

Patschifig

pa|tschi|fig <Rhaeto-Romansh> (cosy, calm, peaceful)

The word «patschifig» derives from the Rhaeto-Romanic language and has long been an integral part of the Grisons vocabulary. Since 2019, our Café Patschifig also embodies this term in all its facets. For us, «patschifig» not only means cosiness, but also the feeling of home and the preservation of this precious place. That's why we put great emphasis on using seasonal products from the region that offer everything to delight the heart and palate.

«There is no love sincerer than the love of food.»

George Bernard Shaw (1856–1950)

COFFEE

Coffee natural / cream / decaffeinated	4.50
Milk coffee	4.80
Wiener Melange	6.00
Espresso natural / cream	4.50
Double Espresso	6.20
Espresso Macchiato	4.80
Cappuccino	5.20
Latte Macchiato	5.50
Latte Macchiato with flavour	5.80
Flavours: vanilla, caramel, Irish coffee	
Special Café Patschifig	7.50
with chocolate, vanilla, milk, espresso, garnished with whipped cream and Mikado	

LIQUEUR COFFEE

Espresso Corretto Grappa 42%	6.80
German coffee (with plum schnapps) 40%	6.80
Coffee-Baileys (with whipped cream) 18%	9.50
Coffee-Amaretto (with whipped cream) 28%	9.50

All beverages are also available with lactose-free and vegan milk.

All prices in Swiss francs incl. VAT.

DAIRY BEVERAGES

Milk hot / cold	3.80
Hot milk with honey	4.50
Chocolate(Cocoa) / Ovaltine hot / cold	4.50
Chocolate(Cocoa) / Ovaltine Melange	6.00

DAIRY DREAMS

Patschifig chocolate Couverture for mixing	5.50
Chai Tea Latte A magic formula made of sweetened Chai Tea and foamed milk	6.50
Matcha Latte The trendy coffee alternative made from green tea powder with foamed milk and honey	6.50
Milk Dream Chocolate milk with marshmallows topped with whipped cream and Kinder chocolate	7.50

All beverages are also available with lactose-free and vegan milk.
All prices in Swiss francs incl. VAT.

TEAS

TEA BAGS

English Breakfast, green tea, peppermint, vervain, apple-peach, cherry, fruit mix, camomile

4.50

LOOSE LEAF TEAS 7-10 min infusion

Fruit mix

An organic fruit tea blend with a high proportion of berry pieces and berry leaves. The delicate and slightly sweet scent of wild berries makes this tea a favourite for all ages.

5.50

Orange-Mango

Refreshment from the best organic fruit tea with a special flavour of oranges and fresh mango. The added bright orange marigold blossoms also make this tea appealing to the eye.

Ginger-Lemongrass

This blend, made from the best organic Chinese-Indian black tea, pieces of ginger root, ginger powder and ginger oil, provides soothing warmth and sweet spiciness.

Apple-Cinnamon

A rich blend of fruits and berries, refined with a pinch of fresh cinnamon. Perfect for cosy hours on cold or rainy days.

All beverages are also available with lactose-free and vegan milk.

All prices in Swiss francs incl. VAT.

COLD BEVERAGES

Local tap water	2dl	1.00	Bergamot, Rivella Red / Blue	2dl	3.50	
	3dl	1.50		Coca-Cola / Cola Zero / Sprite	3dl	4.50
	5dl	2.50		Schorle (Spritzer) / Iced tea peach	5dl	5.80
	1l	5.00				
Churer table water sparkling / still	2dl	3.20	Homemade iced tea (depending on season)	2dl	4.50	
	3dl	4.20		3dl	5.50	
	5dl	5.50	5dl	6.80		
	1l	9.50	Tonic Water / Bitter Lemon	2dl	4.50	
			Multivitamin juice	2dl	4.50	
Syrup for children	free of charge		Freshly pressed orange juice	2dl	6.00	

All prices in Swiss francs incl. VAT.

BEER & PROSECCO

BEER

Birra Moretti 4.6%	3dl	5.00
Panaché	3dl	5.00
Patschifig Panaché with bergamot	3dl	5.00
Alcohol-free beer	3dl	4.80

PROSECCO

Prosecco 11%	1dl	8.00
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All prices in Swiss francs incl. VAT.

WHITE WINE

PINOT GRIGIO CAPRICORNO

Origin: Bertiole, Italy

Grape variety: Pinot grigio

A very fresh, finely flavoured wine with a bouquet of herbs, ripe fruit, pears and white flowers.

A tangy prelude, beautiful fruit with rich flavours, elegant and appetisingly dry on the finish.

1dl 4.50

2dl 9.00

5dl 21.50

WHITE WINE SPRITZER sweet / sour 8.00

RIESLING SYLVANER

Origin: Zizers, Grisons – Grendelmeier Winery

Grape variety: Riesling, Madeleine Royal

Lemon-yellow in colour, this white wine is delicately fruity on the palate with refreshing pineapple and apple notes.

