KICKSTARTER

13 Mixed seasonal salad • croûtons

16 Autumn salad •
fresh goat cheese from Stans •
granola • grapes • apples • garden cress

Salad dressings:
House dressing • Caesar • Italian

19/26 Caesar salad •
baby romaine • chicken • bacon •
parmesan • croûtons

26/38 Luma beef tatar • toast • egg yolk crème •
Miso mayonnaise • hazelnuts

26 Plättli • dried meat • cheese •
pickled vegetables

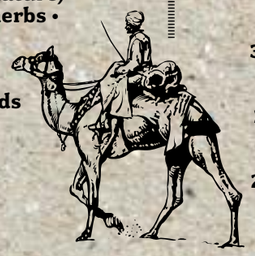
25 Smoked Brüggli char from the Reichmuth
family • wood sorrel • cauliflower • waffles

16 Kohlrabi variation (roasted • pickled • purée) •
dill • beurre blanc

MEZZE

14 Montovana pumpkin baba ganoush •
Engadine yogurt • naan bread •
pumpkin seeds • fresh herbs

15 Hummus (beetroot • carrot • nature) •
chickpea salad • red onions • herbs •
cumin • harissa • focaccia



28 Pumpkin variation
crème • roasted • pickled • seeds

18/26 Cauliflower • quinoa • curry •
chives • black garlic

Soups

17 Carrot soup • orange •
fermented radishes • chervil gin vinegar

17 Grisons barley soup • Salsiz

15 Celeriac soup • green apple • hazelnuts

PASTA

Homemade Linguine, Fusilli, Tagliatelle
19/28 al ragù
15/23 all‘ arrabiata • bacon
15/23 aglio • olio • peperoncino

17/27 Ravioli • Montovana pumpkin filling • sage •
Amaretti • None Male Parmesan foam

19/29 Homemade potato & beetroot gnocchi •
baby spinach • walnuts

19/28 Pan-fried quark Pizokels • mushrooms •
brown butter foam • chives

STREET STYLE

30 Club sandwich • chicken • tomato • bacon •
lettuce • egg • French fries

21 Currywurst from the Olma veal sausage •
French fries

29 Homemade beef burger •
Sriracha mayonnaise • tomatoes • onions •
bacon jam • homemade carrot bread •
French fries

FISH

49 Miso-fermented Alpine zander •
boiled potatoes • carrot variation
beurre blanc • chervil

45 Salmon from Lostallo • herb crust •
potato & celeriac mille-feuille •
lemon butter

GAME

46 Venison escalope (AT) •
cranberry cream sauce • Spätzli •
red cabbage • traditional garnishes

48 Venison entrecôte (AT) • Spätzli •
juniper jus • pumpkin

42 Traditional stew with venison
from Val Poschiavo • Spätzli •
red cabbage • traditional garnishes

Specialties from the lava stone grill

served with vegetables,
rosemary potatoes and cold dips

47 Swiss beef entrecôte 200 g
49 Luma‘s veal flank steak
46 Luma‘s beef secret cut
39 Smoked Swiss veal spare ribs
36 Wild boar sausage from Scalino butchery
in Val Poschiavo

Sweets

2.50-7 Daily sweets

6/14 Felchlin-Chocolate mousse

16 Mille-feuille • caramel • vanilla

8.50 Affogato al caffè

4.50 Homemade ice-cream, per scoop
pistachio • vanilla • chocolate

4.50 Homemade sorbets, per scoop
sea buckthorn • apple cinnamon •
limone di Sorrento

**Food is not rational.
Food is culture, habit,
craving and identity.**

JONATHAN SAFRAN FOER

For information on allergens, please ask
the Maistra team.

**Prices in CHF incl. VAT.
Meat, fish and bread from Switzerland,
unless otherwise stated.**