

# WELCOME TO OUR VIVA RESTAURANT

Our dishes are particularly influenced by Engadine cuisine and special local products. These are innovatively processed by our kitchen team with various influences from all over the world. We always strive to bring you new taste experiences.

If you have any questions about our products, allergens and suitable wine recommendations, our staff will be happy to help.

**Bun appetit!**

«To eat is a necessity, but to indulge is an art. »

François VI. Duc de la Rochefoucauld



# Starters

Beef carpaccio with pecan and bitter salad  
flavoured with orange dressing and Szechuan pepper 22.-

Tartar of smoked trout  
on avocado-lime cream with fresh cucumber and apple chutney  
21.-

Beef tartare with Engadine forest aroma  
Small 24.-  
Large 34.-

Poached Albula egg on winter spinach  
with roasted pine nuts and fresh orange mayonnaise 21.-

San Gian Winter Salad (V)  
Winter salad, marinated carrots, fresh mango, cashew nuts  
served with homemade ginger-apple dressing 14.-  
- additional: chicken breast (+6.-); creamy gorgonzola (+4.-)

# Soups

Curry foam soup with shiitake roulade 15.-

Classic Grison's barley soup (V)

with bacon or vegetarian with porcini mushrooms 12.-

Cream of parsnip soup

with roasted hazelnuts and flambéed pear 14.-

Minestrone 12.-

# First course

## Beetroot risotto (V)

With nuts and crunchy apple (with gorgonzola on request) 22.-

## Homage to Pizzoccheri

Buckwheat groats, chard, mountain cheese, sage butter and crisp 24.-

## Tagliollini neri alla marinara

Fresh pasta with seafood and basil oil 22.-

## Filled ravioli

with Engadine cheese, porcini mushrooms, saffron sauce and Valtellina bresaola 24.-

## Tagliatelle al Ragout

Fine pasta with a sauce from organic Engadine beef, lovingly braised for hours 24.-

# Fish

## Cod fillet with mountain raw ham

Served with Roast potatoes with paprika, roasted vegetables and lemon olive oil 36.-

## Oven-baked salmon

on mint risotto 38.-

# Meat

## Venison escalope in nut breadding

with port wine-cranberry sauce, Brussels sprouts and pumpkin wedges 46.-

## Rack of lamb in a herbal crust

with green beans, pommes nouvelles and rosemary sauce 44.-

## Beef fillet

with parsnip puree, caramelized onions and porcini mushrooms 47.-

# Chef's recommendation

## Grigliata Engiadinaisa

300g Beefsteak

served with

blue Albula potato

roasted vegetables of the day

and three kinds of butter (herb-/ miso-lemon-/ tomato butter)

62.-

## Rösti

(Swiss hash brown)

## Vegetable Rösti

with herb yoghurt mayonnaise and roasted pumpkin seeds 22.-

Rösti, sliced veal and mushroom cream sauce 42.-

Rösti with Albula egg and bacon 22.-

# Vegan

All dishes marked with a V can be served as a vegan version on request. In addition, we have developed the following dishes especially for our vegetarian and vegan guests:

## Lukewarm broccoli salad

served in shiitake broth, flavoured with Szechuan pepper 16.-

## Lasagne with pumpkin cashew cream

roasted spiced chickpeas and fresh mint 20.-

## Homemade black bean burger

with marinated vegetables, house BBQ sauce, hummus and crisp apple 26.-

## Coconut Panna Cotta

with lemongrass and cardamom, served with fresh mango and peanut crunch 16.-

## Chocolate cake with passion fruit mousse 16.-

# Kids Menu

Gnocchi with sage butter or tomato sauce 10.-

Spaghetti with Bolognese or tomato sauce 10.-

Breaded schnitzel with French fries 14.-

Fish sticks with spinach and butter 14.-

## Dessert

Chocolate tartlet 6.-

A ball of Ice cream (chocolate, vanilla, lemon) 4.-



# Dessert

Baked apple muffin

with vanilla sauce and caramelised nuts 14.-

Crema Catalana 15.-

Orange sorbet

on chocolate mirror glaze and whiskey cream 16.-

Small chocolate tart

with vanilla ice cream and passion fruit sauce 14.-

Swiss cheese plate

served with homemade pear bread and cranberry confiture 16.-

# Origin

## **Meat:**

Beef: Switzerland & Uruguay

Veal: Switzerland

Pork: Switzerland

Chicken: Switzerland

Lamb: New Zealand

Venison: New Zealand and Austria

## **Fish:**

Shrimp: Vietnam

Salmon: Norway

Sea Bass: France

Zander: Estonie

Mussel: Mediterranean

Cod: North Sea

Smoked Trout: Denmark

*\* Allergen information is available on request from our staff.*

*\* All our fish come from aquaculture*

*All prices in CHF and including VAT.*