

Breakfast 9 a.m. to 2 p.m.

The quick breakfast	10.50
Small breakfast with 1 croissant, 1 roll 1 butter, 1 jam and 1 hot beverage of your choice	
Ciocolino's Gourmet-Tower	22.50
Croissant, roll, choice of bread, butter, jam and honey, cheese, ham, boiled egg, 1 hot beverage of your choice, 1 orange juice	
Ciocolino's Treat-Tower	26.50
Croissant, roll, choice of bread, butter, jam and honey, 1 hot beverage of your choice, 1 orange juice, 2 „sunny side up“-eggs with bacon	
Ciocolino's Brunch-Tower	for 2 persons 48.50
Rich breakfast with: Basket with a choice of various bread, butter, jam, honey, boiled eggs, cheese, raw ham (prosciutto), ham, Birchermüesli, smoked salmon, orange juice 2 hot beverages and 2 glasses of Prosecco	
Children's-breakfast (for children 4 - 12 years)	9.50
Roll, croissant, butter, Nutella, hot chocolate	
Extras to the breakfast	
Croissant or roll	1.70
Whole-wheat croissant	1.90
Birchermüesli small	6.50
Birchermüesli large	11.50
With whipped cream	1.50
Ham-cheese plate	8.50
Smoked salmon-plate with horseradish cream	10.50
Scrambled egg, „sunny sid up“ or pancake	7.50
With bacon or ham	10.50
Boiled egg	2.50

Menu 11.30 a.m. to 9.30 p.m. (Fr / Sa to 10 p.m.)

Salads

Mixed salad	9.50
Leafy salad	8.50
Farmer's salad <i>Leafy salad with cheese, bread-chips and bacon</i>	15.50
Plate of salad with chicken <i>Mixed salad with grilled chicken breast</i>	19.50
Sausage cheese salad with fresh mixed salads	18.50
Home made boiled beef salad with fresh mixed salads	19.50

Choice of **dressings**:

French, 1000 Island or Balsamico

Soups

Soup of the day	9.50
Grison barley soup with air dried ham	11.50
Beef bouillon with homemade pancacake stripes and vegetables	9.50

Baguettes

Oven warm **baguette** with tomato, cucumber, salad and sauce tartar

your choice:

<i>ham, salami or cheese</i>	11.00
<i>air dried ham or air dried Grison beef</i>	12.00
<i>smoked salmon with creamy horseradish</i>	14.00

Specials:

<i>gratinated with Raclette cheese</i>	plus 3.00
Ciocolino club baguette with grilled chicken, bacon, boiled egg, salad, tomato and cocktail sauce	22.50

Pasta

Macaroni "Äpler style" with potato-bacon-cream-sauce <i>served with crusty onions and apple puree</i>	21.50
Fettucine with smoked salmon , cherry tomatoes, pine cores <i>served with fresh lime sauce</i>	23.50
Tagliatelle on mushroom-creamsauce <i>with dried tomatoes</i>	19.50
Spaghetti Bolognese <i>with minced beef sauce</i>	20.50
Spaghetti Napoli <i>with fresh tomato sauce</i>	18.50

Meat

Bread-crumbed pork escalope Vienna style <i>served with fresh vegetables and french fries</i>	27.50
Classic pork Cordon Bleu with french fries <i>filled with ham and cheese</i>	37.50
Sliced veal with homemade mushroom sauce <i>served with fresh vegetables and Rösti</i>	34.50
Sautéed calfs liver with red wine sauce, onions, herbs and garlic <i>served with Rösti and</i>	34.50
Homemade beef burger (200g) with french fries <i>egg and bacon, salad, red onions, tomato and cucumber</i>	29.50
Grilled beef striploin (200g) with home made herb butter <i>served with french fries and vegetables</i>	41.50

Rösti (grated potato)

Rösti gratinated with cheese

19.50

comes with bacon an a fried egg on top

Ciocolino evergreens

Home made garlic bread

5.00

with fresh herbs

Cold plate with dried Grison beef, air dried ham

p.P. 19.50

also salami and two differnt cheeses

Dessert

Warm **apple strudel** with **vanilla ice cream** and whipped cream

12.50

Our waiters inform You about the **pie-** and **cake assortment** in the vitrie ...

