

DINNER

«A good meal is like a good
conversation;
it should never end.»

CAUMA  SEE

SOFTDRINKS

Water from tap	0.3 l	2.00
	0.5 l	3.00
	1 l	5.00
Passugger Allegra	0.47 l	6.80
	0.77 l	9.80
Coca Cola	0.33 l	5.50
Coca Cola Zero	0.33 l	5.50
Orangina	0.25 l	5.50
Elmer Citro	0.3 l	5.00
	0.5 l	7.00
Iced Tea Lemon <i>or</i>	0.3 l	5.00
	0.5 l	7.00
Homemade La Cauma Iced Tea Fruit		
Rivella rot blau	0.33 l	5.50
Möhl Steinkrügler Apple juice	0.3 l	5.00
	0.5 l	7.00
Juice or spritzer Apple Orange Grapefruit Cranberry	0.3 l	5.00
	0.5 l	7.00
Thomas Henry Tonic Water Bitter Lemon Ginger Beer	0.2 l	5.00
Red Bull	0.25 l	6.50
La Cauma lemonade Sparkling or still Choose your taste Apricot – Thyme	0.5 l	7.50

APERITIF – NON-ALCOHOLIC

San Bitter	0.1 l	5.00
Prosecco Pierre Chavin Zero Sparkling	0.1 l	8.00
Virgin London Mule Gin Ginger Beer Lime		10.00
Hugo O H N E Elderflower Pierre Chavin Zero Sparkling Soda		10.00
Cauma Fizz Grapefruit Grenadine Tonic		10.00

BEER

Appenzeller Quellfrisch naturtrüb Bügel	0.33 l	6.20
Ittinger Amber	0.33 l	6.20
Calanda Edelbräu/Radler	0.33 l	6.20
Calanda Lager	0.5 l	8.50
Calanda Senza	0.33 l	6.20
Erdinger Weissbier	0.5 l	8.50
Erdinger Weissbier alcohol-free	0.33 l	6.20
Möhl Saft trüb alcohol-free cloudy	0.5 l	8.00

APÉRO

La Cauma Spritz Sarti Prosecco Lime Soda	13.50
Soho Sling Gin Soda Ginger Beer	13.00
Aperol Spritz Aperol Soda Prosecco	13.00
Campari Milano Campari Cranberry Prosecco Mint	13.50
Lounge Spritz Aperol Grapefruit Prosecco	13.50
Hugo Elderflower Limette Minze Prosecco Soda	12.00
Limoncello Spritz Limoncello Prosecco Soda	13.00
Kir Royal Prosecco Cassis	10.00
Lillet Fizz Lillet Rose Ginger Ale Soda	12.00
Dark & Stormy Rum Limette Ginger Beer	12.00
Black Russian Vodka Kahlua	10.00

HOT DRINKS

Surcharge for oat- and lactose-free milk *+1.00*

Coffee | Espresso 5.00

Cappuccino | Schale 5.80

Latte Macchiato 6.50

Caotina | Ovomaltine 5.20

Schoggi Melange 6.20

Punch 4.50

Apple | Orange | Rum

Fresh Ginger Tea 6.50

Mint | Lemon | Honey

CHAI LATTE 6.00

Flamingo Vanilla David RÖ

Bio Tee from Sirocco 5.00

Gentle Blue – Earl Grey – Black tea

Cylon Sunrise Englisch Breakfast – Black tea

Moroccan Mint

Piz Palü – Swiss herbal tea

Verbena – Verveine tea

Camomile Orange Blossom – Chamomile – Orange tea

Rooibos Tangerine – Rooibos tea

Ginger Lemon Dream – Ginger-lemon tea

Red Kiss – Fruit tea

Hagebutten - Rosehip tea

Japanese Sencha – Japanese green tea

HOT DRINKS WITH ALCOHOL

Kaffee La Cauma House blend Coffee Cream	9.00
Heisser Apfel Apple juice Amaretto	8.00
Minzkakao Schoggi Minzlikör Cream	9.00
Kaffee Irish Coffee Whisky Cream	9.00
Mexican Sun Coffee Liquor Cream	9.00
Kaffee Schuss mit Rahm Baileys Amaretto Frangelico	9.00
Lumumba Schoggi Rum Cream	9.00
Coretto Grappa Espresso Grappa	7.00
Chai Sky Chai Latte Vanilla Whisky	7.00
La Cauma Mulled wine	8.00

