
Grandma's Cooking Pot

Meals in the days of our grandmothers

Social circumstances, customs and traditions
as well as the love for cooking of our
grandmothers and great grandmothers is the
basis of today's traditional meals.

It goes without saying that a good meal always
has a matching wine.

As the saying goes

“Eating and drinking keeps body and soul together!”



Father Maurus Carnot
Was born on the 26th of
January 1865 in Samnaun
(Laret).

After attending the gymnasium in Schwyz, he studied philosophy and theology at the University of Innsbruck. On the 4th of November 1885 he joined a benedictine cloister and on the 8th of July 1888 he was ordained to the priesthood. Father Maurus was a pastor and brilliant teacher at the convent school. He died on the 2nd of January 1935 as a celebrated poet and member of the Schiller Foundation.

„Ibex and Eagle“

is an anecdote of the home of the poet. He tells a story about his hometown with Korsin from Laret (the birthplace of the narrator), which is touching, thrilling and ends tragically. The conflictual story has an interesting background: The swabian war with the battle of Calven and the national hero from the Grisons: Benedict Fontana.

LUNCH

SOUPS

Klare Rinderkraftbrühe mit Flädli

Bouillon with sliced herb pancake

Sfr. 9.50

Tomatensuppe mit Basilikum Pesto und Sahne

Tomato soup with basil pesto and whipped cream

Sfr. 11.00

Pikante Gulaschsuppe

Spicy goulash soup

Sfr. 13.00

Schmugglersuppe

Bouillon with a ham and a cheese dumpling

Sfr. 13.00

SALADS

Salad from the buffet

Please help yourselves at the salad buffet

Sfr. 12.00

Blattsalate

Lettuce with breaded **or** fried strips of chicken breast
and balsamic dressing

Sfr. 21.00

Tomaten Caprese

Tomatoes and buffalo mozzarella with basil pesto

Sfr. 17.00

Nüsslisalat

Lamb's lettuce with cherry tomatoes, crunchy bacon,
boiled egg and balsamic dressing

Sfr. 17.00

Fischersalat

Grilled pike-perch-fillet and king prawns on lettuce
with balsamic dressing

Sfr. 25.00

Jägersalat

Lettuce with feta and slices of grilled venison,
with a raspberry balsamic vinaigrette

Sfr. 25.00

Garlic bread (2 pieces)

Sfr. 8.00

DAY'S MENUE

Samnauner Schinkenrahmspätzle

“Spaetzle” (small dough dumplings) with ham cream sauce

Sfr. 25.00

Käsespätzle mit Röstzwiebeln

“Spaetzle” (small dough dumplings) with melted cheese, chives and fried onions on top

Sfr. 25.00

Tiroler Gröstl

Roasted sliced potatoes mixed with bits of beef and bacon, fried egg on top

Sfr. 27.00

Spaghetti Napoli

Spaghetti with tomato sauce

Sfr. 18.00

Spaghetti Bolognese

Spaghetti with minced meat tomato sauce

Sfr. 22.00

Spaghetti Gamberoni

Spaghetti with grilled king prawns, garlic butter and herbs

Sfr. 29.00

Tagliatelle

Tagliatelle noodles with a porcini cream sauce

Sfr. 26.00

Ofenkartoffel

Baked potato with chive sour cream dip and lettuce with balsamic dressing

Sfr. 18.00

Holzfällerkartoffel

Baked potato with chive sour cream dip, bacon and lettuce with balsamic dressing

Sfr. 20.00

Frankfurter mit Pommes

Frankfurter with French fries **or** bread

Sfr. 16.00

Pilz Risotto

Risotto with chanterelles, porcinis, rocket and parmesan cheese

Sfr. 27.00

MEAT DISHES

Gebackenes Schweineschnitzel

Breaded pork escalope with French fries and cranberries

Sfr. 32.00

Alm Cordon Bleu vom Schwein

Pork cordon bleu with ham and Appenzeller cheese,
French fries and cranberries

Sfr. 36.00

Rippla vom Holzofa

Pork spare ribs from the wood-fired oven with garlic baguette and
mexican dip

Sfr. 33.00

Grill Pfandl

Beef and pork fillet with tagliatelle pasta,
vegetables and porcini cream sauce

Sfr. 44.00

Entrecôte vom Grill

Grilled beef steak with French fries, vegetables and
herb butter

Sfr. 46.00

Rinderfiletsteak an pikanter Pfeffersauce

Grilled beef fillet with pepper sauce,
French fries and vegetables

Sfr. 50.00

CHEESE FONDUES FOR 2 OR MORE PEOPLE

Samnauner Käsefondue

Cheese fondue with white wine, cherry schnapps, garlic and nutmeg,
served with pieces of white bread

Sfr. 32.00
(per person)

