



GRÄCHERHOF
Lifestyle & Spa Hotel

Starters

	CHF
Insalata verde (Green salad)	10.00
Insalata mista (Mixed salad)	12.00
Crostini di polenta con gorgonzola e funghi (Polenta crostini with gorgonzola and mushrooms)	12.00
Carpaccio di polipo alla mediteranea (Mediterranean-style octopus carpaccio with olive oil)	24.00
Tagliere "La Torre" Prosciutto di Parma, salame Felino, tris di formaggi pomodori secchi e olive gigante (Appetizer platter "La Torre" with Parma ham, Felino salami, three cheeses sun-dried tomatoes and giant olives)	29.00



TORRE
restaurant



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Soups

	CHF
Minestrone di verdure (Vegetable minestrone)	12.00
Vellutata di porri con semi di zucca (Cream of leek soup with pumpkin seeds)	10.00
Vellutata di zucca con carote, fagioli e speck (Pumpkin soup with carrots, beans and bacon)	12.00



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Main courses

Pasta fresca artigianale Handmade fresh pasta	CHF
Pasta fresca ripiena al brasato con funghi (Braised stuffed ravioli with brasato and mushrooms)	28.00
Tagliolini al nero di seppie e gamberi (Handmade spaghetti in octopus ink and king prawns)	28.00
Tagliatelle fresca con funghi e parmigiano (Fresh tagliatelle with mushrooms and parmesan cheese)	28.00
Orecchiete Pugliese con broccoli e salsiccia (Orecchiete pasta from Puglia with broccoli and salsiccia sausage)	26.00
Paste secca trafilata al bronzo (Bronze drawn pasta)	
Paccheri allo "scarpariello" (pomodoro, Pecorino e Parmigiano) (Pasta with tomato sauce from southern Italy, pecorino and parmesan)	22.00
Fusilloni con pesto, pinoli e pomodorini gialli (Fusilli pasta with pesto, pine nuts and yellow cherry tomatoes)	24.00
Spaghetti Cacio e Pepe (Pepe tritato & Pecorino Romano) (Spaghetti with Pecorino cheese and pepper)	22.00
Calamarata all'amatriciana (ricetta del Chef) (Calamarata pasta with tomatoes, bacon and pepper)	24.00
Scialatielli alla Siciliana (pomodorini, melanzana, ricotta) (Scialatielli with cherry tomatoes, eggplants and salted ricotta)	24.00



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Main courses
Grilled meat and prawns
Front - Cooking

CHF

Entrecôte di manzo, con verdure, polenta e salsa di funghi (Beef entrecôte with vegetables and polenta with mushroom sauce)	43.00
Filetto di manzo con patate al forno, verdure e salsa al pepe (Fillet of beef and vegetables, baked potatoes with pepper sauce)	48.00
Tagliata di manzo con rucola, pomodorini e grana padano (Beef tagliata with cherry tomatoes, rucola and parmesan)	44.00
Gambas flambé al Brandy con riso e verdure (King prawns flambéed in brandy with rice and vegetables of the day)	42.00

Fish from the pan

Salmone con mandorle grigliate, fagiolini e patate al forno (Salmon with roasted almonds, baked potatoes and beans)	39.00
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Desserts

	CHF
Limoncello Soufflé	9.50
Chocolate Soufflé	9.50
Tiramisu with Amaretto-flakes	12.00
Dessert speculoos and vanilla ice cream	11.00
Napolitan baba in rum with cream	12.00
Parfait flambéed with Grand Marnier	12.00

Guten Appetit – Bon appétit – Buon appetito – Enjoy your meal



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Children's menu

	CHF
Gnocchi al pomodoro (Gnocchi with tomato sauce)	12.00
Pasta fresca al pesto (Fresh pasta with pesto)	14.00
Scaloppine di pollo alla griglia con patatine fritte (Grilled chicken schnitzel with french fries)	17.00
Nuggets di pollo fatti in casa con patatine fritte (Homemade chicken nuggets with french fries)	15.00

Guten Appetit – Bon appétit – Buon appetito – Enjoy your meal



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