DINNER MENU

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

CAUMASEE

SOFT DRINKS

Water from the 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	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 red | blue	0.33 l	5.00
Möhl Steinkrügler apple juice	0.3 l	5.00
	0.5 l	7.00
Juice or spritzer Apfel | 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 Plum and Cinnamon	0.5 l	7.50

APERITIF - ALCOHOL-FREE

San Bitter	0.1 l	5.00
Prosecco Pierre Chavin Zero Sparkling	0.1 l	8.00
Virgin London Mule Gin I Ginger Beer I Limette		10.00
Hugo without Elderflower | Pierre Chavin Zero Sparkling | Soda		10.00
Cauma Fizz Grapefruit | Grenadine | Tonic		10.00

BEER

Appenzeller Quöllfrisch naturally cloudy | ironing	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 naturally cloudy	0.5 l	8.00

APERITIF

La Cauma Spritz Sarti | Prosecco | Orange | Soda	13.50
Martini Spritz Martini bianco | Soda | Prosecco	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 | Mint | Prosecco | Soda	12.00
Limoncello Spritz Limoncello | Prosecco | Soda	13.00
Kir Royal Prosecco | Cassis	10.00
Lillet Fitz Lillet Rose | Ginger Ale | Soda	12.00
Dark & Stormy Rum | Limette | Ginger Beer	12.00
Black Russian Vodka | Kahlua	10.00

HOT DRINKS

+ CHF 1.00 with oat and lactose-free milk

Coffee | Espresso	5.00
Cappuccino | Schale	5.80
Latte Macchiato	6.50
Caotina | Ovomaltine	5.20
Chocolate Melange	6.20
Punsch Apple | Orange | Rum | Plum and cinnamon	4.50
Fresh ginger tea Mint | Lemon | Honey	6.50
CHAI LATTE Flamingo Vanilla David RIO	6.00
Bio Tea Sirocco	5.20

Gentle Blue – Earl Grey – Black tea
Cylon Sunrise Englisch Breakfast – Black tea
Moroccan Mint – Moroccan Mint tea
Piz Palü – Swiss herbal tea
Verbena – Verveinetee
Camomile Orange Blossom – Chamomile – Orange Tea
Rooibos Tangerine – Rooibostea
Ginger Lemon Dream – Ginger-lemon tea
Red Kiss – Fruit tea
Rosehips – Rosehip tea
Japanese Sencha – Japanese green tea

HOT DRINKS WITH ALCOHOL

Kafi Luz Plum	8.00
Coffee La Cauma House blend I Coffee I Cream	9.00
Hot Apple Apple juice | Amaretto	8.00
Mint cocoa Chocolate | Mint liqueur | Cream	9.00
Coffee Irish Coffee | Whiskey | Cream	9.00
Mexican Sun Coffee | Liqueur | Cream	9.00
Coffee Shot with Cream Baileys | Amaretto | Frangelico | Irish Whiskey	9.00
Lumumba Chocolate | Rum | Cream	9.00
Coretto Grappa Espresso | Grappa	7.00
Chai Sky Chai Latte Vanilla | Whiskey	9.00

SPIRITS

Grappa | clear	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 | Whiskey	4 cl	14.00
Laphroaig Quater Cask | Whiskey	4 cl	17.00
Remy Martin VSOP | Cognac	2 cl	9.00
Bitters and liqueurs Appenzeller | Braulio | Röteli | Ramazotti | Cynar | Pastis Averna	4 cl	8.00
Fruit brandies Old Pear | Old Plum | Cherry | Williams | Apricot	2 cl	9.00
Baileys	4 cl	8.00
Martini Bianco | Vermouth	4 cl	9.00
Antica Formula | Vermouth rosso	4 cl	9.00

Long drink + 3.00

APERITIF - RECOMMENDATION

Martini Spritz
Martini bianco | Prosecco | Soda

13.00

Dark & Stormy
Rum I Limette I Ginger Beer

12.00

Virgin London Mule | alcohol-free
Gin I Ginger Beer I Lime

10.00

SOUPS

Fennel and orange soup 16.00
Prawn

Soup of the day 14.00

SALADS | STARTERS

Leaf lettuce 12.50
Date tomatoes | roasted kernel mix

Lamb's lettuce with egg and bread croutons 15.00

optionally with

Bacon +3.00
Belper Knolle +3.00

Dressing of your choice
French | Italian | Pomegranate

Burrata 24.00
Colorful cherry tomatoes | Basil pesto | Pine nuts

Beef carpaccio 23.00
Arugula | Parmesan

Swiss Alpin Salmon **home-stained** 24.00
Cucumber | Horseradish | Sesame

MAIN COURSES

Tagliolini La Cauma King prawns | Garlic | Tomatoe	38.00
Lamb loin herb crust | Beans | New potatoes	42.00
Ossobuco Honey carrots | Polenta | Cremolata	39.00
Veal fillet medallions "Zurich style" Mushroom cream sauce | Tagliolini Pilzrahm | Tagliolini	56.00
Homemade Capuns Spätzle dough | Dried meat | Swiss chard | Cream broth | Parmesan	32.00
Sea bass Green asparagus | Chives Beure Blanc | New potatoes	45.00

FROM THE BEEFER

We serve our meat dishes with veal jus

Veal Rib Eye 250 g	56.00
Beef fillet 180 g	51.00
Baby Spareribs 400 g	36.00
Tomahawk 1 kg / on pre-order / 2 days in advance	135.00
Side dishes Tagliolini | French fries | Potatoes | Polenta | Side salad | Vegetables	
On request we offer asparagus risotto as a side dish	+2.00

VEGETARIAN | VEGAN

Truffle pasta / also available vegan Vegetables	Truffle Cream	32.00
Malfatti Gnocchi Gorgonzola I Pear I Walnut	29.00
Capuns / also available vegan Spätzle dough	Swiss chard	Cream broth	Parmesan	32.00

For further dishes please ask our team

CHILDREN'S MENU exclusively for our little guests

Portion of French fries	9.50
Tagliolini Kids Tomato sauce	Parmesan cheese	14.00
Veal escalope	breaded French fries	23.00 46.00
CHICKEN NUGGETS French fries	17.00

All children's meals with French fries are served with
a portion of ketchup and mayonnaise.

