

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

from the kitchen

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

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

soup

Fresh tomato soup with basil pesto and parmesan	11
Homemade Grisons barley soup with bacon	13

main course

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

dessert

Small selection of local cheeses, pumpkin-apple chutney, homemade Grisons pear bread	18
Panna cotta with rhubarb compote	11
Homemade Sacher cake with whipped cream	11
Lion`s Orange blossom parfait 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.