BAINVGNIEUS IN THE RESTAURANT UONDAS!

ALPINE FOOD STORIES - SINCE 2011.

Allergens

- contains lactose
- (*) vegan
- vegetarian
- contains gluten

Gluten: Cross-contamination cannot be excluded due

to the tarte flambée kitchen

Detailed information on allergens in our dishes is

available

upon request from our service staff

Meat declaration

Beef - Engadin/Albula Valley/Switzerland

Veal - Engadin/Albula Valley/Switzerland

Angus - Rio de la Plata/Argentina

Pork - Grisons/Switzerland

Salami - Switzerland

Ham - Hatecke/Switzerland

Bratwurst - Butchery Schmid/St. Gallen

Salmon - Misox/Switzerland

Smoked Salmon - Norway

Tuna – Vietnam

Bread - Switzerland

All prices are in Swiss Francs, including VAT.

APERO-CULTURE À LA ROSATSCH

WE LOVE APERO!

WE ARE PROUD TO PRESENT OUR HOUSE-MADE CREATIONS.

VIVA!

Barrel aged Negroni «on the rocks» 14.5

Barrel aged Negroni «Spritz» 16.5

barrel-aged Negroni produced according to a secret recipe handed down from generation to generation at Chesa Rosatsch. Carefully matured in Engadine larch barrels by the Thurnheer cooperage from Berneck.

Arven «Spritz» 19.5

Corina and Noldi Clalüna have been producing a fine liqueur from the strong cones of the Swiss stone pine in Sils since 2005. A Spritz that smells of the vast forests of the Engadin. Viva!

Rosatsch Smash 23

Herbaceous and refreshing with a floral hint: basil, lime, and a touch of elderflower meet our Mievlas Vodka – a limited edition distilled from breakfast breadcrumbs of the Chesa Rosatsch. Lovingly crafted with spring water from Tschierv by Luciano and Gisella Beretta at the Antica Distilleria in Val Müstair.

FITTING TO

Eggplant croquettes 13
with aioli and Pecorino snow

With alon and I dodnino onew

- Tarte flambée dal fuorn Original 19|13
 with bacon and onions
 - Beef tartare 27 (as a starter 70g)

finely sliced tartare from Swiss beef, classically seasoned, served with grilled brioche and butter

STARTERS - ANTEPASTS

FROM THE CHEESEMAKER, FISHER, FARMER AND HUNTER

Lostallo Ceviche 25

Alpine salmon from the Misox valley in a mango-citrus marinade, with chili, grapefruit and dill

- Eggplant croquettes 13 with aioli and pecorino snow
 - Beef Tartare 27 | 36 (starter 70g | main course 140g)
 Finely chopped tartare from Swiss beef, classically seasoned
 - Carrot Tartare 14 | 26 (starter 70g | main course 140g)

 Two-coloured carrots, olive oil, herbs, Dijon mustard cream and horseradish

FROM THE SOUP POT

- Grisons barley soup 10 | 14 (30cl | 40cl)
 with Grisons ham, onion, chives, vegetables and cream
- Miso soup 14 | 18 (30cl | 40cl)

 made from field beans fermented for 1111 days by Patrick Marxer served with vegetables and egg.

PASTA – AS PRIMO OR SECONDO

Trenette Sapori d'Estate 19 | 29 (as a starter | as a main course)
with creamy burrata, garlic, peperoncini,
cherry tomatoes, parmesan crunch, basil and lemon zest

BOWL DA SALATA

SALAD BOWLS – FRESH, MODERN AND INSPIRED BY GLOBAL CUISINES.

OUR BOWLS ARE FULLY CUSTOMIZABLE – AVAILABLE AS A STARTER OR A MAIN

COURSE.ADD THE FINISHING TOUCH TO YOUR CREATION WITH REFINED SAUCES

AND SELECTED TOPPINGS.

- Salad Bowl 12 | 20
 with mixed seasonal leaf salads
- Summer Salad Bowl 14|22
 with berries, seeds, croutons, beetroot and carrots
- Quinoa Bowl 14|24
 with baby spinach, grilled stone fruit, cucumber and cherry tomatoes
- with leaf salad, rocket, grilled miso vegetables, cucumber and cherry tomatoes
 - With leaf salad, sesame, spicy kimchi, cucumber and cherry tomatoes
- with herb salad, sprouts, grilled miso vegetables, peas, cucumber and cherry tomatoes

TOPPINGS

Tuna Tataki 24 | 36 (starter 100g | main course 200g)

lightly seared and marinated with sesame

Angus Beef Entrecôte 18 | 36 (starter 100g | main course 200g)

Grilled and cut into strips

- (ii) Goat Cheese Pralines 7 | 11 (starter 60g | main course 100g) from the Cadurisch family in Maloja
- Grilled Oyster Mushrooms 9 | 15 (starter 100g | main course 200g)

SAUCES (*)

Choice of balsamic, italian, french, lemon tahini, maple mustard or sea buckthorn sauce

GRILLADAS - HOUSE-AGED IN THE HOTEL CHESA ROSATSCH

OUR FINEST CUTS. SINCE 2011, WE HAVE BEEN AGING THE PREMIUM CUTS FROM OUR FRIEND AND MASTER BUTCHER LUDWIG HATECKE, FOLLOWING THE MADÜRÀ PRINCIPLE. TO PERFECTION IN OUR AGING CHAMBER.