Bauernfondue

Cheese fondue with white wine, cherry schnapps, garlic and nutmeg,
fried bacon, served with pieces of white bread

Sfr. 34.00
(per person)

Portion Bündnerfleisch

Dish of traditional local dried meat

Sfr. 16.00

Portion Mixed Pickles

Sfr. 7.00

COLD PLATES

Almteller

Local bacon, local dried meat, bacon, slices of smoked dry sausage,
Salami, local cheese, horseradish and a fruit schnapps

Sfr. 32.00

Bündner Teller

Local dried meat, local salami, local bacon

Sfr. 28.00

Speckteller

Local smoked ham and bacon

Sfr. 23.00

Bündner Salsiz

Local salami with horseradish

Sfr. 17.00

Schmuggler Wurza

Slices of smoked dried sausage with horseradish and mustard

Sfr. 16.00

Käseteller

Assorted cheese with grapes

Sfr. 26.00

Belegtes Brot

Sandwich of your choice with local dried meat, salami,
bacon, cheese **or** mixed

Sfr. 17.00

DESSERTS

Kaiserschmarren

Traditional pancake-style dish combined with sugar and raisins,
served with stewed plums **or** apple puree

Sfr. 25.00
small Sfr. 22.00

Apfelstrudel mit Sahne

Apple strudel with whipped cream

Sfr. 9.50

Apfelstrudel mit Vanillesauce oder Vanilleeis

Apple strudel with vanilla sauce **or** vanilla ice-cream

Sfr. 10.00

Topfenrahmstrudel mit Sahne

Cheese strudel with whipped cream

Sfr. 9.50

Topfenrahmstrudel mit Vanillesauce oder Vanilleeis

Cheese strudel with vanilla sauce **or** vanilla ice-cream

Sfr. 10.00

Le Colonel

Lemon sorbet with Vodka

Sfr. 10.00

Espresso on Ice

Espresso with espresso croquant ice-cream **or** vanilla ice-cream

Sfr. 7.50

Schokokuchen

Chocolate cake with liquid chocolate core, served with
vanilla ice-cream and whipped cream

Sfr. 9.50

Ice-cream

Please ask for the menu

PIZZA

Pizzabrot

Pizzabread with basil pesto and parmesan cheese

Sfr. 16.00

Pizza Marinara

Tomato, garlic and oregano

Sfr. 15.00

Pizza Margherita

Tomato, mozzarella and oregano

Sfr. 18.00

Pizza Cipolla

Tomato, mozzarella, onions, garlic and oregano

Sfr. 19.00

Pizza Siciliana

Tomato, mozzarella, anchovies, capers, olives and oregano

Sfr. 20.00

Pizza Funghi

Tomato, mozzarella, mushrooms and oregano

Sfr. 20.00

Pizza Diavolo

Tomato, mozzarella, spicy salami, peppers, olives and oregano

Sfr. 25.00

Pizza Hawaii

Tomato, mozzarella, ham, pineapple and oregano

Sfr. 22.00

Pizza Salami

Tomato, mozzarella, salami and oregano

Sfr. 21.00

Pizza Prosciutto

Tomato, mozzarella, ham and oregano

Sfr. 21.00

Pizza Montanara

Tomato, mozzarella, ham, salami and oregano

Sfr. 23.00

Pizza Prosciutto Funghi

Tomato, mozzarella, ham, mushrooms and oregano

Sfr. 23.00

Pizza al Tonno

Tomato, mozzarella, tuna, onions and oregano

Sfr. 23.00

Pizza Verdure

Tomato, mozzarella, vegetables, parmesan cheese and oregano

Sfr. 25.00

Pizza Pomodori

Tomato, mozzarella, marinated rucola, cherry tomatoes, basil pesto, parmesan cheese and oregano

Sfr. 24.00

Pizza Quattro Stagioni

Tomato, mozzarella, ham, grilled artichokes, mushrooms, salami and oregano

Sfr. 25.00

Pizza Gamberoni

Tomato, mozzarella, king prawns, marinated rocket, cherry tomatoes, garlic and oregano

Sfr. 29.00

Pizza Mafioso

Tomato, mozzarella, spicy salami, bacon, peppers, garlic and oregano

Sfr. 26.00

Bauernpizza

Tomato, mozzarella, bacon, salami, corn, onions, garlic and oregano

Sfr. 25.00

Pizza Piccante

Tomato, mozzarella, spicy salami, feta, peppers, garlic, onions and oregano

Sfr. 26.00

Pizza Rustica

Tomato, mozzarella, bacon, peppers, onions and oregano

Sfr. 23.00

Pizza Formaggi

Tomato, four different kinds of cheese and oregano

Sfr. 23.00

Pizza Capricciosa

Tomato, mozzarella, ham, mushrooms, grilled artichokes, olives and oregano Sfr. 24.00

