

# uondas

ALPINE FOOD STORIES

## Starters



**Seasonal salad** 17 | 11

with fruits and nuts



**Barley soup** 14

**Battuta di Chianina** 70g 37

rough chopped tartare of piedmontese Chianina beef



**Crayfish Arancini** 26

with crème fraîche and Swiss Oona caviar



**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

## Tarte flambée

Famous in our restaurant Uondas since 1995.  
Baked in our wood-fired oven after 24 hours of dough resting.

**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 madürà veal tartare 100g, Hatecke`s lardo 30g and lemon zest



**Pera** 23 | 17

with pickled pear, gorgonzola and walnuts

Beef, cow, veal: Engadin, Graubünden and Switzerland

Pork (bacon & salami): Switzerland

Crayfish: Denmark

Gluten: Cross-contamination can never be ruled out  
cross-contamination can never be ruled out due to the tarte  
flambée kitchen. Information on other ingredients that may  
trigger allergies or other undesirable reactions is available on  
request from our service team.

All prices in Swiss francs incl. VAT.

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## Dry aged quality-meat

In collaboration with our friend and butcher Ludwig Hatecke,

### **madürà veal** 3 / 10g

Engadine veal chop, dry aged for 5-6 weeks

### **madürà beef** 2.9 / 10g

Engadine beef rib chop, dry aged for 7-8 weeks



+Spinach with tomatoes 7

+Pommes Allumettes / Truffled Pommes Allumettes 8 | 16

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

## Grilladas

### **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

### **Entrecôte Café de Paris** 300g/200g 69/49

with pommes allumettes

## Desserts

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

### **Soft Ice Nature** 10|7

### **Soft Ice Baileys** 13|10

with Baileys Irish Cream

### **Soft Ice Tschiculatta** 12|9

with chocolate chips and chocolate sauce

### **Tarte Flambée with apple & cinnamon** 12

### **Gianottis' chocolate** 8 / 20g

