

Appetizer

Roasted fake chicken truffle CHF 26. 00

quail crepinette, vegetables, roots with cheese foam sauce and mandarine jelly

Pike alla Portesina CHF 28. 00

with chickpeas, rhubarb, tomato and vegetables

Rösti (hash brown) CHF 26. 00

filled with Taleggio cheese fondue on a mushroom and hazelnut cream,

baby egg, honey and leaf gold

Swiss beef Carpaccio CHF 26. 00

cooked at 48 degrees on broccoli, spelt and dried figs with caramelized red onions, cashew

nuts and parmesan cheese

Soup

Soup with fried fish CHF 16. 00
vegetables, perilla and dried algae chips

Bean soup CHF 18. 00
with rind roulade, Neapolitan-style meat ragout and Grana-Padano D. O. P.
cheese cubes

Vegetable Consommé CHF 18. 00
with boletus dumplings, white truffle and parsley green

Pasta and Rice

Cappellacci filled with Ossobuco CHF 26. 00

on a tender polenta cream with marrow extract, saffron foam and Milanese style vegetables

Rice spaghetti CHF 26. 00

on crispy frisée, sea urchin and mullet bottarga

Cortecce pasta with hare ragout CHF 28. 00

card, chestnut and pomegranate

Gorgonzola risotto CHF 28. 00

with radicchio extract, 25 years aged balsamic vinegar from Modena D. O. P.
and vanilla essence

Meat dishes

Pork belly and cheek

CHF 44. 00

*in a teriyaki sauce with escarole, Jerusalem artichoke and eggplant stuffed
with tomatoes, garlic and basil*

Duck breast

CHF 38. 00

on a sweet-sour sauce with celery puree, parsnip and marinated foie gras

Veal fillet and crispy sweetbread

CHF 46. 00

*with a red lentil cream, potato dumplings, dried chard and a sauce au vin
choux*

Fish dishes

Scottish salmon CHF 36. 00

with steamed vegetable ravioli, pumpkin puree and white horseradish mousse

Turbot in a filo crust CHF 40. 00

with spinach cream, fermented fennel, sprouts, frozen pear and a ginger sauce

Duo of lobster and scallop CHF 52. 00

with sturgeon caviar, seasonal wok vegetables, dried artichoke and served

with mussel and Katsuobushi ramen

Dessert

Lake St. Moritz CHF 14.00

Crème Brûlée, blueberry sorbet with milk air and mint

"Under flowers and goblins" . . . Homage to Mily Weber CHF 15. 00

Raspberry funghetto, caramelized white chocolate, walnuts, vanilla and edible flowers

Chocolate cigar CHF 14. 00

filled with mascarpone mousse, coffee and caramel served with semolina dumplings, coconut sorbet and hibiscus blossoms

Variation of daily sorbets CHF 12. 00

Sliced fresh fruit CHF 12. 00

The classics

Appetizer

Tasting of Grison's dried meat, pearbread and
Engadine cheese CHF 18. 00

Rösti (hash brown) with fried egg and black truffle CHF 22. 00

Plain in Pigna with Obwaldner Alp cheese fondue CHF 18. 00

Soups

Grison's barley soup CHF 16. 00

Pumpkin soup with boletus dumplings and roasted
pumpkin seeds CHF 14. 00

Dessert

Engadine nut tart CHF 14. 00

Apple pie, bread and cinnamon with milk cream CHF 14. 00

Semolina dumplings with vanilla sauce and red fruits CHF 14. 00

Engadine Menu

Degustation of Grison's dried meat, pear bread

and alp cheese

Plain in Pigna with Obwaldner Alp cheese fondue

Smoked fillet of veal in a grissini crust with Krautpizokel,

pumpkin cream and truffle sauce

Walnut cake with vanilla sauce and red berry sorbet

CHF 52.00