Pizza Carpaccio

Tomato, mozzarella, beef carpaccio, marinated rocket,
parmesan cheese and oregano Sfr. 27.00

Pizza Gorgo

Tomato, mozzarella, spicy salami, gorgonzola, parmesan cheese and oregano Sfr. 25.00

Schmuggler Pizza

Tomato, mozzarella, local dried meat, chanterelles, marinated rocket,
parmesan cheese and oregano Sfr. 28.00

Almpizza

Tomato, mozzarella, spicy salami, grilled strips of venison, bacon,
onions, mushrooms, pesto and oregano Sfr. 31.00

Wilderer Pizza

Tomato, mozzarella, grilled strips of venison, porcini,
chanterelles and oregano Sfr. 31.00

Pizza Chef

Tomato, mozzarella, chanterelles, onions, gorgonzola,
bacon, garlic and oregano Sfr. 27.00

Pizza della Casa

Tomato, mozzarella, spicy salami, chanterelles,
porcini, parmesan cheese and oregano Sfr. 27.00

Pizza Fantasia

Perfect for two or more persons to share. Choose your topping or
let yourselves surprise. Sfr. 95.00

For every extra topping we charge Sfr. 4.00
for corn, peppers, olives, capers Sfr. 2.00
for smoked ham, porcini mushrooms, chanterelles Sfr. 7.00
for strips of venison, king prawns Sfr. 10.00

DINNER

STARTERS, SALADS & SOUPS

Carpaccio vom Rindsfilet

Beef fillet carpaccio with parmesan cheese and rocket

Sfr. 23.00

Beefsteak Tatar

Spicy flavoured tartar, served with toast and butter

Sfr. 25.00

large Sfr. 32.00

Tomaten Caprese

Tomatoes and buffalo mozzarella with basil pesto and breadsticks

Sfr. 17.00

Nüsslisalat

Lamb's lettuce with cherry tomatoes, crunchy bacon,
boiled egg and balsamic dressing

Sfr. 17.00

Blattsalate

Lettuce with breaded **or** fried strips of chicken breast
and balsamic dressing

Sfr. 21.00

Fischersalat

Grilled pike-perch-fillet and king prawns on lettuce
with balsamic dressing

Sfr. 25.00

Jägersalat

Lettuce with feta and slices of grilled venison,
with a raspberry balsamic vinaigrette

Sfr. 25.00

Salad from the buffet

Please help yourselves at the salad buffet

Sfr. 12.00

Klare Rinderkraftbrühe mit Flädli

Bouillon with sliced herb pancake

Sfr. 9.50

Pikante Gulaschsuppe

Spicy goulash soup

Sfr. 13.00

Schmugglersuppe

Bouillon with a ham and a cheese dumpling

Sfr. 13.00

PASTA, SPAETZLE AND RISOTTO

Samnauner Schinkenrahmspätzle

“Spaetzle” (small dough dumplings) with ham cream sauce

Sfr. 25.00

Käsespätzle mit Röstzwiebeln

“Spaetzle” (small dough dumplings) with melted cheese, chives and fried onions on top

Sfr. 25.00

Tiroler Gröstl

Roasted sliced potatoes mixed with bits of beef and bacon, fried egg on top

Sfr. 27.00

Tagliatelle

Tagliatelle noodles with a porcini cream sauce

Sfr. 26.00

Spaghetti Gamberoni

Spaghetti with grilled king prawns, garlic butter and herbs

Sfr. 29.00

Förster Risotto

Risotto with stripes of venison, chanterelles, rocket and parmesan cheese

Sfr. 32.00

Pilz Risotto

Risotto with chanterelles, porcinis, rocket and parmesan cheese

Sfr. 27.00

Trüffel Risotto

Truffled risotto with king prawns

Sfr. 32.00

Gemüseteller

Vegetable plate with gratinated tomato, mushrooms, parsley potatoes and fried egg

Sfr. 28.00

Ofenkartoffel

Baked potato with chive sour cream dip and lettuce with balsamic dressing

Sfr. 18.00

Holzfällerkartoffel

Baked potato with chive sour cream dip, bacon and lettuce with balsamic dressing

Sfr. 20.00

MEAT DISHES

Schmugglerspiess

Pork-and beef fillet on a skewer
with grilled vegetables, French fries and herb butter Sfr. 42.00

Gebackenes Schweineschnitzel

Breaded pork escalope with French fries and cranberries Sfr. 32.00

Alm Cordon Bleu vom Schwein

Pork cordon bleu with ham and Appenzeller cheese,
French Fries and cranberries Sfr. 36.00

