

GRÜAZI!

Welcome to Café Senda. A place to sit together, chat, laugh, and enjoy the sun. Under the motto "Come, treat yourself to a break" we invite you to lean back, indulge yourself, and recharge your energy. Whether on the weekend, during holidays, or in the middle of the workweek - everyone deserves a break.

OPENING HOURS

Daily from 08.45

À la carte until 16.30

WIFI-Password: Send@9898

081 384 52 52 welcome@cafe-senda.ch www.cafe-senda.ch

All prices are in Swiss Francs (CHF) including tax.

FALL SPECIALS

APATIZERS

Harvest Salad

Delicate lamb's lettuce with crispy bacon, roasted nuts, and sweet dried fruits

16.00

Pumpkin Cream Soup

Creamy pumpkin soup with roasted pumpkin seeds and a touch of pumpkin seed oil

12.00

MAIN COURSE

Golden Autumn Plate

30.00

Spätzli, apple-red cabbage, sautéed Brussels sprouts, chanterelles, and glazed chestnuts.

Hirschpfeffer

33.00

with spätzli and aromatic apple-red cabbage



Coupe Nesselroda

Delicate chestnut purée on airy meringue, served with vanilla ice cream and whipped cream 17.00

Small Portion

13.00



We also have a cake display!



BREAKFAST

Senda Breakfast

15.00

Croissant, bread, jam, honey, butter, coffee and orange juice

22.00

Hikers Breakfast - Hit the summit! Bacon, sausages, scrambled eggs, croissant, bread, jam, butter, coffee and orange juice

Fruity Breakfast

23.00

Fruit salad, Birchermüesli, crêpes, fruit yogurt, croissant, bread, jam, butter, coffee and orange juice

Classic Breakfast

25.00

Bacon, scrambled eggs, ham, cheese, croissant, bread, jam, butter, coffee and orange juice

Available until 11:00

MÜESLI (7)

Birchermüesli - The classic Tender oats with milk, yogurt, raisins small 08.00

and fresh apples

Crunchy Müesli

14.50

13.00

Classic Birchermüesli with crunchy granola and chocolate sprinkles

small 09.50

Fruit Müesli

14.50

Classic Birchermüesli with berries, fruit and a healthy mix of seeds

small 09.50



Available until 16:30

SOUPS & SALADS

SALAD

Green Salad

Leaf lettuce, marinated cherry tomatoes and roasted seeds

	small portion	10.00
Senda Salad		
Mixed green salad with j	fried bacon,	25.00
chicken, local mountain	cheese and	
roasted croutons		
S	mall portion	18.00

All salads served with dressing of choice



SOUP

Traditional Barley Soup

13.50

12.00

15.00

Meat bouillon with barley, dried beef, vegetables and cream

Red Cabbage Soup

Creamy red cabbage soup with apple and a hint of cinnamon.

We serve all our soups and salads with bread and butter

Available from 11:30 until 16:30

LUNCH

Schnipo Breaded pork schnitzel with french fries and a side salad.	29.00
Tomato Risotto Risotto, marinated cherry tomatoes, buffalo mozzarella and rocket	22.00
Marinated Chicken Steaks with pan-fried potatoes and a side salad	23.00
FOCACCIA SANDWICH	
There's nothing better than homemade!	
Vegetarian Focaccia Marinated cherry tomatoes, pesto, buffalo mozzarella, and rocket	17.50
Raw Ham Focaccia Local raw ham, pesto, marinated cherry tomatoes and rocket	18.50
FOR SHARING	
Salsiz on a board Local Salsiz served on the board with pickled vegetables and bread	16.50
French Fries Crispy french fries, perfect as a side dish or snack!	7.50

AS A SNACK

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	Original Tarte Flambée Bacon, onions and sour cream	23.00
	Local Tarte Flambée Local raw ham, cheese and sour cream	29.00
0	Vegetarian Tarte Flambée Olives, buffalo mozzarella, rocket and sour cream	23.00

HOMEMADE PINSA

Local Pinsa Yeast dough pinsa with tomato sauce, local raw ham, shallots, ricotta and herb pesto	26.00
Rustic Pinsa Yeast dough pinsa with tomato sauce, Salsiz, shallots, cherry tomatoes, ricotta and herb pesto	22.00
Vegetarian Pinsa Yeast dough pinsa with tomato sauce, arugula, shallots, ricotta and herb pesto	20.00