SWEETS

Affogato al Caffè Vanilla ice cream | Espresso	8.00
Rhubarb Delight Cream Cheese | Lemon Crumble	12.00
Tiramisu Strawberry basil	12.00
Berry Mousse White Chocolate	12.00
Fabian's chocolate cake with egg liqueur and cream	12.50
Tim's nut cake Grandfather's recipe	8.50
Our homemade ice cream and sorbet Strawberry | Eggnog | Snickers | Rhubarb | Apricot | Chocolate	4.50
Ice cream from Carte D'Or Vanilla | Coconut | Lemon	4.50
+ Cream	1.50

DECLARATION

Meat and fish

Beef: Switzerland, Ireland
Lamb: Irland
Pork: Switzerland, Spain
Veal: Switzerland
Salmon: Switzerland
Sea bass: Turkey
Chicken: Switzerland

We source our fine «Uriges» bread from the Romana bakery in Laax

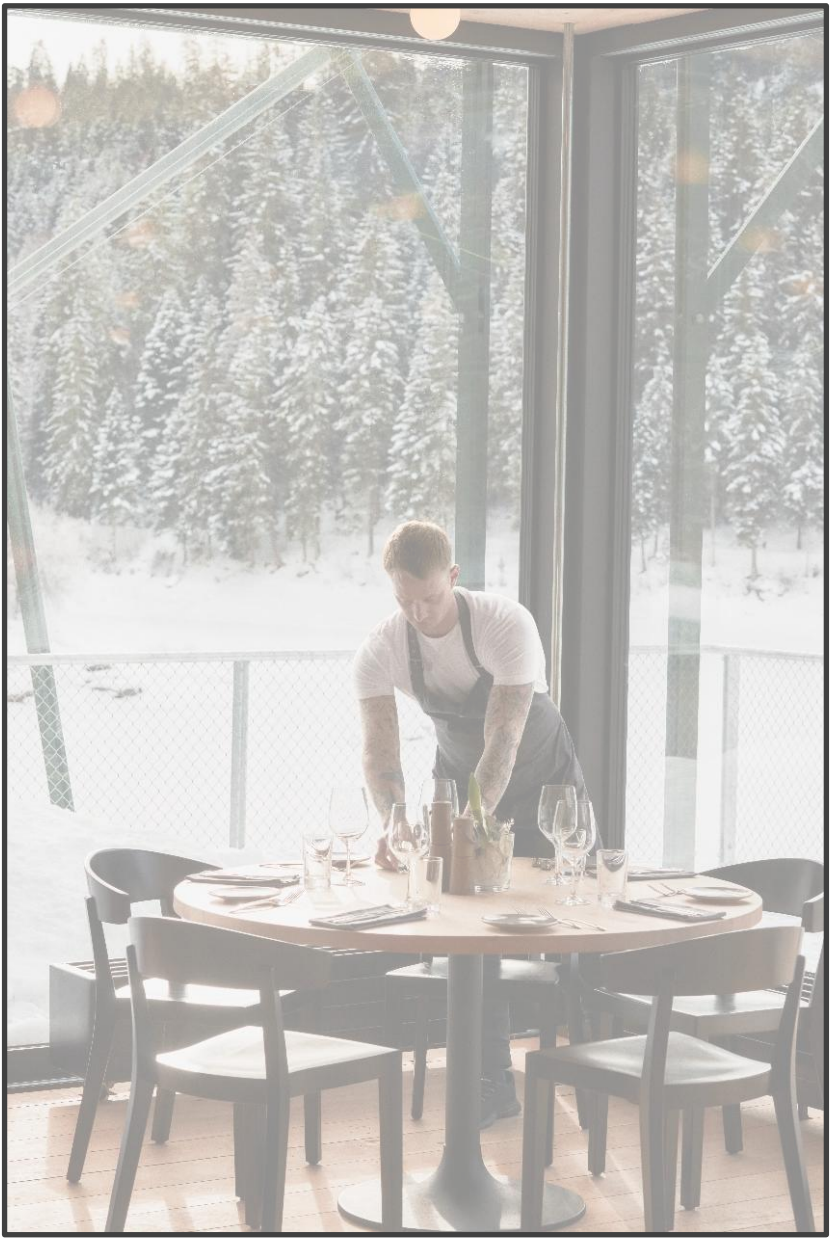
Nut croissants, croissants and gluten-free bread are supplied by Saviva in Landquart

The fine Malfatti Gnocchi are handmade in the Scala Gusti factory in Bern

Fruit and Vegetables are supplied by Ecco Jäger from Bad Ragaz

Information about ingredients that may cause allergies or other adverse reactions is available upon request from our team.

Small portions are charged at – 5.00 CHF



«LAG LA CAUMA»

- LAKE OF MIDDAY REST -

The turquoise-coloured Caumasee,
- the pearl of Flims -,
is one of the most beautiful lakes in Switzerland.

Its striking colour is likely due to the refraction of light from the mineral particles suspended in the water.

The lake's water was once considered to have healing properties; today it's a popular swimming spot.

CAUMASEE