



We thank you for your visit and wish you
a pleasant time at Mulets!



STARTERS & SALADS

MIXED LEAF SALAD

with bread croutons

MIXED SALAD

mixed leaf salad with cucumber, tomatoes, corn, carrots and slices of egg

CAPRESE TRICOLORE

ripe beefsteak tomatoes with buffalo mozzarella, rocket, toast and rocket-basil pesto

MIMOSA SALAD

crispy lamb's lettuce salad with bacon, egg slices, bread croutons and balsamic cream

FIOR DI CAPRA

fresh goat cheese with a salad bouquet, honey, almond slivers and toast

GAMBAS AL AJILLO

fried black tiger prawns with garlic, ginger, chili, olive oil and lemon grass and kefir-lime leaves

FOCACCIA

CLASSICA crispy pizza dough flatbread with olive oil and rosemary
SPECIALE with mozzarella di bufala, raw ham, ramatini tomatoes, rocket, olive oil

PUMPKIN SOUP

with almond slivers, cream and pumpkin seed oil

MINISTRONE

italian vegetable soup with lots of vitamins and parmesan cheese

MULETSPLÄTTLI

bresaola, juicy raw ham and Tyrolean bacon, alpine cheese with rustico bread, pickles and silver onions – Engadine fast food...



CHF
9.50

12.50

15.50

15.50

15.50

23.50

11.50
24.50

13.50

13.50

26.50

AUTUMN SPECIALS



ROASTBEEF CARPACCIO

rocket, Grana Padano shavings, served with dried tomatoes and warm chanterelles

CHF
26.50

HUNTER SALAD

mixed leaf salad with venison strips and fried bacon on a raspberry vinaigrette, with sautéed chanterelles and ramatini tomatoes

Starter 23.50
Main course 29.50

PIZOKEL AUTUNA

homemade Pizokel with sautéed chanterelles and lingonberry cream sauce

Starter 19.50
Main course 26.50

AUTUMN SALAD

mixed leaf salad with beetroot, pears, burratina, olive oil and nuts

25.50

PIZZA CACCIATORE

tomatoes, mozzarella, fried venison strips, cranberries, chanterelles, rocket

28.50

SALMON FILLET

in a sesame crust, with jasmine rice, seasonal vegetables and a refined mustard sauce

34.50

VENISON MEDALLIONS WRAPPED IN BACON

grilled to a delicate pink colour on a cognac cream sauce, with pizokel, red cabbage, glazed chestnuts and chanterelles

38.50

MARINATED VENISON STEW

with pizokel, red cabbage, caramelised chestnuts and chanterelles

34.50

LINGUINE ETTO STYLE

with walnut cream sauce, crispy bacon cubes, burratina and herbs

26.50

TAGLIATA DI MANZO AI FRUTTI DI BOSCO

tenderly grilled beef entrecôte with rocket, marinated baby carrots and wild berry / chilli sauce

39.50

We get our bread and hamburger brioche from the Bad bakery in St. Moritz.

Ask our staff about ingredients in our dishes that may cause allergies or intolerances. They know and will be happy to inform you!

Pork **CH** Chicken **CH/BRA*** Venison **CH/EU** Veal **CH** Beef **CH/PAR/URG*** Fish **Indian Ocean/North Sea**
Eggs **Savognin, CH**
* May be produced with non-hormonal growth promoters such as antibiotics.

