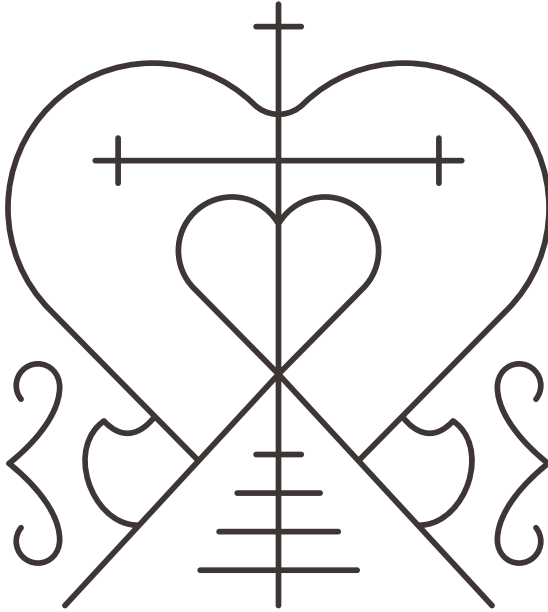


MENU



Conrad's Easy
RESTAURANT



AFFETTATI E FORMAGGI DA CONDIVIDERE

ASSORTED COLD CUTS & CHEESE TO SHARE

Lodge Teller für den kleinen Hunger (1-2 Pax)	CHF 26.00
Lodge plate for the small appetite (1-2 Pax)	
Lodge Teller für den grossen Hunger (3-4 Pax)	CHF 48.00
Lodge plate for the big appetite (3-4 Pax)	

SUPPEN, SALATE & QUICHES

SOUPS, SALADS & QUICHES

Kürbiscrèmesuppe	(Pumpkin soup)	CHF 12.00
– mit steirischem Kürbiskernöl & gerösteten Kernen	– with Styrian pumpkin seed oil & roasted seeds	Kids CHF 6.00
Lodge Gerstensuppe	(Lodge barley soup)	CHF 12.00
		Kids CHF 6.00
Lodge Wintersalat	(Lodge Wintersalat)	CHF 14.00
– verschiedene Blattsalate, rosa Grapefruits, geröstete Hasel- nüsse & gereifter Pecorino	– various leaf lettuces, pink grapefruits, roasted hazel- nuts & matured pecorino	
Kleiner grüner Salat	(Small green salad)	CHF 8.00
Quiche	(Quiche)	CHF 16.00
– mit kleinem feinen Salat	– with a small tasty salad	
Vegi - Quiche	(Vegi - quiche)	CHF 16.00
– mit kleinem feinen Salat	– with a small tasty salad	

AFFETTATI, SUPPEN, SALATE & QUICHES

AFFETTATI, SOUPS, SALADS & QUICHES



PASTA

PASTA

Paccheri	(Paccheri)		CHF 16.00
– mit Tomatensugo	– with tomato-sugo	Kids	CHF 8.00
Frische Pappardelle	(Fresh Pappardelle)		CHF 19.00
– alla bolognese	– with bolognese	Kids	CHF 9.00
Bucatini all' Amatriciana	(Italian Bucatini Pasta)		CHF 16.00
– mit Guanciale & Peperoncini	– with cured pork jowl & peperoncini	Kids	CHF 8.00

ANTIPASTI - VORSPEISEN AM ABEND

EVENING STARTERS

Bio Rindercarpaccio	(Organic beef carpaccio)		CHF 34.00
– mit Meerrettich	– with horse radish		
Grilliertes Gemüse	(Grilled vegetables)		CHF 16.00

PASTA, ANTIPASTI

PASTA, ANTIPASTI



Conrad's Easy
RESTAURANT

LIEVITATI NATURALI

PIZZA AL METRO

Unsere Pizza entsteht nach dem Prinzip der Lievito Naturale, die liebevoll auch Lievito Madre also italienische Mutterhefe genannt wird.

