

# post hotel löwe welcome

For a long time, the future of the Hotel Löwe was uncertain. The building was in danger of falling apart, rainwater was seeping into the historic rooms, the facades were crumbling and the old kitchen was in danger of falling into the mountain stream. The last owners were no longer able to maintain the house. The large ensemble, consisting of two blacksmith's shops, wide horse stables, a stately carriage house, a small power station and a smart telegraph office, seemed doomed to decay. When the Nova Fundaziun Origen cultural foundation acquired the house five years ago, the most urgent renovation measures were immediately initiated. The roofs were renovated, the façades refurbished, all the water and electricity pipes were re-laid and a safe fire protection system was installed. All historical inventories were carefully documented and the numerous documents archived. In Martin Leuthold, a designer was found who used the historical substance as a source of inspiration and designed a cheerful hotel theater that celebrates contemporary craftsmanship in a unique, detailed and joyful way.

Now life is finally returning to the hotel. We are delighted to be your hosts!

Enjoy your stay with us,  
Nadia Rybarova & her team

# lunch menu

## karte

	halb	ganz
<b>from the kitchen</b>		
<b>Creamy burrata</b> on summery leaf salads with raspberry dressing	17	29
<b>Homemade goat's cheese tartlets</b> with puff pastry, pear, honey and fig mustard	16	25
<b>Slow cooked beef carpaccio</b> with homemade salsa verde and apple	17	27
<b>Veal sausage</b> (Peduzzi butcher's shop, Savognin),gratinated with a Gruyère cheese and herbs		19
<b>Lion`s Club Sandwich</b> with roast beef and cucumber-mustard-relish		28
<b>Small mixed salad</b>		12
<b>Fresh tomato soup</b> with basil pesto and parmesan	11	15
<b>Homemade Grisons barley soup</b> with bacon	13	18

**Mediterranean lamb shank with olives** 38  
and white wine, served with lukewarm pasta  
salad with beans

**Pork chop with hazelnut crust,** 38  
baked potato and grilled vegetables

**Lion`s risotto Venere** 31  
with mascarpone, spinach, zucchinis and  
tomatoes

**Handmade ravioli** 29  
with lemon ricotta filling and thyme butter

## from the bakery

**Panna cotta** 11  
with rhubarb compote

**Homemade Sacher cake** 11  
with whipped cream

**Affogato** 8.5  
a scoop of mocha ice cream with hot espresso

**Homemade nut cake, cakes and pastries** aus 8.5  
from the in-house bakery

# dinner

## tschagna

### starters

<b>Creamy burrata</b> on summery leaf salads with raspberry dressing	17
<b>Homemade goat's cheese tartlets</b> with puff pastry, pear, honey and fig mustard	16
<b>Smoked Lostallo Swiss salmon tartare</b> with coriander and lime	25
<b>Slow cooked beef carpaccio</b> with homemade salsa verde and apple	17
<b>Cucumber and radish salad</b> with sour cream and dill	12
<b>Small mixed salad</b>	12

### soup

<b>Fresh tomato soup</b> with basil pesto and parmesan	11
<b>Homemade Grisons barley soup</b> with bacon	13

## main course

<b>Mediterranean lamb shank with olives</b> and white wine, served with lukewarm pasta salad with beans	38
<b>Pork chop with hazelnut crust,</b> baked potato and grilled vegetables	38
<b>Grilled beef fillet with herb butter,</b> summer vegetables and black risotto	53
<b>Zurich cutlet /with or without kidneys/ of veal</b> served with spinach pizokel	43
<b>Lion`s risotto Venere</b> with mascarpone, spinach, zucchinis and tomatoes	31
<b>Handmade ravioli</b> with lemon ricotta filling and thyme butter	29
<b>Handmade spinach pizokel</b> with fennel cream sauce	31

## dessert

<b>Small selection of local cheeses,</b> pumpkin-apple chutney, homemade Grisons pear bread	18
<b>Panna cotta</b> with rhubarb compote	11
<b>Homemade Sacher cake</b> with whipped cream	11
<b>Lion`s Orange blossom parfait</b> with a hint of vanilla and fruits	11

**Meat declaration:**

Lamb: Switzerland / EU

Beef, veal: from the region / EU

Game: from the region / EU

Poultry: Switzerland / EU / France

Fish: Switzerland / Mediterranean

Bread: Hiestand CH

**Food allergies and intolerances:**

Our staff will be happy to inform you about any food allergens.