

# 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 & Tuesday**

restaurant closed

### **Wednesday 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.

## **CONTACT**

Hotel Restaurant La Tgoma  
Voia Principala 37  
7083 Lantsch/Lenz

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info@latgoma.ch  
www.latgoma.ch

## MENU

### STARTERS

|  |       |
|--|-------|
| <b>Leaf Salad</b> <sup>9, 10, 11</sup>   | 9.50  |
| <b>La Tgoma Salad</b> <sup>4, 8, 9, 10, 11</sup><br>with vegetables, fruit and spiced nuts           | 13.00 |
| <b>Cream cheese mousse</b> <sup>1, 4, 7, 9</sup><br>with sweet and sour cherries and dumpling crisps | 17.00 |
| <b>Home-smoked trout fillet</b> <sup>3, 7, 9</sup><br>with beetroot salad and horseradish            | 19.00 |
| <b>Beef carpaccio</b> <sup>7, 9</sup><br>with beetroot salad and horseradish                         | 24.00 |

*All salads are served with French or Balsamic dressing (lactose and gluten-free)*

### HOMEMADE SOUPS

|  |       |
|--|-------|
| <b>Soup of the day</b>   | 9.50  |
| <b>Beef bouillon</b> <sup>1, 4, 7, 10, 13</sup><br>with strips of pancake              | 10.00 |
| <b>Bramata cream soup</b> <sup>7, 10</sup><br>with Brüggers veal with swiss stone pine | 12.00 |

## LA TGOMA CLASSICS

|   |       |
|---|-------|
| <b>Grisons capuns</b> <sup>1, 4, 7, 9, 10</sup><br>with milk broth, gratinated with mountain cheese and bacon   | 28.50 |
| <b>Meatballs with coarse mustard sauce</b> <sup>1, 9, 10, 11, 13</sup><br>with vegetables and risotto           | 28.00 |
| <b>Braised beef cheek</b> <sup>7, 10, 13</sup><br>with Pinot Noir sauce, vegetables and mascarpone bramata      | 31.00 |
| <b>Viennese veal cream goulash</b> <sup>1, 4, 7, 10, 13</sup><br>with quark pizokel and vegetables              | 34.00 |
| <b>Roast steak of spent grain pork</b> <sup>1, 4, 10, 13</sup><br>with herb butter, French fries and vegetables | 32.00 |

## VEGETARISCH

|  |       |
|--|-------|
| <b>Grisons vegetable capuns</b> <sup>1, 4, 7, 10, 13</sup> <br>with milk broth, gratinated with mountain cheese | 28.50 |
| <b>Creamy mascarpone bramata</b> <sup>4, 7, 10</sup> <br>with kale, pear slices and fried onions                | 28.00 |

### Origin of our meat

Veal - Switzerland

Pork - Switzerland

Venison, game and chamois - Austria/EU

### 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

## DESSERT

|  |              |
|--|--------------|
| <b>Affogato «al caffè»</b> <sup>1, 7, 8</sup><br>Vanilla ice cream with an espresso                          | 7.00         |
| <b>Yoghurt mousse</b> <sup>7</sup><br>with cranberry ragout and pumpkin seed brittle                         | 10.00        |
| <b>Grisons nut tart parfait</b> <sup>1, 4, 7, 8</sup><br>with pickled spiced plums                           | 12.00        |
| <b>Stirred iced coffee</b> <sup>1, 7, 8</sup><br>Mocca ice cream with espresso and cream                     | 12.00        |
| <b>Coupe La Tgoma</b> <sup>1, 7, 8</sup><br>Vanilla ice cream with Röteli, sweet and sour cherries and cream | 13.00        |
| <b>Le Colonel</b><br>A scoop of lemon sorbet with vodka  | 7.50         |
| <b>Blueberry sorbet</b><br>A scoop of blueberry sorbet with gin  | 7.50         |
| <b>Small selection of cheeses</b> <sup>4, 7, 9</sup><br>Vinegar cherries, fruit bread                        | 18.00        |
| <b>1 scoop of ice cream</b> <sup>*1, 2, 7, 8</sup><br>with cream   | 3.50<br>1.50 |

### Ice cream flavours:

- Vanilla • Strawberry • Chocolate • Mocha • Lemonsorbet

\*Our ice creams may contain traces of nuts.