5dl 26.50

Only available by the bottle

RED WINE

PRIMITIVO SALENTO CALMELO

Origin: Apulia, Italy

Grape variety: Primitivo

A full-bodied red wine with a pleasant residual sweetness and a complex flavour spectrum. Intense aromas of blackberry fruit at the forefront, well-integrated notes of cedar wood and elegant nuances of dried plums on the palate.

1dl 4.50

2dl 9.00

5dl 21.50

PINOT NOIR SELECZIUN

Origin: Zizers, Grisons, Grendelmeier
Winery

Grape variety: Pinot Noir

Ruby-red, complex Pinot Noir made from old vines that matures for six months in oak barrels. Beautiful balance between intense wild berries and velvety tannins.

5dl 29.00

Only available by the bottle

RIOJA BARON DE LEY RESERVA

Origin: Rioja, Spain

Grape variety: Tempranillo

Cherry red colour and an intense, expressive prelude with notes of ripe fruit, spices and vanilla. Gentle on the palate, finely structured with harmonious tannins and well-integrated acidity. Long-lasting finish with light wood and fruit flavours.

5dl 31.50

Only available by the bottle

APERITIFS & DRINKS

Campari 23%	4cl	7.50
Campari Orange		9.50
Aperol 11%	4cl	7.50
Aperol Spritz		9.50
Martini Bianco 15%	4cl	7.50
Patschifig Apéro with Lillet		12.00

NON-ALCOHOLIC

San Bitter		5.00
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DIGESTIFS

Iva 28%	2cl	5.50
Verena's homemade speciality from the Engadin		
Grappa di Barolo 42%	2cl	7.50
Braulio 21%	2cl	5.00

LONGDRINKS

Whiskey Cola		12.50
Rum Cola		12.50
Gin Tonic / Lemon		12.50
Wodka Lemon		12.50

All prices in Swiss francs incl. VAT.

DINING MENU

Daily from 11.00–14.00

ENJOY YOUR MEAL & BUN APPETIT

wishes Sandra and Marco Maissen with team

SOUPS & SALADS

SOUPS

SOUP OF THE DAY 6.50 / 10.50

SALAD

SMALL MENU SALAD 6.50
(included with warm meals)

SMALL SALAD PLATE 12.00

LARGE SALAD PLATE 18.50

SUPPLEMENTS TO SALAD PLATES

MARINATED PORK ESCALOPE 12.00
with herb butter

ROASTED CHICKEN BREAST 13.00
with herb butter

**CHICKEN FILLET WITH A CRISPY
COATING** with house dip 13.50

WITH FRENCH FRIES + 12.00

All prices in Swiss francs incl. VAT.

WARM MEALS

PATSCHIFIG BURGER

27.00

Beef patty stuffed with cheese, topped with coleslaw, lettuce and fried onions, with a homemade herb Mayo in a Patschifig bun. Served with French fries and house dip.

ROLLED PORK CORDON BLEU

28.50

With farmer's bacon, raclette cheese and a special spicy filling, specially breaded. Served with French fries and house dip.

HOMEMADE CAPUNS

26.00

Capuns is a traditional food from the canton of Grisons: Spätzle dough wrapped in Swiss chard with Salsiz, Landjäger and Bündnerfleisch (dry-cured sausage and beef from the canton of Grisons), cooked in milk broth and covered with grated cheese.

HOMEMADE VEGETARIAN CAPUNS

26.00

Curd cheese dough wrapped in Swiss chard with mushrooms and vegetables, cooked in milk broth and covered with grated cheese.

Our à la carte dishes are freshly and carefully prepared for you.
We kindly ask for your patience (approx. 20-30 minutes) and thank you for your understanding.

All prices in Swiss francs incl. VAT.

WARME SPEISEN

LENTIL CHILI (VEGAN)

23.50

Fiery chilli made from lentils, beans, sweetcorn and tomatoes with a dab of vegan crème fraiche. Served with crispy herbal bread.

LINGUINI CALABRESE (VEGAN)

24.50

Creamy sauce made from roasted chilli peppers, garlic, onions and tomatoes. Refined with vegan cream and garnished with parsley and peanuts.

SERVING FRENCH FRIES

12.00

with homemade sauce

FOR OUR YOUNG GUESTS

CHILDREN'S PLATE

10.00

A plate from the big ones for the little ones – ask our staff about the daily offer.

PIRATE PLATE

free of charge

A plate with cutlery to rob the other guests at the table.

We are happy to serve you smaller portions for –2.00 Fr.
For information on allergens in our dishes, please ask our staff.
Meat declaration: Beef, chicken and pork = Switzerland
Bread declaration: House bread and burger buns = Switzerland

All prices in Swiss francs incl. VAT.

SWEETS & DESSERTS

«I COULDN'T EAT ANOTHER THING, I'M ABSOLUTELY STUFFED...

OH, CAKE!»

FANCY SOMETHING SWEET?

Our staff will be happy to inform you about today's offer.