

# Greetings from the kitchen of the Restaurant / Pensiun **TRUTG!**\*

Martina, Thomas and the whole Trutg Team are pleased to welcome you to spend some relaxing and harmonious hours at our restaurant or – when the weather is fine – on our sunny terrace.

We do our best to serve you as various dishes as possible and we are convinced that everyone will find a dish in our cart which satisfies the palate.

We attach great importance to a natural and seasonal cooking and therefore prepare the dishes «a la minute» whenever possibly. So it might happen that you have to wait a little bit longer. That's why we would thank you very much for your understanding and your patience.

At our restaurant, you have free internet access. Just ask for the access code.

And of course, you find us as well on Facebook and Twitter, so you can always get the latest news about the Restaurant Trutg. You can also visit our homepage at the adress below.

And now, we wish you an agreeable staying at our restaurant and hope that you **enjoy your meal !**


*\*.....do you get, if you make your reservation before 5 p.m.*

# Winter Time

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Salads	<p><b>Fresh lamb's lettuce salad</b> 10.50</p> <p><i>A tender field salad with minced egg on a french salad dressing</i></p>
	<p><b>Fresh lamb's lettuce salad „TRUTG“</b> 13.50</p> <p><i>A tender field salad with bacon, Mushrooms and bread croutons on italian salad dressing</i></p>
	<p><b>Salad of onions and apples</b> 14.50</p> <p><i>with sour cream an caramelized walnuts</i></p>
Cold starter	<p><b>Vegetable terrine</b> 11.50</p> <p><i>A vegetarian vegetable terrine served with a salad bouquet – to die for !</i></p>
Warm starter	<p><b>Spicy garlic prawns</b> 15.50</p> <p><i>Prawns with garlic and chili peppers fried in butter</i></p>
Cold starters	<p><b>Spicy beefsteak Tatare</b> 16.50</p> <p><i>Spicy minced SwissPrimGourmet beef served with toast and butter</i></p>
	<p><b>Smoked salmon</b> 17.50</p> <p><i>With horseradish mousse, lemon, capers and minced onions, served with toast and butter</i></p>

# Now available



Pasta	<b>Tagliatelle al salmone</b> <i>Noodles on a cream sauce with salmon</i>	21.50
	<b>Spaghetti al arrabbiata</b> <i>Spaghetti on a tomato sauce with prawns in garlic and chili peppers</i>	23.50
Veal	<b>Fresh calf's liver «en pischada»</b> <i>SwissPrimGourmet calf's liver (150gr.) with onions, minced chive and butter, served with fine hash brown potatoes</i>	34.50
	<b>Sliced veal in Whisky sauce</b> <i>SwissPrimGourmet slice veal (150gr.) in a Whisky cream sauce, served with fine noodles</i>	33.50
	<b>Veal paillard on leek and carrots</b> <i>Thin veal scalope served on a bed of leek and carrots, served with fine noodles</i>	37.50
Lamb	<b>Lamb rib chops in balsamico and honey sauce</b> <i>Tender lamb rib chops in a fine sauce with balsamico and honey, served with green beans and gratinated potatoes</i>	34.50
Beef	<b>Beef sirloin steak «Madagaskar»</b> <i>A juicy beef sirloin steak with pepper sauce, served with fresh vegetables and fried potatoes</i>	38.50

# Winter menu

Please see this in the German menu



# Grison menu

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*Home made*

## Grisons barley soup



## Tepid lamb's lettuce salad „TRUTG“

*Tender field salad with bacon, mushrooms and bread croutons on italian salad dressing*



## Maluns „dalla Lumnezia“

*Potato dish with apple sauce and mountain cheese*



## Capuns „by grandmother Barla“

*Tiny flour dumplings with raw ham of the Grisons and landjaeger wrapped in leaf beets;  
home made, of course !*



## A sweet temptation

*Just take it as it comes !*

*Complete menu per person*

SFr. 69.50

# Starters



Tasty soups	<b>Original Grisons barley soup</b> 8.50 <i>with little white beans, diced vegetables and Grisons air-dried beef</i>
	<b>Aromatic garlic cream soup</b> 9.50 <i>with bread croutons – also suitable for vegetarians</i>
Wholesome salads	<b>Varicoloured leaf salad</b> 7.50 <i>with pumpkin seeds and bread croutons, served or with French or italian salad dressing</i>
Warm starters	<b>Warm snails from Brugundy</b> 11.50 served on a special herb butter in a hot little pan
	<b>Delicious capuns</b> <b>«by grandmother Barla»</b> 16.50 THE speciality from the Grisons: Tiny flour dumplings with raw ham of the Grisons and landjaeger wrapped in leaf beets – home made, of course!

# Main dishes

Pork	<p><b>Juicy cream pork escalopes</b> <span style="float: right;">22.50</span></p> <p><i>fine SwissPrimGourmet pork escalope (150gr.) on a fine cream sauce with mushrooms, served with fine noodles</i></p> <p><i>As a ½ portion</i> <span style="float: right;">19.50</span></p> <p><b>Lean pork steak « Chef »</b> <span style="float: right;">26.50</span></p> <p><i>Juicy grilled SwissPrimGourmet loin of pork (180gr.) with various herb butters, served with fresh vegetables and french fried potatoes</i></p> <p><i>As a ½ portion</i> <span style="float: right;">23.50</span></p> <p><b>Tender pork escalope „TRUTG“</b> <span style="float: right;">28.50</span></p> <p><i>A breaded SwissPrimGourmet pork escalope (150gr.) from Switzerland filled with Grisons raw ham and Grisons mountain cheese and served with fresh vegetables and french fried potatoes</i></p>
Beef	<p><b>Spicy tenderloin of beef „dalla casa“</b> <span style="float: right;">45.50</span></p> <p><i>Our speciality of the house: Tender SwissPrimGourmet beef (190gr.) with red chili peppers, garlic and minced chive, served on a marrow-bone with fresh vegetables and potato croquettes</i></p>

## Regional specialities



Pizzockels	<b>Pizzockels „Val Lumnezia“</b> Tiny flour dumplings with bacon and vegetable stripes, gratinated with grated cheese and butter	22.50
Capuns	<b>Delicious capuns „by grandmother Barla“</b> THE speciality from the Grisons: tiny flour dumplings with raw ham of the Grisons and landjaeger wrapped in leaf beets; home made, of course!	23.50 (1/2 port. 20.50)
Maluns	<b>Tasty maluns „dalla Lumnezia“</b> Potatoe dish with home made apple sauce and mountain cheese from Lumbrein – vegetarian!	24.50
Capuns	<b>Vegetarian capuns „senza carn“</b> Tiny flour dumplings prepared with a special flour and filled with various fresh mushrooms and vegetables stripes	25.50

# Did you know that...

## ..... maluns is a typical poor man dish?

Maluns is the classical potato dish from the original rustic kitchen of the Grisons. It consists of grated potatoes cooked the day before in their skin, then mixed with flour and slowly fried in butter. Maluns are always served with apple sauce and mountain cheese.



## ..... we get our potatoes from Vrin?

For the gratinated potatoes, the hash brown potatoes and the maluns we get our potatoes exclusively from private production in Vrin. Our distributor, Andrea Caviezel, cultivates approximately 3 tons each year.

## ..... **TRUTG** is no invented name?

Trutg means path or trail. It's the term for a very narrow path without any turn-off. A path is often hard to discover and on them, men can usually only walk one after another. Such trails grow where men or animal often set foot in impassable areas.

### The origin of our meat

Pork: Switzerland

Veal: Switzerland

Lamb: Switzerland

Beef: Switzerland

Game: Switzerland/Europe