Durch die zeitintensive Herstellung des Hefeteigs wird unsere Pizza besonders knusprig, luftig und gut bekömmlich. Modernste Technik, ein innovatives Verfahren und viel Know-how sowie Leidenschaft lassen den Teig perfekt werden. Biologische und regionale Zutaten machen unsere Pizza »al metro« zu einem Erlebnis!

Die Idee für unsere besondere Pizza-Gourmet haben wir gemeinsam mit Alvise Ballarin aus Cavallino, Venezia ins Leben gerufen. Alvise betreibt dort die Trattoria Laguna, dem Geburtsort unserer Lievito Naturale. Ein Besuch bei ihm lohnt sich!

Search his page on Facebook: Trattoria Laguna e Lievitati Naturali

Our Pizza is made according to the principles of the Lievito Naturale, also called Lievito Madre, meaning Italian mother-yeast.

Due to a slow production of the yeast dough, our Pizza is very crispy, airy and well balanced. Thanks to the latest technology, an innovative process as well as lots of know how and passion make our dough perfect. Don't miss the experience of our "Pizza al metro" with the best organic and local ingredients.

We initiated the idea for our special "Pizza-Gourmet" with Alvise Ballarin from Cavallino, Venezia, where Alvise runs his Trattoria Laguna. It's the birthplace of Lievito Naturale. Visit him - it is more than worth your while!

PIZZA AL METRO

PIZZA AL METRO

Un Gusto = 1/4m

1/2m

1m



Gusto Uno
Taste 1

+ Gusto Due
+ Taste 2

+ Gusto Tre
+ Taste 3

+ Gusto Quattro = Preis
+ Taste 4 = Price

PIZZA AL METRO

PIZZA BY THE METER



PIZZA AL METRO

PIZZA AM METER - PIZZA BY THE METER

Le classiche

Regina Margherita Un Gusto (1/4m) CHF 21.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), Basilikum-Öl und Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Basil oil and Oregano

La Bufala Un Gusto (1/4m) CHF 24.00

- Mozzarella di Bufala Campana D.o.P, mit Liebe gekochter Tomatensugo, Basilikum-reduktion
- Mozzarella di Bufala Campana D.o.P, Tomato sugo cooked with love, Basil-reduction

Multicolor Un Gusto (1/4m) CHF 22.00

- Fior di latte (Region Valtellina), Tomaten San Marzano, grilliertes Gemüse, Basilikumöl
- Fior di latte (Region Valtellina), Tomatoes San Marzano, grilled vegetables, Basil oil

Caprice Un Gusto (1/4m) CHF 24.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), Artischockenherzen, Pilze, gekochter Schinken Rovagnati D.o.P, Basilikum-Öl und Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Artichoke hearts, Cooked Ham Rovagnati D.o.P, Basil oil and Oregano

Spianata Calabra Un Gusto (1/4m) CHF 24.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), scharfe Salami aus Calabrien D.o.P, Basilikum-Öl und Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Spicy Salami from Calabria D.o.P, Basil oil and Oregano

Tirol Gourmet Un Gusto (1/4m) CHF 26.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), Gourmet Speck D.o.P aus dem Südtirol, Basilikum-Öl und Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Gourmet Speck out of the South Tyrol, Basil oil and Oregano



PIZZA AL METRO

PIZZA AM METER - PIZZA BY THE METER

Le gourmet

Marinara Secondo Noi Un Gusto (1/4m) CHF 22.00

- Tomaten San Marzano, Piennolo Tomaten (Vesuvio Gebiet), Sardellenfilets aus Trapani, Oliven taggiasche, Kapern aus Pantelleria, Knoblauchöl und Basilikum
- Tomatoes San Marzano, Pieonnolo tomatoes (Vesuvio Region), anchovies from Trapani, Olives Taggiasche, capers from Pantelleria, garlic-oil and basil

San Daniele Speciale Un Gusto (1/4m) CHF 28.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), Rohschinken San Daniele 18 Monate D.o.P, Basilikum-Öl und Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Raw Ham San Daniele 18 months D.o.P, Basil oil and Oregano

