collect</i>	7.5

Ice cream

Per scoop <i>Mocha, stracciatella, chocolate, strawberry, vanilla lemon (vegan), blood orange, caramel, yogurt</i>	4
+ whipped cream	1.5

Our Producers

At Berghaus Foppa, we attach great importance to cooperation with local producers. Wherever possible, we want to support regional suppliers and craftsmen in order to serve the best quality and promote the local economy.

Meat:	Butcher's shop Janki, Flims & Bell
Bread & Baked Goods:	Romer`s & Transgourmet
Fruits & Vegetables:	Ecco Jäger / Selva, Laax
Wine & Spirits:	BALV & VonSalis
Beverages:	Oswald, Ilanz

Meat - Declaration

Pig:	Switzerland
Cattle:	Switzerland, Ireland
Calf:	Switzerland
Poultry:	Switzerland, Poland

Bread - Declaration

Bread & rolls:	Switzerland
Burger Buns:	Switzerland

Allergies and intolerances

Please ask our staff for information about ingredients in our food and drinks that may causes allergies or intolerances.

^v **vegetarian dish**