

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
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
Apricot-Thyme Strawberry-Mint		

APERITIF - ALCOHOL-FREE

San Bitter	0.1l	5.00
Prosecco	0.1l	8.00
Pierre Chavin Zero Sparkling		
Torino Fizz		10.00
Martini Vibrante Grapefruit Pierre Chavin Zero Sparkling		
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
Crodino Spritz Crodino Prosecco Orange juice Soda	13.50
Hugo Elderflower Limette Mint Prosecco Soda	12.00
Herbst Holunder White wine Elderflower Soda	12.00
Kir Royal Prosecco Cassis	10.00
Ginger Buck Vodka Ginger Ale Lime Soda	12.00

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
Kafi Luz Plum	8.00
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

Crodino Spritz

Crodino | Prosecco | Orange | Soda

13.50

Torino Fizz | alcohol-free

Martini Vibrante | Grapefruit | Pierre Chavin Zero Sparkling

10.00

SOUP

Turnip soup	15.00
Backpflaume Chili Kräuteröl	
Soup of the day	14.00

SALADS | STARTERS

Leaf lettuce	12.50
Date tomatoes roasted kernel mix	
Lamb's lettuce	15.00
Egg Bread croutons	
+ Bacon	+3.00
+ Chanterelles	+7.00
Dressing of your choice	
French Italian Raspberry	
Venison ravioli	23.00
Butter foam Sage oil	
Carpaccio of venison ham	25.00
Arugula Plum Sprinz	
Smoked mountain trout	24.00
Avocado Lemon sour cream Red onion	

MAIN COURSES

Tagliolini La Cauma King prawn Tomato Garlic	38.00
Saddle of venison Celery Salt Blackberry Quarkpizokel	51.00
Beef Stroganoff Taglionini	44.00
Calf's head cheeks Chanterelle mushrooms Port wine Polenta	52.00
Alpine pike-perch fillet Baby spinach Tarragon 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

Choose one side dish of your choice

Tagliolini | Polenta | French Fries | Potatoes | Quarkpizokel | 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	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
Vermicelle Vanilla ice cream Meringue Cream	13.00
Fig Crème Brûlée	12.00
Fabian's Chocolate Cake Eggnog Cream	12.50
Tim's Nut Cake Grandfather's recipe	8.50
Pumpkin cakes Plum compote Almond crunch	12.00
Our homemade ice cream and sorbet Tonka bean - almond Ovomaltine peach plum	4.50
Ice cream from Carte D'Or Vanilla Chocolate Nougat Mint Chocolate	4.50
+ Cream	1.50

DECLARATION

Meat and fish

Beef: Switzerland, Ireland

Pork: Switzerland

Veal: Switzerland

Deer and Roe Deer: Austria

Salmon, pike-perch, trout: Switzerland

Corn-fed chicken: France

Shrimp: Vietnam

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

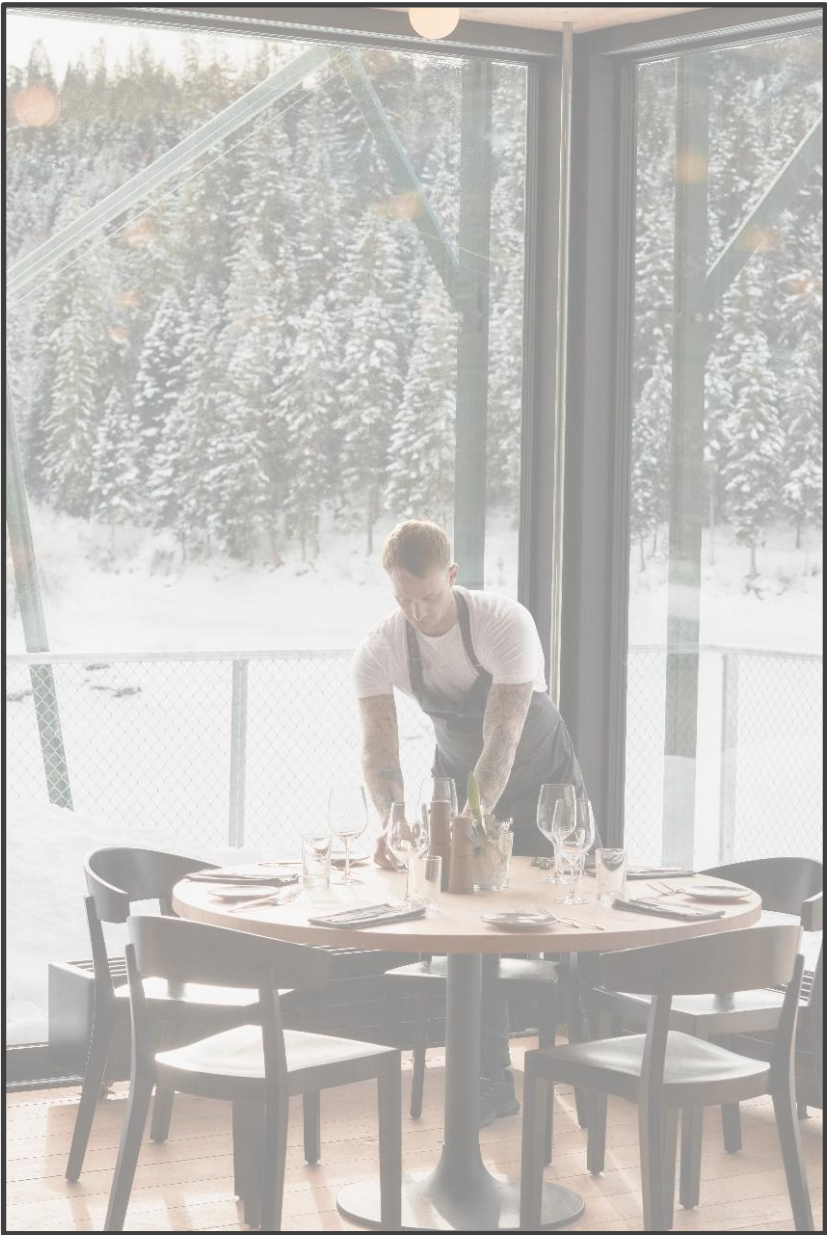
Nut croissants, croissants and gluten-free bread are supplied by
Saviva / Transgourmet in Chur

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