



**SPEISERESTAURANT**  
**RÄTUSHOF** CHUR

**WELCOME TO RESTAURANT RÄTUSHOF**

**We delight you with homemade delicacies made from fresh,  
seasonal, and regional products.**

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|  | <b>Starter</b> | <b>Main Course</b> |
|--|----------------|--------------------|
| Green Salad  | 8.50           | 11.50              |
| Mixed Salad  | 9.50           | 15.00              |
| Lamb's Lettuce with bacon, egg and bread croutons  | 17.50          | 22.00              |
| <b>Tomato salad with mozzarella and basil</b>  | 16.50          | 21.00              |
| <b>Caesar salad with Parmesan shavings</b><br>Lettuce, bacon, chicken strips, croutons<br>with Caesar salad dressing |                | 24.50              |
| Sausage cheese salad garnished   | 17.00          | 20.00              |
| Sausage cheese salad simple  | 15.00          | 17.00              |
| Sausage salad garnished  | 16.00          | 19.00              |
| Sausage salad simple   | 13.00          | 16.00              |
| <b>Chef Salat</b><br>Leaf salad with pear, Parma ham, nuts,<br>pomegranate   | 15.50          | 26.50              |
| <b>RÄTUS salad</b><br>Leaf salads with chicken, mango, cherry tomatoes, avocado<br>with Raspberry dressing           |                | 24.00              |
| <b>Boiled Beef Salad with french fries</b>   |                | 26.00              |
| <b>Lyoner sausage and cheese salad with onions and french fries</b>  |                | 21.50              |

**Our homemade Salad dressings**

French, Italian, Balsamic vinegar, Raspberry dressing

## Cold Specialities

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|   | Starter | Main Course |
|---|---------|-------------|
| <b>Beef tartare</b><br>Spicy marinated beef served with toast and butter  | 21.50   | 30.50       |
| <b>Shrimp cocktail with Calypso sauce</b><br>served with toast and butter   | 16.00   | 20.50       |
| <b>Bündner Platter</b><br>Grisons air-dried beef, raw ham, Salsiz, bacon and alpine cheese<br>served with honey mustard | 22.00   | 28.50       |

## Soups

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|                             |      |       |
|-----------------------------|------|-------|
| Soup of the week            | 7.50 | 10.50 |
| Beef broth with sliced beef | 8.00 | 11.00 |
| Barley soup                 | 9.00 | 12.50 |

## Fitness Plate

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served with mixed salad, avocado, corn, cucumbers, beetroot, coleslaw, and chia seeds or vegetables.

|                |       |
|----------------|-------|
| Chicken breast | 25.00 |
| Salmon filet   | 32.00 |
| Falafel        | 22.50 |
| Beef steak     | 37.00 |
| Pork schnitzel | 31.00 |

### Our homemade Salad dressings

French, Italian, Balsamic vinegar, Raspberry dressing

## Swiss Specialties

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### **Pizokel "House Style"**

with Grisons air-dried beef, Landjäger sausage, bacon and Salsiz  
finished with crispy fried onions

28.50

### **Riz Casimir**

Sliced chicken in curry sauce  
garnished with fruit and rice

28.00

### **Smoked Grisons venison sausage**

served with rösti or pizokel

20.50

### **Olma bratwurst**

with delicate onion sauce, french fries or rösti

23.00

### **Veal strips \*Zürcher Art\***

in a creamy sauce with fresh mushrooms  
served with pasta or rösti

39.00

## Homemade Rösti

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### **Rösti with 2 fried eggs**

24.50

### **House Rösti**

with cured ham, Gruyère cheese and roasted onions

26.00

### **Buure Rösti (Farmer's Rösti)**

with chipolata sausage, bacon and fried egg

28.50

### **Chef's Rösti**

with sliced chicken in curry sauce

28.00

### **Bähnler Rösti**

with sliced pork liver and onions sauce

28.50

### **Züri Rösti**

with sliced pork in a creamy sauce  
with fresh mushrooms

29.00

### **Brunch Rösti**

Avocado, fried egg, salmon cubes, cherry tomatoes

32.00

## Rätushof Hits

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|  |       |
|--|-------|
| <b>Rätusburger</b> (180g)<br>served with fried egg, french fries and House-sauce                                     | 26.00 |
| <b>Beef burger</b> (180g)<br>with onions, bacon, alpine cheese, french fries and House-sauce                         | 27.00 |
| <b>Crispy Chicken Burger</b> with Coleslaw Salad, roasted onions<br>french fries and House-sauce                     | 25.00 |
| <b>Roast beef</b> with Tartare sauce and french fries  | 27.00 |
| <b>Entrecôte &lt;&lt;Café de Paris&gt;&gt;</b> (200 g)<br>with french fries and vegetables                           | 39.00 |
| <b>Homemade meatloaf</b><br>served with mashed potatoes and vegetables garnish                                       | 29.00 |
| <b>Creamy pork schnitzel</b><br>with buttered noodles and vegetable garnish  | 31.00 |
| <b>Breaded pork schnitzel</b><br>with french fries and vegetable garnish   | 29.00 |
| <b>Pork cordon bleu</b><br>with french fries and vegetable garnish   | 33.00 |
| <b>Veal Cordon Bleu "Grisons style"</b><br>with vegetable garnish, air-dried Grisons beef, and Grisons alpine cheese | 41.00 |

**Side dishes of your choice: French fries, rösti, pasta, rice or potato salad**

## Pasta

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|   |       |
|---|-------|
| <b>Spaghetti «Carbonara»</b><br>bacon, egg and parmesan | 26.50 |
| <b>Spaghetti «Napolitana»</b><br>with tomato sauce      | 20.50 |
| <b>Spaghetti «Bolognese»</b><br>with meat sauce         | 25.00 |

## Veggie Corner

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### **Pizokels**

with cream sauce, spinach and roasted onions 26.00

### **Spring rolls**

with cucumber salad and sweet chilli sauce 22.50

### **Veggie burger** with french fries

roasted onions and coleslaw Salad 24.50

### **Vegetable rösti** with a fried egg

25.50

**Vegan options available on request.**

## From the Grill

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Beef fillet (20 minutes waiting time) 180g 48.00

Beef entrecôte 200 g 38.00

Grisons – Pork chop 250g 29.50

Chicken breast 25.00

Salmon fillet 32.00

### **Side dishes of your choice:**

pasta, rice, French fries, rösti, or potato salad.

These dishes are served with vegetables and your choice of herb butter, pepper sauce or jus.

## Kids' Menu

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|   |       |
|---|-------|
| <b>Children`s leaf salads</b>                   | 6.00  |
| <b>Fish fingers with French Fries</b>           | 15.50 |
| <b>Chicken Nuggets with French Fries</b>        | 16.00 |
| <b>Breaded pork schnitzel with French Fries</b> | 16.00 |
| <b>Spaghetti with tomato sauce</b>              | 13.00 |

### Origin of our meat

Beef: Switzerland

Ireland, Argentina (Black Angus)

(may have been produced with hormonal and/or non-hormonal growth promoters)

Pork: Switzerland

Veal: Switzerland

Chicken: Switzerland

Sausages: Switzerland, Italy

Lamb / Game: Switzerland, Austria, New Zealand, Australia

Fish / Prawns: Norway, Canada, Vietnam

### Origin of our baked goods

Hiestand bakery products made from Swiss grain, produced using pesticide-free cultivation.

For information regarding allergens, please contact our staff.