Cut of the day «madürà veal » 3/10g

5-6 weeks bone-aged Engadine veal chop

Cut of the day «madürà beef» 3/10g

7-8 weeks bone-aged Engadine beef chop

Cut of the day «madürà Lamb» 3.0 / 10g

3-4 weeks dry-aged rack of Engadine lamb on the bone



SIDES (4)



Pommes Allumettes 8

Parmigiana prepared according to a traditional family recipe 9

Plain in pigna crispy local rösti dish 9

(a) Quark Pizokel with Swiss chard, mountain cheese, cream sauce and crispy fried onions 12 Mashed Potatoes 9

Green Side Salad 8

(🕸)(🖺) Miso vegetables with hollandaise sauce and rich vegan jus 9

SAUCES (4)



- (f) Uondas sauce hollandaise refined with tomatoes 4
- (*) BBQ sauce with smoky aroma and balanced sweetness 4
- (*) Miso mayo made from fermented fava beans 4
- * Truffel vayo vegan mayonnaise with truffle base 4

Spicy Aji Amarillo chili sauce made from a South American chili variety 4

Liquid herb butter with parsley, chives, dill, and garlic 4

SMASH BURGER (18) (10)

HE WAS INVENTED IN THE 1930S IN KANSAS CITY. IT IS TRADITIONALLY PREPARED WITHOUT ANY SINDE DISHES. THE BURGERS ARE PRESSED ONTO THE GRIDDLE WHILE COOKING, WHICH MAKES THEM SLIGHTLY CRISPY AND CARAMELIZED. BUN APPETIT!

Original Smash Burger 29 (200g)

beef burger with cheddar cheese and Uondas sauce

Peru Smash Burger 33 (200g)

beef burger with cheddar cheese and spicy Aji Amarillo chili sauce from Peru

VEGAN BURGER

Plant based Burger 28 (130g)
plant based patty, caramelized onions, truffle vayo and arugula

GRILLADAS – FROM THE LAVA STONE GRILL

FOR FANS OF THE FRENCH CLASSIC

Angus beef Entrecôte «Café de Paris» 66 | 48 (300g | 200g) with herb butter au gratin

SWISS CLASSICS

St.Galler Kinderfest Bratwurst 23 (220g) veal sausage with onion sauce

FROM THE WATER

Tuna Tataki 51 (200g)

Miso mayo and wasabi cream, wild herbs, pickled vegetables, served with couscous and lemon tahini sauce on the side

FLAMMKUCHEN DAL FUORN (1)





PROVEN SINCE 1995. BAKED IN A WOOD-FIRED OVEN AFTER 24 HOURS OF DOUGH REST. SERVED IN THE CLASSIC FORMAT OR AS PICULEZZA.

THE MOST POPULAR

Original 19 | 13 (regular size | small)

with bacon and onions

Diavolezza 24 | 18

with spicy salami, tomato, aged mountain cheese and onion

(4) Caprese 23 | 17

with mozzarella, basil pesto and diced tomatoes

THE NEW ONES

Costa Smeralda 24 | 18 (regular size | small) with grilled stone fruit, creamy burrata, cherry tomatoes, basil and balsamic

(4) Maloja 23 | 17

with goat cheese from the Cadurisch family in Maloja, pickled pear, walnut crunch, herbs and chili oil

Hawaii 26120

with mountain cheese, pickled pineapple, Hatecke's Djambun ham and chili

THE INSIDER TIPS

Nordisk 26 | 20 (regular size | small)

with cold-smoked Nordic salmon, juniper salt, dill and radish

Vadè 39 | 33

with madürà veal tartare 100g | 70g,

and Hatecke's lardo 30g | 20g, served with rocket and lemon zest

Rischmelna 24 | 18

with carrot tartare, lemon oil, wild herbs, Dijon mustard cream and horseradish

DUTSCHARIAS – FOR THE SWEET TOOTH





VANILLA SOFT ICE CREAM. WITH REAL VANILLA. ACCORDING TO OUR SECRET RECIPE.

Schlarigna 14 | 11 (regular size | small)

Vanilla soft ice cream with Fuatscha Grassa cookie, honey and nuts

Baileys 13 | 10

Vanilla soft ice cream with Baileys liqueur

Tschiculatta 12|9

Vanilla soft ice cream with pieces of Toblerone and chocolate sauce

Brezn 15 | 12

Vanilla soft ice cream with caramelised salted pretzel, caramel and chocolate sauce

Matcha 16 | 13

Vanilla soft ice cream with matcha, white chocolate ganache, sesame and Guarda blossoms

THE FRUITY ONES

Freias 14 | 11 (regular size | small)

Vanilla soft ice cream with fresh strawberries and strawberry sauce

Rhabarber 13 | 10

Vanilla soft ice cream with rhubarb-strawberry compote and white chocolate crunch

Amarena 12|9

Vanilla soft ice cream with sour cherry compote, cocoa nibs and chocolate brownie

STILL CRAVING MORE?

Apple and cinnamon tarte flambée 22 | 16 (regular size | small)

(h) (s) Chocolate banana tarte flambée 22 | 16

Brownie 12

Chocolate brownie with mascarpone cream and berries

(*) (*) Cream Slice 12

with puff pastry and vanilla cream

(h) Café Gourmand 9

Coffee or espresso with 20g of broken chocolate from Gianottis Pontresina or a mini vanilla soft ice cream Müsterli