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## BEVERAGE CARD

### WATER & SOFT DRINKS

|  |  |        |      |
|--|--|--------|------|
| <b>Passugger / Allegra</b>   |  | 3.5 dl | 4.50 |
|  |  | 7.7 dl | 8.50 |
| <b>Verschiedene Softdrinks</b>   |  | 3.3 dl | 5.00 |
| Coca Cola, Coca Cola Zero, Rivella red, Rivella blue, Elmer Citro, Shorley, Ice tea, Fanta |  |        |      |

### BEER & MOST

|  |             |        |      |
|--|-------------|--------|------|
| <b>Calanda Bräu Lager on tap</b>       | 4.8%        | 2 dl   | 4.00 |
|  | 4.8%        | 3 dl   | 5.00 |
|  | 4.8%        | 5 dl   | 7.00 |
| <b>Biera Engiadinaisa from Tschlin</b> | 5.0%        | 3.3 dl | 5.00 |
| <b>Calanda Edelbräu</b>                | 5.2%        | 3.3 dl | 5.00 |
| <b>Panaché</b>                         |             | 3 dl   | 5.00 |
|  |             | 5 dl   | 7.00 |
| <b>Calanda 0.0</b>                     | alkoholfrei | 3.3 dl | 5.00 |
| <b>Möhl Saft on tap</b>                | 6%          | 5 dl   | 6.50 |
|  | alkoholfrei | 5 dl   | 6.50 |

### APERITIF

|   |       |      |       |
|---|-------|------|-------|
| <b>Sparkling white wine (sweet or sour)</b> |       |      | 8.00  |
| <b>Campari Orange</b>                       | 23%   | 4 cl | 9.50  |
| <b>Cynar Orange</b>                         | 16.5% | 4 cl | 8.50  |
| <b>Martini Bianco</b>                       | 15%   | 4 cl | 7.50  |
| <b>Hugo</b>                                 |       |      | 11.00 |
| <b>Aperol Spritz</b>                        |       |      | 11.00 |
| <b>Gin Tonic</b>                            | 40%   | 4 cl | 12.00 |

## COFFEE & HOT DRINKS

|   |      |      |
|---|------|------|
| <b>Coffee</b>   |      | 4.50 |
| <b>Coffee with milk</b>   |      | 5.00 |
| <b>Espresso</b>   |      | 4.50 |
| <b>Double Espresso</b>  |      | 5.50 |
| <b>Cappuccino</b>   |      | 5.00 |
| <b>Latte Macchiato</b>  |      | 5.50 |
| <b>Espresso Corretto Grappa</b>   |      | 7.50 |
| <b>Coffee Luz</b>   | 4 cl | 7.50 |
| <b>Coffee with a shot and cream</b>   |      | 9.00 |
| <b>Ovo, Chocolate (cold/warm)</b>   |      | 5.00 |
| <b>Tea</b>  |      | 5.00 |
| Fine teas from the Eilles brand: Earl Grey, peppermint, camomile, rosehip, green tea, verbena |      |      |

**LIQUEURS & SCHNAPPS**

|                              |        |      |       |
|------------------------------|--------|------|-------|
| <b>Galliano</b>              | 30 %   | 4cl  | 7.50  |
| <b>Limoncello</b>            | 30 %   | 4cl  | 7.50  |
| <b>Röteli</b>                | 22 %   | 4cl  | 7.50  |
| <b>Baileys Irish Cream</b>   | 17 %   | 4 cl | 7.50  |
| <b>Appenzeller</b>           | 29 %   | 4 cl | 7.50  |
| <b>Ramazotti</b>             | 30 %   | 4cl  | 7.50  |
| <b>Averna</b>                | 29 %   | 4cl  | 7.50  |
| <b>Fernet-Branca</b>         | 39 %   | 4cl  | 7.50  |
| <b>Braulio</b>               | 21 %   | 4cl  | 7.50  |
| <b>Vieille Prune</b>         | 41 %   | 2cl  | 9.00  |
| <b>Grappa</b>                | 40 %   | 2cl  | 9.00  |
| <b>Williamine</b>            | 43 %   | 2cl  | 7.50  |
| <b>Willisauer Chrüter</b>    | 37.5 % | 2cl  | 5.50  |
| <b>Willisauer Kirsch</b>     | 37.5 % | 2cl  | 5.50  |
| <b>Willisauer Zwetschgen</b> | 37.5 % | 2cl  | 5.50  |
| <b>Willisauer Kernobst</b>   | 37.5 % | 2cl  | 5.50  |
| <b>Whiskey</b>               | 41 %   | 4cl  | 12.00 |
| <b>Cognac</b>                | 40 %   | 4cl  | 12.00 |

## WINE LIST

### SPARKLING WINE

|   |       |       |
|---|-------|-------|
| <b>Valdobbiadene Prosecco Extra Dry DOCG</b>    | 75 cl | 46.00 |
|   | 1 dl  | 7.50  |
| <b>Naonis Prosecco Extra Dry Rosè DOC</b>       | 75 cl | 45.00 |
| Grape variety: Glera<br>von Salis               |       |       |
| <b>Bündner BRÛT Vin Mousseux AOC Graubünden</b> | 75 cl | 58.00 |
| Grape variety: Pinot Noir<br>von Salis          |       |       |

