BAINVGNIEUS IN THE RESTAURANT UONDAS!

ALPINE FOOD STORIES - SINCE 2011.

Allergens

- (f) contains lactose
- * vegan
- vegetarian
- sontains 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 - Engadine/Albula Valley/Switzerland

Veal - Engadine/Albula Valley/Switzerland

Lamb - Engadine/Albula Valley/Switzerland

Angus - Rio de la Plata/Argentina

Pork - Graubünden/Switzerland

Salami - Switzerland

Veal sausage - butchery Schmid/St. Gallen

Salmon - Misox/Switzerland + Norway

Pike perch - Graubünden/Switzerland

APERO-CULTURE À LA ROSATSCH

WE LOVE APERO!

WE ARE PROUD TO PRESENT OUR HOUSE-MADE CREATIONS.

VIVA!

Barrel aged Negroni «on the rocks» 8cl 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!

GINUIN & Mediterranean Tonic 19.5

our clear house gin - distilled as a vintage gin since 2013. Engadine craft gin made from wild herbs, roots, juniper and mountain flowers, carefully distilled from Biosfera Gran Alpin wheat. Produced by Luciano and Gisella Beretta in the Antica Distilleria, Val Müstair.

FITTING TO

- **Eggplant croquettes** 11 with aioli and Pecorino snow
- Tarte flambée dal fuorn Original 19|13
 with bacon and onions
 - Beef tartare 24 (as a starter 70g)
 finely sliced tartare from Swiss beef, classically seasoned, served with grilled brioche and butter

STARTERS - ANTEPASTS

LOCALLY TRADITIONAL AND ITALIAN-INSPIRED

- Green garden salad 11
 optionally with balsamic, Italian or French dressing
- **Eggplant croquettes** 11 with aioli and Pecorino snow

FROM THE SOUP POT

(a) Grisons barley soup 14 | 11 (40cl | 30cl)
with Grisons ham, onion, chives, vegetables and cream

TARTARE CREATIONS

- Beef tartare 34 | 24 (as a main 140g | as a starter 70g)
 finely sliced tartare from Swiss beef, classically seasoned, served with grilled brioche and butter
- © Carrot tartare 26 | 14 (as a main 140g | as a starter 70g)

 blue carrots, olive oil, herbs, spicy Dijon mustard cream and horseradish

TARTE FLAMBÉE DAL FUORN®

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

THE CLASSIC

Original 19 | 13 (classic format | smal) with bacon and onions

THE MOST POPULAR

THE SPICY ONE

Diavolezza 23 | 17 with spicy salami, tomato, aged mountain cheese and onion

THE GLAMOROUS ONE

Nordisk 22 | 16

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

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 » 2.8 / 10g

5-6 weeks bone-aged Engadine veal chop

Cut of the day «madürà beef» 2.6 / 10g

7-8 weeks bone-aged Engadine beef chop



SIDES (4)



Pommes allumettes 8

Parmigiana according to traditional family recipe 9

Veltliner Pizzoccheri - buckwheat pasta 12

Mashed potatoes 9

Green side salad 8

SAUCES (4)



BBQ sauce 4

Hollandaise 4

Herb butter 4

Truffle -Mayo 4

Chimichurri 4

Spicy aji amarillo chili sauce4

SMASH BURGER (*)

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 hollandaise sauce

Peru Smash Burger 31 (200g)

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

VEGETARIAN BURGER

⊕ BEYOND Meat Burger 23 (130g)

plant based patty, caramelized onions, truffle Vayo and arugula

GRILLADAS – FROM THE LAVA STONE GRILL

FOR ENTRECÔTE FANS

Angus beef Entrecôte «Café de Paris» 63 | 43 (300g | 200g)

with herb butter au gratin

SWISS CLASSICS

St.Galler Kinderfest Bratwurst 23 (220g)

veal sausage with onion sauce

GENTLY COOKED

Alpine Pike-Perch 41 (160g)

crispy skin-on fillet, served with a velvety lemon cream sauce

CREATIONS FROM THE HEIMATLI

A WIDE SELECTION OF TRADITIONAL DISHES. ON THE HEIMATLI MENU, SWISS CLASSICS SIT SIDE BY SIDE WITH REGIONAL SPECIALTIES.

ALPINE KITCHEN

- Engadine curd Pizokel 29

 chard, mountain cheese, bacon, cream sauce and crispy fried onion vegetarian version available
- (a) (a) Grisons Capuns 36|26 chard wrap with Grisons ham and bacon, gratinated with mountain cheese vegetarian version available
 - Veltliner Pizzoccheri 27
 buckwheat pasta with potatoes, spinach, cabbage, garlic, sage, mountain cheese and parmesan

FROM OUR CHILDHOOD

Grandma's meat loaf 34 (200g)

with mashed potatoes, glazed carrots, and jus sauce

DUTSCHARIAS – FOR THE SWEET TOOTH (1) (9)

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

Schlarigna 12 | 9 (normal size or small)

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

Pomma 13 | 10

vanilla soft ice cream with berries-sauce

Baileys 13 | 10

vanilla soft ice cream with Baileys liqueur

Tschiculatta 12|9

vanilla soft ice cream with pieces of toblerone and chocolate sauce

Primavaira 14 | 11

vanilla soft ice cream with rhubarb-strawberry compote and hazelnuts

STILL HUNGRY?

- Apple and cinnamon tarte flambée 22 | 16 (classic format | small)
- (*) Chocolate banana tarte flambée 22 | 16
- (h) Hay-Infused Panna Cotta 16

panna cotta with the subtle scent of Alpine hay from the Engadine, accompanied by blossom honey and caramelised walnuts

Café Gourmand 9

coffee or espresso

with 20g broken chocolate from Gianottis Pontresina or a vanilla Soft Ice Müsterli