

La Tgoma

Hotel Restaurant

Allegra dear guests

Welcome to the Hotel Restaurant La Tgoma in the middle of the idyllic Lantsch/Lenz.

We are pleased that you have stayed with us and that we can spoil you.

The La Tgoma team wishes you bon appétit!

Hostess

Claudia Galliker with her La Tgoma team

OPENING HOURS

Monday to Friday

5:00 p.m. to 10:00 p.m.

Saturday & Sunday

10:00 a.m. to 2:00 p.m. & 5:00 p.m. to 10:00 p.m.

Hot meals

11:30 a.m. to 2:00 p.m. & 5:30 p.m. to 9:00 p.m.

KONTAKT

Hotel Restaurant La Tgoma
Voia Principala 37
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info@latgoma.ch
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MENU

SOUPS

Beef bouillon ^{1, 4, 10, 11} with thread	9.50
Grisons barley soup ^{4, 7, 9, 10}	9.50
Caramelized Carrot Soup ^{7, 9} with saffron and cream	11.00
Peasant onion soup ^{4, 7, 10} Beef bouillon with potatoes, toasted bread and alpine cheese	12.00

STARTERS

Green salad ^{9, 10, 11}	8.00
Mixed salad ^{9, 10, 11}	11.00
House-pickled salmon ^{10, 11} with honey-mustard sauce	19.00
Beef carpaccio ^{7, 9, 10, 11} with rocket and parmesan	19.00
Baked goat's cheese ^{1, 2, 4, 7} with chestnut honey and caramelised walnuts	18.00
Beef tartare classic ^{4, 7, 9}	70g 21.00 140g 32.00
refined with cognac, served with toast and butter	

We serve the salads with our homemade dressing (lactose- and gluten-free)

GRISONS SPECIALITIES

Capuns ^{1, 4, 7, 10} served in bouillon and gratinated with alpine cheese	27.00
Pizzoccheri ^{4, 7, 9} Buckwheat noodles with savoy cabbage, potatoes and cheese	27.00

PASTA

Spaghetti Bolognese ^{4, 9, 10} Minced beef with tomato sauce	24.00
Spaghetti «La Tgoma» ^{4, 7, 9, 10} with saffron sauce and cherry tomatoes caramelised in salt	28.00
Tagliatelle Umberto Primo ^{4, 7, 9} with veal ragout, black truffle and cream	36.00

MAIN COURSES WITH MEAT

Homemade beef meatloaf ^{1, 4, 10, 11} with tagliatelle and cream sauce	29.00
Pork Cordon Bleu ^{1, 4, 7, 9} with raw ham and Swiss cheese, served with vegetables and fries	34.00
Scaloppine al Limone ^{4, 7, 9, 10} Veal escalope with lemon sauce, served with tagliatelle and vegetables	45.00
Beef fillet ^{4, 7, 9, 10} served with rosemary potatoes and melted cherry tomatoes	48.00
Beef Stroganoff ^{4, 7, 9, 10} with rice	46.00

MAIN COURSES WITH FISH

Miller's style trout ^{3, 4, 7, 10} served with buttered potatoes and salad	41.00
Roasted Giant Prawns ^{4, 8, 9} with spicy tomato sauce with spaghetti or bruschetta	39.00

Origin of our meat and fish products

Pork - Switzerland

Veal - Switzerland (Hatecke butchery)

Beef - Switzerland (Hatecke butchery)

Fish - Switzerland/breeding, Italy

Prawns/Shellfish - Italy

DESSERT



Under the AlpinTrend Group's credo „Expect more“, the idea of homemade ice cream was born. For you, as our guest, only the best is good enough! The Glacella is produced in the Posthotel Valbella for all AlpinTrend establishments.

Glacella da Valbella is experienced and lived - homemade and made exclusively with Swiss milk from the region. Whether in the restaurant, on the terrace or to take away - Glacella da Valbella tastes good everywhere.

1 scoop ice cream *1,2,7,8 3.50
with cream +1.50

Glacesorten:

• Vanilla • Strawberry • Chocolate • Mocca • Lemon Sorbet

* Our ice creams may contain traces of nuts.

Affogato 1, 7, 8 7.00
Vanilla ice cream with an espresso

Stirred iced coffee 1, 7, 8 12.00
Mocca ice cream with espresso and cream

Panna Cotta 1, 7 12.00
with wild berries

Apple strudel 1, 4, 7, 8, 9 12.00
with vanilla sauce and cream

Hot Love 1, 3, 7 12.00
Vanilla ice cream with hot raspberries

Pears Helene 1, 3, 7 12.00
Poached pears, vanilla ice cream and warm chocolate sauce

Cheese selection 1, 2, 4, 7, 8 18.00
with fruit bread, grapes and fig mustard

Declaration

Our service team will be happy to inform you about ingredients that could trigger allergies or intolerances.

Allergies

1 - eggs / 2 - peanuts / 3 - fish / 4 - cereals containing gluten / 5 - crustaceans / 6 - lupins /
7 - milk / 8 - nuts / 9 - sulphur dioxide and sulphites / 10 - celery / 11 - mustard /
12 - Sesame seeds / 13 - Soya / 14 - Molluscs

DRINKS MENU

WATER & SOFT DRINKS

Passugger / Allegra	3.5dl	4.50
	7.7dl	8.00
Various soft drinks	3.3dl	5.00
Coca Cola, Coca Cola Zero, Rivella red, Rivella blue, Elmer Citro, Shorley		

BEER & CIDER

Calanda Bräu Lager from the barrel	4.8%	2dl	3.50
	4.8%	3dl	4.50
	4.8%	5dl	6.50
Calanda Lager	4.8%	5.8dl	6.50
Calanda Edelbräu		3dl	5.00
Panaché		3dl	4.50
		5dl	6.50
Calanda 0.0	non-alcoholic	3.3dl	5.00
Möhl juice from the barrel	6%	5dl	6.50
	non-alcoholic	5dl	6.50

APERITIF

Sparkling white wine (sweet oder sour)			8.00
Campari Orange	23%	4cl	9.50
Cynar Orange	16.5%	4cl	8.50
Martini Bianco	15%	4cl	7.50
Hugo			11.00
Aperol Spritz			11.00
Gin Tonic	40%	4cl	12.00

COFFEE & HOT DRINKS

Coffee		4.50
Milk Coffee		5.50
Espresso		4.50
Double Espresso		5.50
Cappuccino		5.50
Latte Macchiato		5.50
Espresso Corretto Grappa		7.50
Coffee Plums	4cl	7.50
Coffee Luz Pome Fruit	4cl	7.50
Coffee mit a shot and cream		9.00
Ovo, chocolate (cold/warm)		5.00
Tea		5.00
Fine teas of the Eilles brand: Earl Grey, peppermint, camomile, rosehip, green tea, verveine		

LIQUEURS & SPIRITS

Galliano	30%	4cl	7.50
Baileys Irish Cream	17%	4cl	7.50
Appenzeller	29%	4cl	7.50
Ramazzotti	30%	4cl	7.50
Averna	29%	4cl	7.50
Fernet-Branca	39%	4cl	7.50
Braulio	21%	4cl	7.50
Vieille Prune	41%	2cl	9.00
Grappa	40%	2cl	9.00
Williamine	43%	2cl	7.50
Willisauer Chrüter	37.5%	2cl	5.50
Willisauer Kirsch	37.5%	2cl	5.50
Willisauer Zwetschgen	37.5%	2cl	5.50
Willisauer Kernobst	37.5%	2cl	5.50
Whiskey	41%	4cl	12.00
Cognac	40%	4cl	12.00