### WHITE WINE BY GLASS

|   |      |       |
|---|------|-------|
| <b>Wine recommendation from the 75 cl bottle</b>      | 1 dl | 6.50  |
| <b>Féchy La Cote AOC, Waadt</b>                       | 1 dl | 5.00  |
| Grape variety: Chasselas                              | 5 dl | 25.00 |
| <b>Maienfelder Riesling Silvaner AOC, Graubünden</b>  | 1 dl | 7.00  |
| Grape variety: Riesling-Silvaner<br>von Salis         | 5 dl | 35.00 |
| <b>Grüner Veltliner, Weinviertel Niederösterreich</b> | 1 dl | 7.00  |
| Grape variety: Grüner Veltliner<br>Bannert            | 5 dl | 35.00 |

### RED WINE BY GLASS

|  |      |       |
|--|------|-------|
| <b>Wine recommendation from the 75 cl bottle</b>             | 1 dl | 7.50  |
| <b>Maienfelder Pinot Noir AOC, Graubünden</b>                | 1 dl | 8.00  |
| Grape variety: Pinot Noir<br>von Salis                       | 5 dl | 40.00 |
| <b>Blauer Zweigelt Classic, Weinviertel Niederösterreich</b> | 1 dl | 8.00  |
| Grape variety: Zweigelt<br>Bannert                           | 5 dl | 40.00 |
| <b>Tindaro Monferrato DOC, Piemont/Italien</b>               | 1 dl | 7.00  |
| Grape variety: Cabernet Sauvignon, Barbera<br>Tenute Neirano | 5 dl | 35.00 |



## WHITE WINE IN A BOTTLE

### SWITZERLAND

#### Graubünden

**Malanser Pinot Blanc AOC 2022** 75 cl 54.00  
Grape variety: Pinot Blanc  
von Salis

**Maienfelder Sauvignon Blanc AOC 2022** 75 cl 56.00  
Grape variety: Sauvignon Blanc  
Ralf Komminoth

**Maienfelder Chardonnay AOC 2022** 75 cl 64.00  
Grape variety: Chardonnay  
Lampert

#### Waadt

**Dézaley Médinette AOC Grand Cru 2020** 75 cl 56.00  
Grape variety: Chasselas  
Bovard

#### Tessin

**Terre Alte Bianco Merlot 2022** 75 cl 42.00  
Grape variety: Merlot  
Feliciano Gialdi

## ROSÉ WINE IN A BOTTLE

**Schiller AOC Graubünden** 75 cl 52.00  
Grape variety: Pinot Noir, Pinot Gris, Pinot Blanc  
von Salis

## RED WINE IN A BOTTLE

### SWITZERLAND

#### Graubünden

**Fläscher Pinot Noir AOC 2022** 75 cl 64.00  
Grape variety: Pinot Noir  
Andrea Davaz

**Maienfelder Pinot Noir Barrique AOC 2019** 75 cl 69.00  
Grape variety: Pinot Noir  
Ralf Komminoth

**Fläscher Terra Noir AOC 2022** 75 cl 69.00  
Grape variety: Zweigelt, Merlot, Pinot Noir  
Roman Herrmann

## TICINO

**Terre Alte Rosso Merlot 2021** 75 cl 58.00  
Grape variety: Merlot  
Feliciano Gialdi

**Merlot Riserva DOC 2021** 75 cl 64.00  
Grape variety: Merlot  
Vinattieri Roncaia

## ITALY

**Lagrein Alto Adige DOC 2022, Südtirol** 75 cl 65.00  
Grape variety: Lagrein  
Kellerei Kurtatsch

**Barolo di Serralunga d'Alba DOCG 2019, Piemont** 75 cl 82.00  
Grape variety: Nebbiolo  
Weingut Palladino

**Poggio del Grillo DOC 2021, Toskana** 75 cl 61.00  
Grape variety: Cabernet Sauvignon, Merlot, Syrah  
Tenuta Ceralti/Bolgheri

**Amarone della Valpolicella DOCG 2020, Venetien** 75 cl 74.00  
Grape variety: Corvina, Rodinella, Corvinone  
La Giaretta

**Chianti Classico DOCG Rubiolo 2020, Toskana** 75 cl 64.00  
Grape variety: Sangiovese  
Tenuta Gagliole

## AUSTRIA

**Cabernet Sauvignon Unplugged 2018, Burgenland** 75 cl 79.00  
Grape variety: Cabernet Sauvignon  
Hannes Reeh

## SPAIN

**Tinto Cosecha DO 2021, Castilla y León** 75 cl 82.00  
Grape variety: Tempranillo, Syrah  
Bodegas Mauro

**La Villa Paco Garcia Rioja Reserva DOCa 2015** 75 cl 69.00  
Grape variety: Tempranillo, Mazuelo  
Bodegas Paco Garcia