

DINNER

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

CAUMA  EE

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	0.3 l	5.00
	0.5 l	7.00
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	0.3 l	5.00
	Apple Orange Grapefruit Cranberry	0.5 l 7.00
Thomas Henry	0.2 l	5.00
Tonic Water Bitter Lemon Ginger Beer		
Red Bull	0.25 l	6.50
La Cauma lemonade Sparkling or still	0.5 l	7.50
Choose your taste		
Plum - Cinnamon		

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 naturally cloudy	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 | Plum - Cinnamon

Fresh Ginger Tea 6.50

Mint | Lemon | Honey

CHAI LATTE 6.00

Flamingo Vanilla David RÖ

Bio Tee from Sirocco 5.20

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
Kafi Luz Plum	8.00
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 Irish Whisky	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

SPIRIT

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
Old pear Old plum Cherry Williams pear Apricot		
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 | alcohol-free

Gin | Ginger Beer | Lime

10.00

SOUP

Celery – apple juice	16.00
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
+ Belper Knolle	+3.00

Dressings to choose from:
French | Italian | Fig

Goat's fresh cheese	24.00
Beetroot carpaccio Apple Walnut	
Vitello Tonnato	23.00
Veal Tuna Capers	
Swiss Alpine salmon , house-cured	24.00
Cucumber Horseradish Sesame	

MAIN COURSES

Tagliolini La Cauma Corn-fed poulard Broccoli Cream	38.00
Lamb shank Ratatouille Polenta	45.00
Veal fillet medallions «Zurich style» Tagliolini Mushroom cream	56.00
Homemade Capuns Spätzleteig Dried meat Swiss chard Cream broth Parmesan	32.00
Swiss Alpin Salmon Broccoli mashed potatoes saffron Beurre Blanc	45.00

FROM THE BEEFER

We serve our meat dishes with veal jus

Rib Eye 250 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

Side dishes of your choice

Taglioli | Risotto | Polenta | French Fries | Potatoes |
Side Salad | Vegetables

VEGETARIAN / VEGAN

Truffle pasta / also vegan possible 32.00
Vegetables | Truffle cream

Malfatti Gnocchi 29.00
Gorgonzola | Pear | Walnut

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 French fries 9.50

Tagliolini Kids 14.00
Tomato sauce | Parmesan

Veal Schnitzel | Breaded small 23.00
French fries 46.00

CHICKEN NUGGETS 17.00
French fries

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



Affogato al Caffè	8.00
Vanilla ice cream Espresso	
Vermicelle	13.00
Vanilla ice cream Merengue Cream	
Creme Brûlée	12.00
Roasted almonds	
Fabian's Chocolate cake	12.50
Eggnog Cream	
Tim's Nut cake	8.50
Grandfather's recipe	
Our Homemade Ice Cream & Sorbet	4.50
Marzipan Walnut Chocolate Plum Apple – Cinnamon Greek yogurt	
Ice cream from Carte D'Or	4.50
Vanilla Mocha Lemon	
+ Cream	+1.50

DECLARATION

Meat & Fish

Beef: Switzerland, Ireland

Lamb: Ireland

Pig: Switzerland

Veal: Switzerland

Salmon: Switzerland

Giant prawns: Vietnam

Corn poulard: France

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

More baked goods from Saviva in Landquart.

The fine Malfatti gnocchi are handmade in the Scala Gusti factory in Bern.

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