Available from 11:30 until 16:30

KID'S MENU

Kids Salad Leaf lettuce with house dressing	7.50
Schnipo Breaded pork schnitzel with french fries	15.00
Chicken Nuggets with french fries	11.50
Cipolata small sausages with tomato risotto	11.50
Kids Breakfast Hot chocolate, croissant and nutella	7.00
Smarties Glace Scoop of ice cream of choice served with lots of colorful Smarties	6.00





SWEETS

Coupe Denmark Vanilla ice cream, chocolate sauce and whipped cream	
Stirred Ice Coffee Espresso, mocha ice cream topped with whipped cream	12.00
Glacella Da Valbella Homemade ice cream from the Posthotel Valbella made with love and Swiss milk. 1 Scoop	4.50

with whipped cream +1.50 with chocolate sauce +1.50

Flavors:

Chocolate / Vanilla / Mocha Stracciatella / Strawberry / Lemon sorbet



Pssst...

we also have a cake display!

OUT THE COFFEE POT

Kids Chocolate

Hot chocolate with whipped cream and smarties

Kids Ovomaltine
Hot ovi with whipped cream and smarties

Coffee	4.90
Espresso	4.90
Double Espresso	5.50
Milk Coffee	5.30
Milk Coffee large	6.80
Cappuccino	5.30
Cappuccino large	6.80
Espresso Macchiato	5.00
Latte Macchiato Vanilla, Hazelnut, Caramel Syrup	5.50 +1.50
Chai Latte	6.50
MILK BEVERAGES	
Chocolate cold or warm with whipped cream	4.90
Ovomaltine cold or warm with whipped cream	4.90

5.50

5.50

TO WARM UP

THE CLASSICS

Kaffi Fertig	7.50
Kaffi Lutz	7.50
Schümli Pflümli	8.50
Holdrio	7.50
Tee Rum	7.50
Coretto Grappa	7.00
COFFEE SENDA	

Create your personal Coffee Senda, refined 8.50 with a liqueur of your choice, topped with whipped cream

SENDA DREAM

Hot Chocolate, refined with a liqueur of your choice, topped with whipped cream

Liqueur to choose from:

Baylies Amaretto Kindschi Zimt Frangelico Rum Whisky





TEA

Darjeeling Black tea from the best tea gardens in Northern India with a typical nutty flavor.	5.00
Earl Grey Classic black tea flavored with citrusy bergamot notes.	5.00
Peppermint Refreshing tea with invigorating mint notes	5.00
Herb Garden Lemongrass, nanamint, rooibos, fennel, blueberries, chamomile, and licorice	5.00
Alpine Herbs Soothing herbal blend with the flair of a mountain landscape	5.00
Rooibos Vanilla Gentle rooibos tea with a sweet vanilla note	5.00
Green Tea Asia Unfermented tea from central China, with a subtly soft aroma, delicate sweet, pleasant bitter note.	5.00
Green Team with Mint Refreshing mint combined with fine green tea	5.00
Summer Berries Pure, harmonic fruit blend with a raspberry- strawberry aroma	5.00
Bio Verbena Herbal tea refined with lemon verbena	5.00
Ginger Orange Passion Refined blend, with fruity orange and fiery ginger. Delicious, fruity, and slightly spicy.	5.00

BEVERAGES

Passugger (sparkling water)	3.3DL 4.7DL	5.00 6.50
Alegra (still water)	3.3DL 4.7DL	5.00 6.50
Tap Water	5.0DL 1.0L	1.50 3.00
House Iced Tea	3.0DL 5.0DL	5.00 6.00
Orange Juice	3DL	6.00
Coca Cola	3.3DL	5.00
Cola Zero	3.3DL	5.00
Fanta	3.3DL	5.00
Apfel Schorley	3.3DL	5.00
Rivella Red	3.3DL	5.00
Rivella Blue	2.0DL	5.00
Schweppes Tonic	2.0DL	5.00
Schweppes Bitter Lemon	2.0DL	5.00
San Bitter		5.00

