

# GRÜAZI!

## Warm Welcome

in Alten Torkel – Huus vum Bündner Wii

With palatably drops, rarities and surprises in the glass, every wine lover here in the »Huus vum Bündner Wii« should feel like in paradise.

That is the reason why we are much out and about, in the cellars of the region, tasting and speaking to the wine producers.

We are constantly completing our selection in order to present you new and fascinating wines from Grison.

As well we look for the best products in our kitchen, whenever possible fresh from the garden and from the regional farmers.

Our kitchen chef David Esser creates out of this the perfect combination between the food and our wines – because the goal for the Alten Torkel Team is, that you feel comfortable and spend a good time with us.

In that sense: Viva! Here is to you!

Julia and Oliver Friedrich  
with Team

## FEINES in Glas und Teller

### APÉRO



1 dl

Pet Nat Lampert`s Weingut Heidelberg, Maienfeld / 14.50

Cuvée Blanc 2020 von Salis, Maienfeld / 9

Rosé de Province Raetia 2021 Paul Komminoth, Maienfeld / 12

Blauburgunder 2020 Joos Weinbau, Trimmis / 8

### ... combine superbly with

#### AT Flat Dough

Smoked ham / rocket salad or truffle

28

#### The fast Apéro Box-to be cut by yourself

150g Jeninser Alpcheese from Astrid & Andreas Obrecht

100g AT-Salsiz Bio-Beef Farmer Ruof, Jenins

Pickled vegetables

Starker Bündner from the bakery Signer

29

#### The Siesta Apéro box for 2 persons

Jamón Ibérico / Chorizo / Manchego / Scamorza

Pimientos de Padrón / Kalamata olives

AT flat dough / Antipasti

Gazpacho

Starker Bündner from the bakery Signer

49 pro Person

### leicht frisch beschwingt



1 dl

Weissburgunder 2020 Weingut zur Bündte, Maienfeld / 8.50

Blanc de Noir 2021 Myriam & Johannes Lampert, Jenins / 10

Gewürztraminer 2020 Weinbau von Tscharner, Reichenau / 13

Pinot Gris 2021 Weingut Davaz, Fläsch / 14

### ... nestle perfectly well to

#### Starters

Salade niçoise / 22

Tuna / beans / potatoes / capers / quail egg

+ 20g Kaviari Kristal Kaviar 55

Apricot-mountain cheese-ravioli / 19 \_ 29

Chanterelles / thyme

Bouillabaise / 19 \_ 29

Roasted bread / sauce rouille

Beef carpaccio / 32

King prawns / basil / cherry tomatoes / rocket salad

### vollmundig körperreich geschmeidig



1 dl

Sauvignon Blanc 2021 Luzi Jenny, Jenins / 14

Chardonnay 2020 Roman Hermann, Fläsch / 16

Completer 2021 Boner & Rasi, Malans / 17

Completer 2015 Giani Boner, Malans / 49

### ... fuse brilliantly with

#### Starters an main courses

Salmon / 28 \_ 38

Slowly cooked / barley / fennel

Roasted chicken / 42

Potatoes / cucumber / ham / garden lovage

Cisco from Lake Constance / 22

Marinated / salad of lentils / smoked leek / yuzu

Pata Negra Secreto and cheek / 48

Polenta-fries / chorizo / pimientos / manchego

*frisch elegant edel*



1 dl

Blauburgunder 2019 *Johannes Florin, Maienfeld / 11*

Pinot Noir Vin de Soif 2019 *Patrick Adank, Fläsch / 14*

Pinot Noir Saliser 2018 *Georg Schlegel, Jenins / 25*

Pinot Noir Famos 2019 *Schloss Salenegg, Maienfeld / 35*

**... harmonize ideally with**

Starters and main courses

**Pulpo / 24**

*Fregola Sarda / olive / tomatoes broth*

**Pastrami / 22**

*Burrata / avocado / roasted bread*

**Pigeon breast / 49**

*Bulgur-wine leaf / apricot / barberry*

**Minced beef / 15 \_ 25**

*Bio farmer Ruof, Jenins / noodles / apple puree*

*tiefgründig charmant gehaltvoll*



1 dl

Union 2019 *DN, MA, MA, ME Jürg & Ueli Liesch, Malans / 13*

Cuvée Noir 2019 *Syrah, CS, ME Wullschleger Weine, Maienfeld / 18*

Syrah 2010 *Weingut Obrecht, Jenins / 25*

**... combine excellent with**

Starters and main courses

**Eggplant / 22**

*Black berry / miso / feta*

**Beef marrowbone / 18**

*Garlic bread / watercress salad*

**Cheese spaetzle / 15 \_ 25**

*Roasted onions / bacon*

**Bio Beef Meat**

*Family Ruof, Jenins / Adanks small Farm,  
Fläsch / Ueli-Hof, Ebikon*

Daily changing offer

*Tomahawk*

*Clubsteak*

*T-Bone*

*Porterhouse*

Ask us for prices and availability

*langanhaltend aphrodisierend*  
**DESSERT**



1 dl

**Operlo** *Jürg Obrecht, Jenins / 11*

**Vin Doux** *Georg Fromm, Malans / 13 (0.5dl)*

**Kalte Hannah** *frozen wine / 13.50*

**... combine spectacularly with**

**Tomatoe-basil / 16**

*Cream cheese*

**Felchlin Cru Suhum 60% chocolate / 18**

*Cherry*

**Home made cake / 6.50**

*with cream / + 1.50*

**Cheese selection from the Milchzentrale Bad Ragaz 140g / 26**

*Pear bread / fig mustard*

**ALTER  
TORKEL**  
HUUS VUM BÜNDNER WII