

uondas

ALPINE FOOD STORIES

Tapas «Piculezzas»

The Piculezzas are perfect for sharing as an appetizer.
We recommend 1-2 Piculezzas per person.

Battuta di Chianina 70g 37
rough chopped tartare of piedmontese Chianina beef

 **Vegan carrot tartare** 70g 14
carrots, olive oil, herbs, spicy Dijon mustard cream and horseradish

Beef tartare 70g | 140g 27 | 36
finely chopped tartare of swiss beef

 **Crayfish Arancini** 26
with crème fraîche and Swiss Oona caviar

 **Pommes Bâtonnets** 13
crispy potato sticks with sauce Rouille

Venison Rillettes 17
with grilled brioche and butter

Lostallo Ceviche 18
alpine salmon from Misox Valley, in citrus broth with chili peppers and orange

 **Gyozas** 11
homemade dumplings with planted.chicken and fermented kimchi

Trenette Carbonara al Tartufo 21
with home-ripened ham of duck breast, pecorino, Périgord truffle and egg yolk

 **Potato-Pavé with truffle** 19
potato mille-feuille marinated for 15 hours, fried until crispy and topped with truffle mayo

 **Aubergine croquettes** 11
with aioli and Pecorino

Hatecke`s cured cow Entrecôte 60g 15
air dried and aged for two weeks in Ludwig Hatecke`s rock cellar

Dry aged quality-meat

In collaboration with our friend and butcher Ludwig Hatecke, we have been aging Engadine meat in our in-house meat dry aging chamber since 2011.

madüra veal 3 / 10g
Engadine veal chop, dry aged for 5-6 weeks

madüra beef 2.9 / 10g
Engadine beef rib chop, dry aged for 7-8 weeks

madüra lamb 3 / 10g
Engadine lamb rib chop, dry aged for 3-4 weeks



+Spinach with tomatoes 7

+Parmigiana 8

+Sott`olio peppers with pine nuts & herbs 8

+Pommes Allumettes / Truffled Pommes Allumettes 8 | 16

+Flatbread from the wood fired oven with olive oil and herbs 8

Gourmet cheese

Selected in collaboration with Jumi and served with fruit bread.

«Spahn» rawmilk extra-hard cheese 50g **with port wine fig** 26
served with a glass of white Ripasso from the Cantina Capellini (4cl, residual sweet)

 **«Abe Rot» red semi-hard cheese** 50g **with engadine honey** 23
served with a glass of Adank`s brut, sparkling wine (10cl)

 **Vegan New Roots-Brie** 60g **with black nuts** 25
served with a glass of Adank`s brut, sparkling wine (10cl)



vegan



contains lactose



vegetarian

Beef, cow, veal, lamb, chicken: Engadin, Graubünden and Switzerland
Duck: France / Pork (bacon & salami): Switzerland
Deer: Argentina, may contain hormones and antibiotics
Crayfish: Denmark

Tarte flambée


Famous in our restaurant Uondas since 1995. Baked in our wood-fired oven after 24 hours of dough resting. Available in standard size and as a Piculezza option.

Original 19 | 12
with bacon and onion

Diavolezza 24 | 17
with spicy salami, tomato, aged mountain cheese and onion

 **Caprese** 23 | 15
with mozzarella, basil pesto and tomato cubes

Vitello 36 | 29
with madüra veal tartare 100g, Hatecke`s lardo 30g and lemon zest

 **Pera** 23 | 17
with pickled pear, gorgonzola and walnuts

Salads & Soups

Lamb`s lettuce 15 | 21
with bacon, egg and pickled egg


 **Seasonal salad** 11 | 17
with fruits and nuts

We serve all salads with the dressing of your choice:
Balsamic, Italian, or French.

 **Barley soup** 14

 **Beetroot soup** 12
with diced apple

BBQ & Burgers

 **Filet of Engadine beef «Rossini»** 180g 89
with pan fried Noix Gras, Jus, truffle and pommes allumettes

Uondas Burger 200g 39
100% beef patty, aged mountain cheese, hollandaise sauce, tomato, lettuce, cucumber, onion and pommes allumettes

 **Plant-based Burger** 140g 36
with BBQ vayo, onion chutney, tomato, lettuce and pommes allumettes

 **Butter Chicken Curry** 160g 35
with Naan bread, sour cream, coriander oil and Pico de Gallo

Entrecôte Café de Paris 200g/300g 49/69
with pommes allumettes

Vension Entrecôte 200g 48
with Chimichurri sauce and pommes allumettes

 **St. Galler Kinderfest Bratwurst** 220g 25
roast veal sausage with onion sauce and pommes allumettes

Soft ice

Vanilla soft ice cream - secret recipe. Swiss organic milk. With real vanilla.

Frutti di Bosco 12 | 9
with hot berries

Amalfi 18 | 15
with cold-pressed olive oil, Murray River salt and truffle

Baileys 13 | 10
with Baileys Irish Cream

Tschiculatta 12 | 9
with chocolate chips and chocolate sauce

Tarte Flambée with apple & cinnamon 12

Gianottis` chocolate 8 / 20g

Gluten: Cross-contamination can not be completely ruled out due to nature of the Tarte flambée-kitchen.
All prices are in Swiss Francs and include VAT.