FROM THE BREWERY

		7
Calanda Edelbräu Draft Beer also available as panaché	2.0DL 3.0DL 5.0DL	4.50 5.00 6.00
Edelbräu Spezli	3.3DL	5.00
Calanda Non-alcoholic	3.3DL	5.00
Calanda Original	5.8DL	6.50
Erdinger Weissbier	5.0DL	7.50
Erdinger Non-alcoholic	3.3DL	5.00
Cider	5.0DL	6.50

DIGESTIVE

Vieille Prune	41.0%	2CL	8.50
Willisauer:	37.5%	2CL	5.00

Zwetschgen Kirsch Pflumli Williams Kernobst Chrüter



TO TOAST

SPRITZERS

Gold Tröflil
Sweet Cinnamon liquor with apple juice and sparkling prosecco
Aperol Spritz

Campari Spritz

Hugo

Gespritzter Weisswein süss / sauer



11.50

11.50

11.50

11.50

8.50

VIRGIN SPRITZERS

Jsotta Spritz almost an Aperol Spritz	11.50
Virgin Hugo	11.50

APERITIF

Campari with orange juice / soda	25.0%	4CL	6.50 + 3.00
Martini Bianco	15.0%	4CL	6.50
Cynar	37.5%	4CL	6.50
with orange juice			+ 3.00

FROM THE WINERY

BUBBELY

Naonis Spumante Brut	1DL 7.5DL	8.00 56.00
Zero'si Blanc 0.0%	1DL	8.00
Non-alcoholic prosecco from Switzerland	7.5DL	56.00

WHITE WINE

Bündner Blanc de Noir 1	DL	6.50
Von Salis, Graübunden, Switzerland 5	DL	31.00
A fragrant, light and juicy wine.		
Fresh and fine on the palate.		
Aromatic and soft with a subtly		
seductive sweet finish.		

Malanser	Riesling Silvaner	1DL	7.50
Von Salis	, Graübunden, Switzerland	5DL	37.00

Aromas of green apples and citrus fruits, accompanied by mineral notes and a beautiful nutmeg note. The body is elegant but shows noticeable breadth.

Féchy AOC	1DL	5.40
Riem, Waadt, Switzerland	5DL	27.00
Fruity and elegant on the nose.		
Sparkling, smooth and harmonious		
on the nalate.		

Pinot Grigio Endrizzi Endrizzi DOC, Italy

Captivating with aromas of yellow fruits such as apricots, ripe apples and a little lemongrass. Fresh and juicy body.





ROSÉ

Bündner Schiller	1DL	5.50
Von Salis, Graübunden, Switzerland	5DL	26.00
Berry-fruity nose of strawberries and		
ripe elderberry. Fresh, fine and		
balanced on the palate with a subtle		
sweet fruit note.		

RED WINE

Maienfelder Pinot Noir Von Salis, Graübunden, Switzerland On the palate, a velvety, elegant body with flattering fruit sweetness and a gentle finish.	1DL 5DL	6.00 30.00
Chianti Classico Rubiolo DOCG Monika und Thomas Bar, Italy Harmonious and fine, the warm impression of the soft tannins gives the Chianti a great finish.	1DL 7.5DL	7.50 50.00



LIQUER

LIQUEUR			
Bündner Cinnamon	22.0%	4CL	7.50
Braulio	21.0%	2CL	5.00
Röteli	22.0%	4CL	7.50
Haselnusslikör	20.0%	4CL	7.50
Amaretto di Saronno	28.0%	4CL	7.50
Baileys	17.0%	4CL	7.50
WHISKY			
Jack Daniels	40.0%	4CL	9.50
Glenfiddich	40%	4CL	14.00
GIN			
Gordon's	37.5%	4CL	9.00
Hendrick's	43.1%	4CL	12.00
VODKA			
Absolut Vodka	40.0%	4CL	9.00

DECLARATION &

ORGIN

Our service team will be happy to inform you about ingredients that could cause allergies or intolerances.

Vegetarian dishes are marked with a leaf

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Origin of our products:

POULTRY SWITZERLAND

BEEF SWITZERLAND

PORK SWITZERLAND