SPIRITS

Grappa klar	2 cl	9.50
Grappa Barrique	2 cl	10.50
Plantation Barbados Rum	4 cl	15.00
Tanqueray Gin	4 cl	10.00
Hendricks Gin	4 cl	12.00
Sul Gin	4 cl	15.00
Oban Whisky	4 cl	14.00
Laphroaig Quarter Cask Whisky	4 cl	17.00
Remy Martin VSOP Cognac	2 cl	9.00
Bitter und liqueurs	4 cl	8.00
Appenzeller Braulio Röteli Ramazotti Cynar Pastis Averna		
Fruit brandies	2 cl	9.00
Alte Birne Alte Zwetschge Kirsch Williams Marille		
Baileys	4 cl	8.00
Martini Bianco Vermouth	4 cl	9.00
Antica Formula Vermouth rosso	4 cl	9.00

Longdrink +3.00

APÉRO - RECOMMENDATION

Soho Sling

Gin | Apple | Ginger Beer

13.00

Dark & Stormy

Rum | Lime | Ginger Beer

12.00

Virgin London Mule | alkoholfrei

Gin | Ginger Beer | Lime

10.00

SOUP

Chestnut soup	15.00
Hazelnut	
Soup of the day	14.00

SALADS | STARTERS

Leaf salad	12.50
date tomatoes roasted core mix	
Lamb's lettuce with egg	15.00
+ Bacon	+3.00
+ Chanterelles	+7.00

Dressings to choose from:
French / Italian / Fig

Venison Carpaccio	28.00
Rucola Parmesan	
Venison viol	22.00
butter foam sage oil	
Mountain trout home-smoked	24.00
pumpkin garden cress cream	

MAIN COURSES

Tagliolini La Cauma Corn-fed poulard Broccoli Cream	36.00
Venison loin Quarkpizokel Celery Salt Blackberry	51.00
Tenderloin Stroganoff Tagliolini	44.00
Homemade Capuns Spätzleteig Dried meat Swiss chard Cream broth Parmesan	32.00
Zander Brussels sprouts saffron risotto tarragon Beurre Blanc	45.00

FROM THE BEEFER

We serve our meat dishes with veal jus

Veal cutlet 350 g	56.00
Beef Filet 180 g	51.00
Baby Spare Ribs 400 g	36.00
Tomahawk 1 kg / on pre-order / 2 days in advance	135.00
Supplements Potatoes Risotto French fries Side Salad Vegetables	

VEGETARIAN / VEGAN

Trüffelpasta / also vegan possible 32.00
Vegetables | Truffle cream

Porto Bello 28.00
Mushroom | Celery | Salt Blackberry

Capuns / also vegan possible 32.00
Spätzleteig | Chard | Cream broth | Parmesan

For more dishes, ask our team

CHILDREN'S MENU exclusively for our little guests

Portion Pommes Frites 9.50

Tagliolini Kids 14.00
Tomato sauce | Parmesan

Veal Schnitzel | Breaded small 22.00
Pommes Frites 44.00

CHICKEN NUGGETS 15.00
Pommes Frites

We serve all children's dishes with French fries a portion of ketchup and mayonnaise

Additional portion of ketchup or mayonnaise +0.60



Affogato al Caffè	8.00
Vanilla ice cream Espresso	
Vermicelle	13.00
Vanilla ice cream Merengue Cream	
Toblerone mousse	12.00
Fabian's Chocolate cake	12.50
Eggnog Cream	
Tim's Nut cake	8.50
Grandfather's recipe	
Carrot cake La Cauma	9.50
Our Homemade Ice Cream & Sorbet	4.50
Basil Sour Cream Tonka Bean – Almond Blackberry Mango	
Ice cream from Carte D'Or	4.50
Vanilla Chocolate Mocha Yogurt Raspberry Lemon	
+ Cream	+1.50

