

SOUPS

Schmugglersuppe

Clear soup with one bacon and one cheese dumpling

Sfr. 13.00

Klare Rinderkraftbrühe mit Flädli

Clear soup with sliced herb pancake

Sfr. 9.50

Tagessuppe

Soup of the day

Sfr. 9.00

Knoblauchbrot

Garlic bread (2 pieces)

Sfr. 8.00

STARTERS

Carpaccio vom Rindsfilet

Carpaccio of beef with basil pesto, thin slices of parmesan cheese and rucola

Sfr. 23.00

Beefsteak tartare

Spicy beef tartare with toast and butter

Sfr. 25.00

big

Sfr. 32.00

SALADS

Salad from the buffet 🍃

Please help yourselves at the salad buffet

Sfr. 12.00

Tomaten Caprese 🍃

Buffalo mozzarella, tomatoes with basil pesto and grissini

Sfr. 17.00

Nüsslisalat

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

Sfr. 17.00

Blattsalate

Green salads with breaded **or** fried strips of chicken breast

Sfr. 21.00

Fischersalat

Grilled pike-perch fillet and king prawns on various leaf salads with balsamic dressing

Sfr. 25.00

Jägersalat

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

Sfr. 25.00

CHILDREN'S MENU

Globi Teller

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

Sfr. 15.00

Wicky Teller

Viennese sausages with French fries

Sfr. 16.00

Winnetou

Breaded pork escalope with French fries

Sfr. 20.00

Micky Maus Pizza

Tomato, mozzarella, ham and oregano

Sfr. 17.00



PASTA, SPÄTZLE & RISOTTO

Käsespätzle mit Röstzwiebeln

“Spaetzle” with melted cheese, chives and fried onions on top

Sfr. 25.00

Tagliatelle mit Steinpilzrahmsauce

Pasta with a porcini cream sauce

Sfr. 26.00

Spaghetti Gamberoni

Spaghetti with grilled king prawns, garlic butter and herbs

Sfr. 29.00

Spaghetti Bolognese

Spaghetti with minced meat tomato sauce

Sfr. 22.00

Spaghetti Napoli

Spaghetti with a tomato sauce

Sfr. 18.00

Pilz Risotto

Risotto with chanterelles, porcini, rucola and shaved parmesan cheese

Sfr. 27.00

Förster Risotto

Risotto with chanterelles, stripes of venison fillet, rucola and shaved parmesan cheese

Sfr. 32.00

Trüffel Risotto

Truffled risotto with grilled 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 and leaf lettuces with balsamic dressing

Sfr. 18.00

Holzfällerkartoffel

Baked potato with chive sour cream, bacon and leaf lettuces with balsamic dressing

Sfr. 20.00

COLD PLATES

Almteller

Smoked ham, cured ham, slices of smoked dry sausage, bacon,
local dried meat, local cheese, horseradish and one fruit shot Sfr. 32.00

Bündner Teller

Local dried meat, local salami, local smoked ham Sfr. 28.00

Speckteller

Local smoked ham and bacon Sfr. 23.00

Bündner Salsiz

Local salami Sfr. 17.00

Schmuggler Wurza

Slices of smoked sausage with grated horseradish and
mustard Sfr. 16.00

Käseteller

Assorted cheese with grapes Sfr. 26.00

Belegte Brote

Sandwich of your choice with local dried meat, salami,
bacon, cheese or mixed Sfr. 17.00

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, shaved parmesan cheese and oregano

Sfr. 25.00

Pizza Pomodori

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

Sfr. 24.00

Pizza Quattro Stagioni

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

Sfr. 25.00

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 cheese, 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. 24.00

Pizza Capricciosa

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

Sfr. 24.00

Pizza Carpaccio

Tomato, mozzarella, beef carpaccio, marinated rucola,
shaved parmesan cheese and oregano

Sfr. 28.00

Pizza Gorgo

Tomato, mozzarella, spicy salami, gorgonzola,
parmesan cheese and oregano

Sfr. 25.00

Pizza Gamberoni

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

Sfr. 29.00

Pizza Chef

Tomato, mozzarella, chanterelles, onions, gorgonzola,
bacon, garlic and oregano

Sfr. 27.00

Pizza della Casa

Tomato, mozzarella, spicy salami, chanterelles,
porcini mushrooms, shaved parmesan cheese and oregano

Sfr. 27.00

Schmuggler Pizza

Tomato, mozzarella, local dried meat, chanterelles, marinated rucola,
shaved parmesan cheese and oregano

Sfr. 29.00

Almpizza

Tomato, mozzarella, spicy salami, grilled strips of venison, bacon,
onions, mushrooms, basil pesto and oregano

Sfr. 31.00

Wilderer Pizza

Tomato, mozzarella, grilled strips of venison, porcini mushrooms,
chanterelles and oregano

Sfr. 31.00

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

MAIN COURSES

Schmugglerspiess

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

Alm Cordon Bleu vom Schwein

Pork cordon bleu filled with local ham and local cheese,
French fries, vegetables and cranberries Sfr. 39.00

Wienerschnitzel vom Kalb

Breaded veal escalope with parsley potatoes and cranberries Sfr. 39.00

Gebackenes Schweineschnitzel

Breaded pork escalope with French fries and cranberries Sfr. 32.00

Filetspitzen Stroganoff

Beef "Stroganoff" with home-made "Spaetzle" Sfr. 42.00

Kalbsgeschnetzeltes

Thin sautéed strips of veal served in a mushroom cream sauce
with "Roesti" potato and vegetables Sfr. 44.00

Rinderfiletsteak an pikanter Pfeffersauce

Grilled beef fillet steak with a spicy 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

Entrecote vom Grill

Grilled entrecote steak with French fries, vegetables, Hollandaise sauce
and herb butter Sfr. 47.00

Grill Pfandl

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

FISH

Fischteller

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

Sfr. 43.00

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
South America: beef; Russia: pike-perch; Vietnam, Bangladesch: King prawns

Meat from Argentina, Brazil and New Zealand:

- Can be produced with hormonal growth enhancers.
- Can be produced with non-hormonal growth enhancers, such as antibiotics.

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

 **Vegetarian dishes**

FOR 2 PERSONS OR MORE

Samnauner Käsefondue

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

Sfr. 32.00
(per person)

Bauernfondue

Cheese fondue with white wine, cherry shot, 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 Essiggemüse

Mixed Pickles

Sfr. 7.00

PLEASE ORDER IN ADVANCE

Almfondue (oil)

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

Sfr. 54.00
(per person)

Fondue Chinoise (clear soup)

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

Sfr. 52.00
(per person)

Fondue Bourguignonne (oil)

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

Sfr. 52.00
(per person)

Raclette

Swiss cheese specialty with raclette potatoes, local dried meat, fresh fruits,
pickled onions, mixed pickles, salad from the buffet

Sfr. 45.00
(per person)

DESSERTS

Schmugger 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 mit Zwetschgenröster

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

Schokokuchen

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

Le Colonel

Lemon sorbet with Vodka Sfr. 10.00

Marillo-Secco

Apricot sorbet with Prosecco Sfr. 11.00

Espresso on Ice

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

Tagesdessert

Dessert of the day Sfr. 7.00

Ice-cream

Please ask for the menu



Father Maurus Carnot
Was born on the 2nd 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 sought after pastor and brilliant teacher at the convent school. He died on 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.