

# DINNER MENU

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

CAUMAS<sup>EE</sup>

# 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
Lemon iced tea or homemade La Cauma fruit iced tea	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 Apple   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 Cranberry-Lime   Apricot-Thyme   Strawberry-Mint	0.5 l	7.50

# APERITIF - ALCOHOL-FREE

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

# 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

<b>La Cauma Spritz</b> Sarti   Prosecco   Orange   Soda	13.50
<b>Aperol Spritz</b> Aperol   Soda   Prosecco	13.00
<b>Campari Milano</b> Campari   Cranberry   Prosecco   Mint	13.50
<b>Martini Spritz</b> Martini bianco   Soda   Prosecco	13.00
<b>Hugo</b> Elderflower   Limette   Mint   Prosecco   Soda	12.00
<b>Limoncello Spritz</b> Limoncello   Prosecco   Soda	13.00
<b>Kir Royal</b> Prosecco   Cassis	10.00
<b>Lillet Fitz</b> Lillet Rose   Ginger Ale   Soda	12.00
<b>Tinto de Verano</b> Red wine   Lemon   Soda	10.00

# HOT DRINKS

*+ CHF 1.00 with oat and lactose-free milk*

<b>Coffee   Espresso</b>	5.00
<b>Cappuccino   Schale</b>	5.80
<b>Latte Macchiato</b>	6.50
<b>Caotina   Ovomaltine</b>	5.20
<b>Chocolate Melange</b>	6.20
<b>Punsch</b>	4.50
Apple   Orange   Rum	
<b>Fresh ginger tea</b>	6.50
Mint   Lemon   Honey	
<b>CHAI LATTE</b>	6.00
Flamingo Vanilla David RIO	
<b>Bio Tea Sirocco</b>	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 – Verveinetea	
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

<b>Coffee La Cauma</b> House blend   Coffee   Cream	9.00
<b>Hot Apple</b> Apple juice   Amaretto	8.00
<b>Mint cocoa</b> Chocolate   Mint liqueur   Cream	9.00
<b>Coffee Irish</b> Coffee   Whiskey   Cream	9.00
<b>Mexican Sun</b> Coffee   Liqueur   Cream	9.00
<b>Coffee Shot with Cream</b> Baileys   Amaretto   Frangelico   Irish Whiskey	9.00
<b>Lumumba</b> Chocolate   Rum   Cream	9.00
<b>Coretto Grappa</b> Espresso   Grappa	7.00
<b>Chai Sky</b> Chai Latte Vanilla   Whiskey	7.00

# 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 Quarter Cask   Whiskey	4 cl	17.00
Remy Martin VSOP   Cognac	2 cl	9.00
<b>Bitters and liqueurs</b>	4 cl	8.00
Appenzeller   Braulio   Röteli   Ramazotti   Cynar   Pastis   Averna		
<b>Fruit brandies</b>	2 cl	9.00
Old Pear   Old Plum   Cherry   Williams   Apricot		
<b>Baileys</b>	4 cl	8.00
<b>Martini Bianco   Vermouth</b>	4 cl	9.00
<b>Antica Formula   Vermouth rosso</b>	4 cl	9.00

**Long drink + 3.00**

# APERITIF - RECOMMENDATION

La Cauma Spritz  
Sarti | Prosecco | Soda | Orange

13.50

Tinto de Verano  
Red wine | Lemon | Soda

10.00

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

10.00

## SOUP

<b>Gazpacho</b> Tomato   Cucumber   Bell pepper   Yogurt	15.00
<b>Soup of the day</b>	14.00

## SALADS | STARTERS

<b>Leaf lettuce</b> Date tomatoes   roasted kernel mix	12.50
<b>Cucumber salad</b> radishes, sour cream, dill	13.00
<b>Dressing of your choice</b> French   Italian   Lemon	
<b>Burrata</b> Arugula   Apricot   Honey   Pine nuts	24.00
<b>Beef carpaccio</b> Arugula   Parmesan	25.00
<b>Smoked mountain trout</b> Avocado   Lemon sour cream   dill	24.00

# MAIN COURSES

<b>Tagliolini Aglio e Olio</b> Scallop   Tomato   Garlic	38.00
<b>Tafelspitz</b> Horseradish   Vegetables   Potatoes	39.00
<b>Beef Stroganoff</b> Taglionini	44.00
<b>Homemade Capuns</b> Spätzle dough   Dried meat   Swiss chard   Cream broth   Parmesan	32.00
<b>Alpine pike-perch fillet</b> Baby spinach   Chives Beure Blanc   Potatoes	45.00

## FROM THE BEEFER

*We serve our meat dishes with veal jus*

<b>Veal Rib Eye 250 g</b>	56.00
<b>Beef fillet 180 g</b>	51.00
<b>Baby Spareribs 400 g</b>	37.00
<b>Fillet of apple-fed pork 200 g</b>	36.00

### Side dishes

Tagliolini | Risotto | French Fries | Potatoes | Side Salad | Vegetables

# VEGETARIAN | VEGAN

Truffle pasta / also available vegan Vegetables   Truffle Cream	32.00
Malfatti Gnocchi Gorgonzola   Pear   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**

<b>Affogato al Caffè</b> Vanilla ice cream   Espresso	8.00
<b>Vanilla mascarpone cream</b> Almond brittle   Peach	12.00
<b>Tiramisu blueberry</b>	13.00
<b>Mandarin cheesecake</b>	8.50
<b>Poppy seed cake</b>	8.50
<b>Carrot cake La Cauma</b>	9.50
<b>Our homemade ice cream and sorbet</b> Lime-Buttermilk   Snickers   Cherry   Mango   Chocolate	4.50
<b>Ice cream from Carte D'Or</b> vanilla   Mocha   lemon   Salted caramel	4.50
<b>+ Cream</b>	1.50

# DECLARATION

## Meat and fish

Beef: Switzerland, Ireland

Pork: Switzerland

Veal: Switzerland

Salmon, pike-perch, trout: Switzerland

Corn-fed chicken: France

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

Nut croissants, croissants and gluten-free bread are supplied by  
Saviva / Transgourmet in Chur

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