Wienerschnitzel vom Kalb

Breaded veal escalope with parsley potatoes and cranberries Sfr. 39.00

Filetspitzen Stroganoff

Beef Stroganoff with homemade “Spaetzle” (small dough dumplings) Sfr. 41.00

Kalbsgeschnetzeltes

Strips of veal served in a mushroom cream sauce
with “Roesti” potato and vegetables Sfr. 44.00

Rinderfiletsteak

Grilled beef fillet steak with pepper sauce, croquettes and vegetables Sfr. 50.00

Schmuggler Steak

Fillet of beef on toast with cocktail sauce, herb butter and lettuce Sfr. 42.00

Entrecôte vom Grill

Grilled beef steak with French fries, vegetables, herb butter
and Hollandaise sauce Sfr. 46.00

Grill Pfandl

Beef and pork fillet with tagliatelle pasta,
vegetables and porcini cream sauce Sfr. 44.00

FISH

Fischteller

Grilled pike-perch-fillet, char fillet and king prawns with parsley potatoes and vegetables

Sfr. 43.00

VENISON

Wilderer Pfonna

Steak of venison with buttered “Spaetzle” (small dough dumplings), vegetables and chanterelle sauce

Sfr. 52.00

CHILDREN’S MENU

Globi Teller

Spaghetti with minced meat sauce **or** tomato sauce

Sfr. 15.00

Wicky Teller

Frankfurter with French fries

Sfr. 16.00

Winnetou

Breaded pork escalope with French fries

Sfr. 20.00

Micky Maus Pizza

Tomato, mozzarella pizza
with ham **or** salami

Sfr. 17.00



FOR 2 PERSONS OR MORE

Samnauner Käsefondue

Cheese fondue with white wine, cherry schnapps, garlic and nutmeg, served with pieces of white bread

Sfr. 32.00
(per person)

Bauernfondue

Cheese fondue with white wine, cherry schnapps, garlic and nutmeg, fried bacon, served with pieces of white bread

Sfr. 34.00
(per person)

Portion Bündnerfleisch

Dish of traditional local dried meat

Sfr. 16.00

Portion Mixed Pickles

Sfr. 7.00

PLEASE ORDER IN ADVANCE

Almfondue (oil)

Fillets of venison and beef (cut into chunks), king prawns, served with baked potatoes, French fries, various sauces, salad from the buffet and fresh fruits

Sfr. 54.00
(per person)

Fondue Chinoise (bouillon)

Fillets of beef, pork and veal (cut into chunks), served with baked potatoes, French fries, various sauces, salad from the buffet and fresh fruits

Sfr. 52.00
(per person)

Fondue Bourguignonne (oil)

Fillets of beef, pork and veal (cut into chunks), served with baked potatoes, French fries, various sauces, salad from the buffet and fresh fruits

Sfr. 52.00
(per person)

Raclette

Swiss cheese specialty with raclette potatoes, local dried meat, sour-cream dip, mixed pickles, salad from the buffet and fresh fruits

Sfr. 45.00
(per person)

DESSERTS

Schmuggler Dessert

Fried apple fritters with cinnamon, served with vanilla ice-cream Sfr. 15.00

Omas Palatschinken

Crêpe with vanilla ice-cream, chocolate sauce and whipped cream Sfr. 13.00

Kaiserschmarren

Traditional pancake-style dish with sugar and raisins, Sfr. 25.00
served with stewed plums **or** apple puree small Sfr. 22.00

Le Colonel

Lemon sorbet with Vodka Sfr. 10.00

Espresso on Ice

Espresso with espresso croquant ice-cream **or** vanilla ice-cream Sfr. 7.50

Apfelstrudel mit Sahne

Apple strudel with whipped cream Sfr. 9.50

Apfelstrudel mit Vanillesauce oder Vanilleeis

Apple strudel with vanilla sauce **or** vanilla ice-cream Sfr. 10.00

Topfenrahmstrudel mit Sahne

Cheese strudel with whipped cream Sfr. 9.50

Topfenrahmstrudel mit Vanillesauce oder Vanilleeis

Cheese strudel with vanilla sauce **or** vanilla ice-cream Sfr. 10.00

Schokokuchen

Chocolate cake with liquid chocolate core, served with
vanilla ice-cream and cream Sfr. 9.50

Ice-cream

Please ask for the menu

Declaration of origin of our meat and seafood:

Switzerland and Austria: pork, veal, venison, poultry, pike-perch, char; Germany: pork and poultry Hungary: poultry, pike-perch, char; Netherlands: veal, pork and poultry; New Zealand: venison *Argentina, *Uruguay, *Brazil: beef;

*Meat from abroad may have been produced with hormones as performance promoters and may have been produced with antibiotics and/or other antimicrobial performance promoters.

**Information on ingredients that may trigger allergies or other undesirable reactions
can be obtained from our service personnel.**

 Vegetarian dishes