... or a view in our **ice cream map** is certainly worthwhile

CIOCCOLINO'S PIZZA MENU

Pizza Margherita Tomatoes, Mozzarella und Oregano	18.50
Pizza Napoli Anchovies and olives	20.50
Pizza Prosciutto e funghi Ham and mushrooms	21.50
Pizza Tonno e Cipolla Tuna and onions	21.50
Pizza tutto Prosciutto Lots of ham	21.50
Pizza Diavolo Spicy salami, chili oil	21.50
Pizza Salame Milano Salami Milano, oregano	21.50
Pizza Rustico Bacon, onions and oregano	23.50
Pizza Cipolla Much onion, garlic and oregano	20.50
Pizza Ruculetta Fresh rocket, Cherry tomatoes and parmesan	24.50
Pizza Hawaii Ham and pineapple	21.50
Pizza B.B.Q. A lot of chicken and with B.B.Q.sauce	24.50
Pizza Salmone Smoked salmon, capers and oregano	25.50
Pizza Crudo Raw ham (prosciutto), rocket and parmesan	25.50
Pizza Renato ham, bacon, salami, spicy salami, chicken, onions and oregano	28.50

All of our pizzas are topped with tomato sauce and mozzarella

Every small pizza costs Fr. 2.50 less.

Every special request and every addition to a pizza costs Fr 2.00.

Each additional place cover costs Fr. 5.00.

CIOCCOLINO'S GETRÄNKE

Café und andere warme Getränke

Café crème	4.60
Milch-Café	4.80
Espresso	4.60
Doppelter Espresso	7.00
Cappuccino	5.20
Latte Macchiato	5.50
Café mélange mit feinem Rahm	6.00
Café Luz, Café fertig	8.00
Café Ciocolino, Schoggi Ciocolino	9.50
Café Bailey's, Schoggi Bailey's.	9.50
Irish Coffee	9.50
Schümli-Pflümli	9.50
Punsch (Orange, Apfel, Rum ohne Alkohol)	4.60
Rumpunsch mit Alkohol	8.50
Jägertee	8.00
Tee Rum	8.50
Schokolade warm / kalt	4.70
Ovomaltine warm / kalt	4.70
Milch warm / kalt 2dl	3.00

Ciocolino's Tee-Zeremonie von Sirocco

<p>Ceylon Sunrise, English Breakfast, Schwarztee Black Vanilla, Schwarztee mit Vanille Japanese Sencha, Japanischer Grüntee Almond Oolong, Oolongtee mit Mandel Jasmine Dragon Pearls, Jasmin-Grüntee Rooibos Tangerine, Rooibos mit Mandarine Camomile Orange Blossoms, Kamille mit Orange Verbena, Verveinetee Maroccan Mint, Pfefferminz Piz Palü, Schweizer Kräutertee Ginger Lemon Dream, Ingwer und Zitronengras Red Kiss, Früchtetee</p>	4.60
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Softdrinks in Flaschen

		3,3 dl	1,0 l
Valser		4.80	11.50
Valser Silence ohne Kohlensäure		4.80	11.50
Eistee		4.80	
Rivella rot, blau oder grün		4.80	
Coca Cola, Cola Zero	4.80		
Fanta	4.80		
Michel Schorle	4.80		
Bitter Lemon/Tonic/Ginger Ale	4.80		
Michel Orangensaft	4.80		
Michel Tomatensaft	4.80		
Suure Most, Möhl Apfelwein ohne Alkohol	6.50		
San Bitter (alkoholfrei)	4.80		
Red Bull	5.50		
Kindersirup 2dl	1.00		
Leitungswasser 3dl	1.50		
Leitungswasser 5dl	2.50		

Bier im Offenausschank

Appenzeller Lager	2 dl	4.00
	3 dl	4.70
	5 dl	7.60

Flaschenbier

Appenzeller Weizenbier	50cl	8.00
Appenzeller "Quöllfrisch"	50cl	8.00
Vollmond Bier	33cl	5.00
Appenzeller Schwarzer Kristall (Schwarzbier)	33cl	5.00
Super Bock/Sagres	33cl	4.50
Erdinger (alkoholfrei)	33cl	5.00