Valtellina Mon Amour Un Gusto (1/4m) CHF 28.00

- Tomaten San Marzano, Fior di latte (Region Valtellina), Rucola aus Cavallino-Treporti, Bresaola D.o.P, Grana Padano D.o.P. 12 Monate, Basilikum-Öl und Oregano
- Tomatoes San Marzano, Fior di latte (Region Valtellina), Rocket from Cavallino-Treporti, Bresaola D.o.P., Grana Padano D.o.P. 12 months, Basil oil and Oregano

Raclette Un Gusto (1/4m) CHF 24.00

- Gruyères, Comte, Engadiner Bergkäse, karamellierte Tropea Zwiebeln, Oliven taggiasche , Oregano
- Gruyères, Comte, Engadine mountain cheese, Caramelized Tropea onions, Olives Taggiasche and Oregano

Orange is the new black Un Gusto (1/4m) CHF 24.00

- Fior di latte (Region Valtellina), Gorgonzola, Mini-Zwiebelchen, Kürbiscrème & Kürbischips
- Fior di latte (Region Valtellina), Gorgonzola, Mini-onions, Pumpkin-crème & pumpkin crisps

Regina Instagram Un Gusto (1/4m) CHF 28.00

- Burrata aus Apulien D.o.P, geräucherter Lachs, feiner Nüsslisalat und frischer Dill
- Burrata from Apulia D.o.P., smoked Salmon, delicious Lamb-lettuce salad and Dill

Sausage party in the forest Un Gusto (1/4m) CHF 24.00

- Fior di latte (Region Valtellina), Salsiccia, Cima di rapa & Chili
- Fior di latte (Region Valtellina), sausage, turnip tops, & chili

PIZZA AL METRO

PIZZA BY THE METER



IL GELATO

ICECREAM

Eiscreme artigianale	(Ice cream)	1 Kugel (1 Scoop)	CHF	4.00
		2 Kugeln (2 Scoops)	CHF	7.00

DOLCI FATTO IN CASA

HOUSE-MADE DESSERTS

Tiramisu	(Tiramisu)		CHF	7.00
“Notformodel”	(“Notformodel”)		CHF	7.00
– Warmes Schoggiküchlein mit einer Kugel Glacé	– Small warm chocolate cake with one scoop of icecream			
Bocconcini		Stck.	CHF	2.00
– “Dai Dai” Crema & Cacao				

TÄGLICH FRISCHER KUCHEN

DAILY FRESH CAKES

Stück Kuchen	(Piece of cake)	CHF	4.00
Apfelstrudel	(Apple strudel)	CHF	6.00
Nusstorte	(Nut cake)	CHF	6.00

FRÜHSTÜCK

BREAKFAST

Lodge Buffet - for Locals	(Breakfast Buffet)	CHF	24.00
Lodge z'Morge Kids	(Lodge breakfast kids)	CHF	9.00
Gipfeli	(Croissant)	CHF	1.50
Frisch gepresster Saft	(Freshly squeezed juice)	0.2L CHF	4.00

GELATI, DOLCI

EISCREME, DESSERTS



Conrad's Easy
RESTAURANT

TAKE AWAY

TAKE AWAY

Engadiner Nusstorte	(Engadin Nut Cake)	small	CHF 19.00
		large	CHF 29.00

HERKUNFTSBEZEICHNUNG

(DECLARATION OF ORIGIN)

Rind & Kalb: Schweiz (regional) & Italien

Beef & Veal: Switzerland (regional) & Italy

Schwein: Schweiz & Italien

Porc: Switzerland & Italy

Eier und Milchprodukte: Schweiz (regional) & Italien

Eggs & Dairy Products: Switzerland (regional) & Italy

Fischerzeugnisse: Italien & Norwegen

Fish products: Italy & Norway

Über Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können, informieren Sie unsere Mitarbeitenden auf Anfrage gerne.

Please ask our members of staff to assist you with information about ingredients in our dishes that may lead to allergies or cause intolerances.

Alle Preise in Schweizer Franken, inklusive MwSt.

All prices in Swiss Francs (CHF) including V.A.T.

TAKE-AWAY & INFORMATIONEN

TAKE-AWAY & INFORMATION