

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

Hot meals
5:30 p.m. to 9:00 p.m.

CONTACT

Hotel Restaurant La Tgoma
Voia Principala 37
7083 Lantsch/Lenz

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MENU

STARTERS

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

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

HOMEMADE SOUPS

Soup of the day	9.50
Beef bouillon ^{1, 4, 7, 10, 13} with strips of pancake	10.00
Bramata cream soup ^{7, 10} with Brüggers veal with swiss stone pine	12.00

LA TGOMA CLASSICS

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

VEGETARISCH

Grisons vegetable capuns ^{1, 4, 7, 10, 13}  with milk broth, gratinated with mountain cheese	28.50
Creamy mascarpone bramata ^{4, 7, 10}  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

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

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

BEER & MOST

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

APERITIF

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

COFFEE & HOT DRINKS

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

LIQUEURS & SCHNAPPS

Galliano	30 %	4cl	7.50
Limoncello	30 %	4cl	7.50
Röteli	22 %	4cl	7.50
Baileys Irish Cream	17 %	4 cl	7.50
Appenzeller	29 %	4 cl	7.50
Ramazotti	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

WINE LIST**SPARKLING WINE**

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

WHITE WINE BY GLASS

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

RED WINE BY GLASS

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