DECLARATION

Meat & Fish

Beef: Switzerland, Ireland

Lamb: Ireland

Pig: Switzerland

Calf: Switzerland

Giant prawns MSC: Vietnam

salmon, zander; Trout: Switzerland

Corn poulard: France

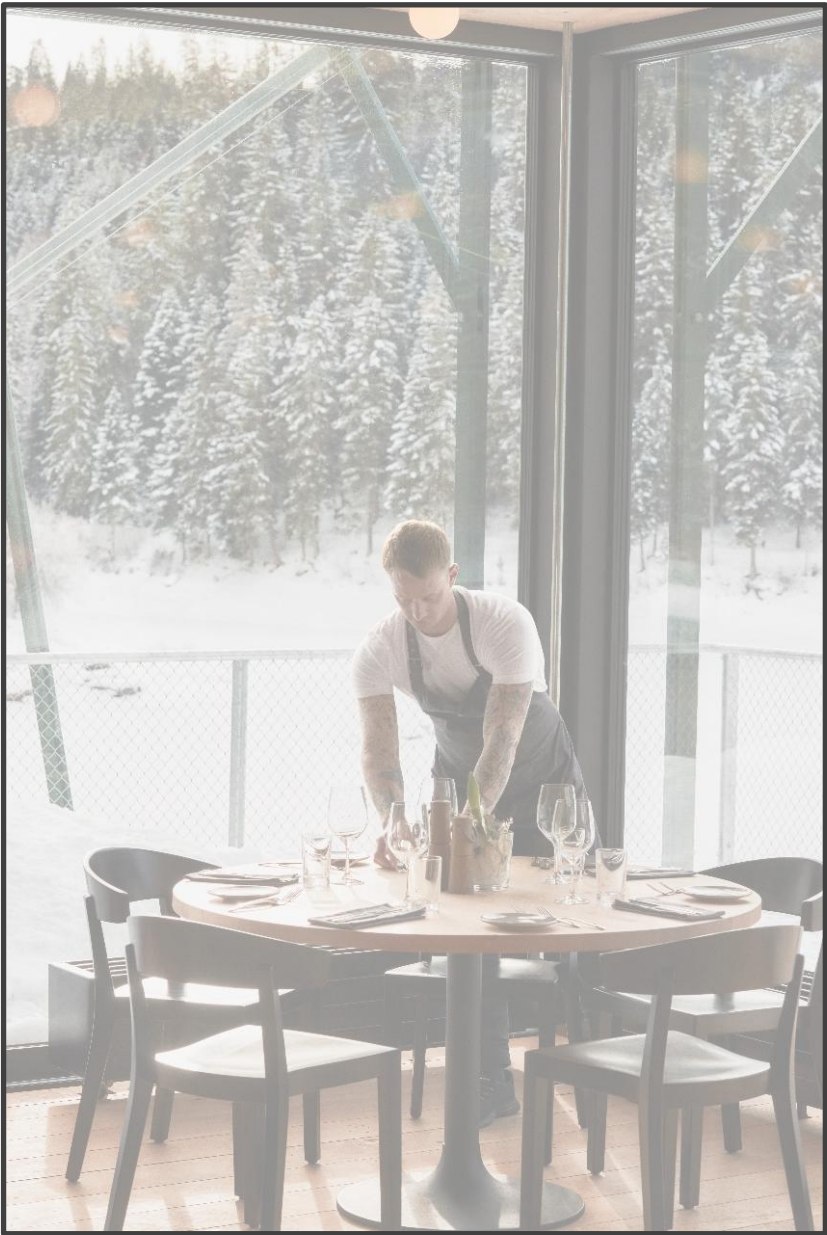
We source our fine "rustic" bread from the Romana bakery in Laax

More baked goods from Saviva in Landquart

Information on ingredients that can trigger allergies or other adverse reactions can be obtained from our team on request.

All prices in CHF included VAT

Small portions are charged at –5.00 CHF



«LAG LA CAUMA»

- LAKE OF THE AFTERNOON REST -

The turquoise Lake Cauma, the pearl of Flims, is one of the most beautiful lakes in Switzerland.

Responsible for its striking color is probably the refraction of the mineral particles, which float in the water.

In the past, the water of the lake was considered healing, nowadays it is a popular swimming lake.



CAUMASEE