Pizzas & classics on the back



NOSTRE PIZZE

NAPOLETANA
tomatoes, mozzarella, capers, anchovies, oregano

HAWAII
tomatoes, mozzarella, shoulder of ham, pineapple, curry

DIAVOLA
tomatoes, mozzarella, spicy salami, garlic oil, chilli

BUFALA & CRUDO
tomatoes, mozzarella, buffalo mozzarella, raw ham, with fresh basil

VALTELLINESE
tomatoes, mozzarella, bresaola, porcini, rocket, Grana Padano

RUSTICA
tomatoes, mozzarella, spicy salami, onions, rocket, porcini, garlic oil

QUATTRO STAGIONI (CAPRICCIOSA MIXED)
tomatoes, mozzarella, mushrooms, shoulder of ham, artichokes, black olives

VERDURA
tomatoes, mozzarella, zucchini, aubergine, ramatini tomatoes, rocket

SPAZZACAMINO
tomatoes, mozzarella, mascarpone, spicy salami, Grana Padano, rocket

TONNO & CIPOLLA
tomatoes, mozzarella, tuna, onions

TIROLESE
tomatoes, mozzarella, mushrooms, porcini and Tyrolean bacon

LAKE SIDE
tomatoes, mozzarella, spinach, mascarpone, raw ham, Grana Padano

GIPSY
tomatoes, mozzarella, spicy salami, gorgonzola and porcini

CRUDAIOLA BIANCA
mozzarella, buffalo mozzarella, Grana Padano, rocket, ramatini tomatoes, black olives, oregano and fresh basil

CORVATSCH BIANCA
mozzarella, buffalo mozzarella, ramatini tomatoes, Tyrolean bacon, porcini, truffle oil, rocket

DELIZIA BIANCA
mozzarella, gorgonzola, pears, Tyrolean bacon and nuts

BURRATINA DOC
tomatoes, mozzarella, raw ham, burratina, rocket, balsamic cream

PIZZA ITALIA
tomatoes, mozzarella, rocket, buffalo mozzarella, fresh tomatoes, olive oil and balsamic cream

PIZZA POPEYE
tomatoes, mozzarella, spinach, Gorgonzola, Tyrolean bacon
Of course you may also order small pizzas (reduction CHF 2.00)



CHF
18.50

22.00

20.50

25.50

25.50

24.50

23.50

24.50

24.00

22.50

23.50

25.50

23.50

23.50

25.50

23.50

25.50

23.50

24.50

CLASSICS

SALAD MULETS
fried chicken strips, bacon, egg, tomatoes, garnished with Grana Padano shavings on mixed leaf salad and rocket

PIZOKEL BACON OR VEGETABLES «SILVAPLANA»
homemade Pizokel with diced bacon, strips of vegetables and cream
homemade Pizokel with lots of vegetables and cream

SOLO’S BURGER
120 grams of juicy beef in a homemade brioche bun with lots of cheese, bacon, lettuce, cucumbers, tomatoes, fried onions and homemade green curry sauce, served with crispy country fries

DELUXE BURGER
180 gram angus beef in a homemade brioche bun with lots of cheese, bacon, tomatoes, coleslaw, cucumber, fried onions and homemade hot sauce, served with crispy country fries

ÄLPLER RÖSTI
golden hash brown gratinated with Raclette cheese, with crispy bacon and fried egg

TERIYAKI CHICKEN
japanese speciality with chicken and pineapple cubes, jasmine rice and homemade teriyaki sauce served in a pineapple bowl

CORDON BLEU MULETS
crispy breaded escalope of pork, stuffed with raw ham, alpine cheese from the Grisons and red hot chilli, served with crispy country fries and green curry dip

ENTRECÔTE TRADITIONAL
tenderly grilled entrecôte with French fries, seasonal vegetables and cognac sauce

WIENER SCHNITZEL
traditional veal schnitzel in rustic breading, French fries and seasonal vegetables

DESSERT

WARM CHOCOLATE CAKE
warm chocolate soufflé with vanilla ice cream and whipped cream

TIRAMISÙ
homemade, Italian speciality

VERMICELLES
chestnut purée with meringue and vanilla ice cream

HOMEMADE CAKES
ask our service team about the current varieties

MULETS NUT CAKE
homemade, with lots of walnuts, honey and caramel pieces



CHF

24.50

25.50

24.50

29.50

24.50

32.50

34.50

39.50

43.50



13.50

10.50

13.50

8.50

8.50