Weine im Offenausschank

Cüpli Prosecco	1 dl	7.50
Aperol Spritz	2 dl	11.00
Weisswein im Angebot	1 dl	4.50
Weisswein gespritzt, süss oder sauer	2 dl	6.50
Zizerser Riesling x Sylvaner, Grendelmeier	1 dl	5.00
Verdejo Naia DO	7.5 dl	42.00
Naia, La Seca, Rueda, Spanien	1 dl	6.00
Rotwein im Angebot	1 dl	4.50
Jeninser Blauburgunder, Jacky Johanni	1 dl	5.00
L'Inconscient DOQ (Rotwein)	7.5 dl	42.00
Priorat, Les Cousins Marc et Adrià	1 dl	6.00

Unsere **Hausweine** und ein **grosses Angebot an ausgesuchten Weinen** finden Sie in unserer **Weinkarte**.

Spirituosen

Martini bianco	15 %	4 cl	6.50
Campari	23 %	4 cl	6.50
Cynar	16 %	4 cl	6.50
Bündner Röteli	23 %	4 cl	7.50
Appenzeller Bitter	29 %	4 cl	7.50
Braulio	21 %	4 cl	7.50
Bailey's	17 %	4 cl	7.50
Vodka	40 %	4 cl	8.50
Gin	38 %	4 cl	8.50
Bacardi Rum	38 %	4 cl	8.50
Ballantines	40 %	4 cl	8.50
Irish Whiskey	40 %	4 cl	8.50
Chrüter	41 %	4 cl	7.50
Zwetschgen, Pflümli	40 %	4 cl	7.50
Kirsch, Williams	40 %	4 cl	7.50
Grappa	40 %	2 cl	7.50

Ciocolino's Weinkarte

Schaumwein

Prosecco NUDO Extra Dry DOC		75 cl	48.00
Colli del Soligo, Pieve di Soligo		10 cl	7.50

Weissweine

Verdejo Naia DO	2016/17	75 cl	42.00
Naia, La Seca, Rueda, Spanien		10 cl	6.00

Riesling-Sylvaner aus dem Bündner Fünf Dörfer		50 cl	23.00
Philipp Grendelmeier, Zizers		10 cl	5.00

Chardonnay DOC	2016/17	75 cl	42.00
Villa Chiopris, Friaul			

Rotweine

Schweiz, Bündner Herrschaft

Pinot Noir		50 cl	23.00
Jacky Johanni, Jenins		10 cl	5.00

Jeninser Pinot Noir Tradition	2015/16	75 cl	45.00
Jacky Johanni, Jenins			

Schweiz, Tessin

Tera Creda Ticino DOC Merlot	2014/15	75 cl	51.00
Enrico Trapletti, Coldrerio			

Italien

Kudos Colline Pescaresi IGT	2015/16	75 cl	49.00
Abruzzen	2015/16	150 cl	98.00
Talamonti-Loreto, Aprutino	2015/16	300 cl	196.00
Edizione Cinque Autoctoni	2014/15	75 cl	59.00
Abruzzen			
Farnese Vini Ortona			
Primitivo Montecoco Salento IGT	2014/15	75 cl	48.00
Apulien		10 cl	7.00
Li Veli, Celline San Marco			
Amarone della Valpolicella Classico DOC	2009/10	75 cl	98.00
Veneto			
Valentina Cubi, Fumane			
Brunello di Montalcino DOCG	2009/10	75 cl	98.00
Toscana			
La Fiorita, Montalcino			

Spanien

L'Inconscient DOQ	2015/16	75 cl	42.00
Priorat		10 cl	6.00
Les Cousins Marc et Adrià			
Protocolo Tinto VdT	2015/16	75 cl	42.00
Laguardia	2014/15	150 cl	84.00
Dominio de Eguren			

Australien

Red Snapper Cabernet Sauvignon & Shiraz	2013/14	75 cl	56.00
Margaret River			
Vasse Felix			

Die Jahrgänge unserer Weine können variieren!