

DINNER MENU

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

CAUMA  SEE

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	0.3 l	5.00
homemade La Cauma fruit iced tea	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	0.3 l	5.00
Apple 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
Cranberry-Lime Apricot-Thyme Strawberry-Mint		

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

La Cauma Spritz Sarti Prosecco Orange Soda	13.50
Aperol Spritz Aperol Soda Prosecco	13.00
Campari Milano Campari Cranberry Prosecco Mint	13.50
Martini Spritz Martini bianco Soda Prosecco	13.00
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
Tinto de Verano Red wine Lemon Soda	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	4.50
Apple Orange Rum	
Fresh ginger tea	6.50
Mint Lemon Honey	
CHAI LATTE	6.00
Flamingo Vanilla David RIO	
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 – 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

Coffee La Cauma House blend Coffee 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	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
Bitters and liqueurs	4 cl	8.00
Appenzeller Braulio Röteli Ramazotti Cynar Pastis Averna		
Fruit brandies	2 cl	9.00
Old Pear Old Plum Cherry Williams Apricot		
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

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

Gazpacho

Tomato | Cucumber | Bell pepper | Yogurt

15.00

Soup of the day

14.00

SALADS | STARTERS

Leaf lettuce

Date tomatoes | roasted kernel mix

12.50

Cucumber salad

radishes, sour cream, dill

13.00

Dressing of your choice

French | Italian | Lemon

Burrata

Arugula | Apricot | Honey | Pine nuts

24.00

Beef carpaccio

Arugula | Parmesan

25.00

Smoked mountain trout

Avocado | Lemon sour cream | dill

24.00

MAIN COURSES

Tagliolini Aglio e Olio Scallop Tomato Garlic	38.00
Tafelspitz Horseradish Vegetables Potatoes	39.00
Beef Stroganoff Taglionini	44.00
Alpine pike-perch fillet Baby spinach Chives Beure Blanc 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	37.00
Fillet of apple-fed pork 200 g	36.00
Side dishes Tagliolini Risotto French Fries Potatoes Side Salad Vegetables	

VEGETARIAN | VEGAN

Truffle pasta / also available vegan 32.00
Vegetables | Truffle Cream

Malfatti Gnocchi 29.00
Gorgonzola | Pear | Walnut

Capuns / also available vegan 32.00
Spätzle dough | Swiss chard | Cream broth | Parmesan

For further dishes please ask our team

CHILDREN'S MENU exclusively for our little guests

Portion of French fries 9.50

Tagliolini Kids 14.00
Tomato sauce | Parmesan cheese

Veal escalope | breaded 23.00
French fries 46.00

CHICKEN NUGGETS 17.00
French fries

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

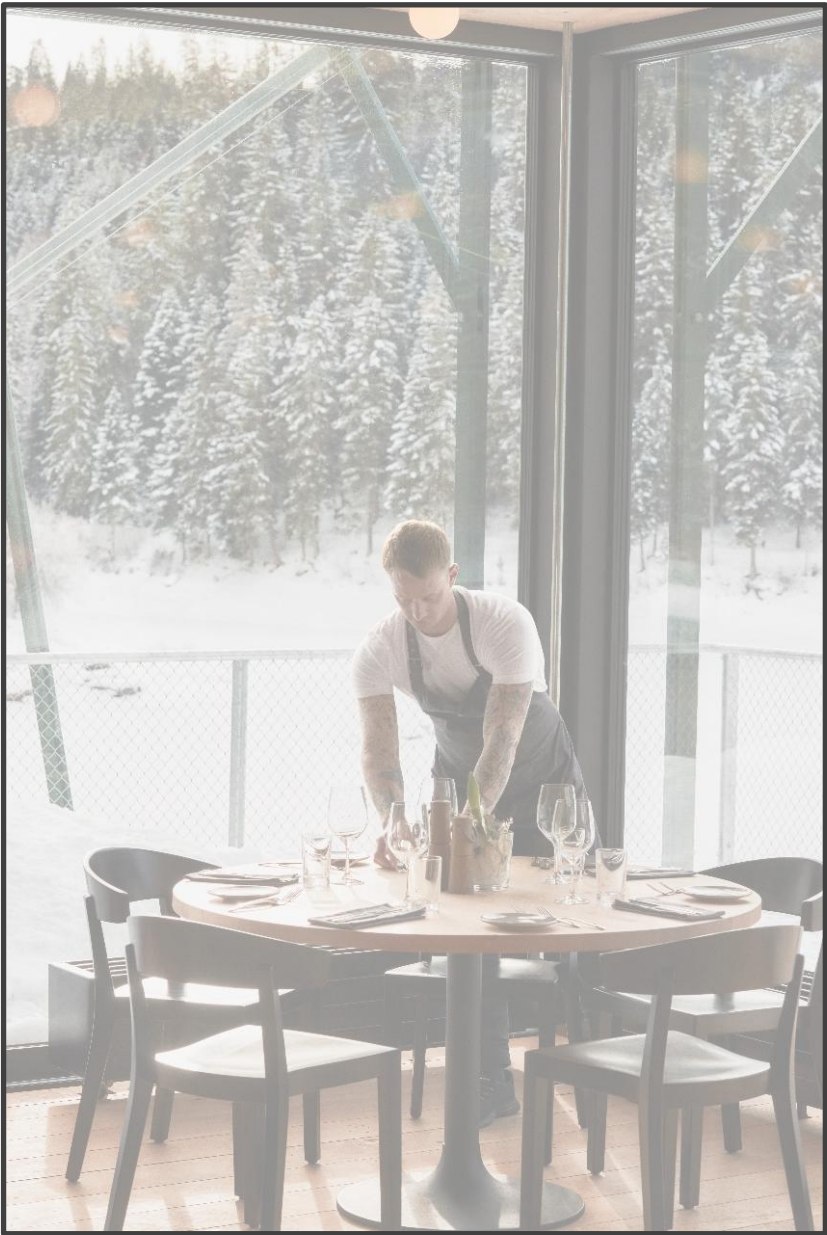
Nut croissants, croissants and gluten-free bread are supplied by
Saviva / Transgourmet in Chur

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