

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.

Careful and gentle handling of the products is very important to us. We always try to use the products completely and adapt our offer accordingly. Therefore, there may be small deviations in our menu, which our service staff will be happy to inform you about.

Bun appetit!

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

François VI. Duc de la Rochefoucauld



RESTAURANT
ST. MORITZ

Starters

Beef carpaccio

with pecan, carrot straw, orange dressing and Szechuan pepper
22.-

Graved salmon

with spinach salad, lukewarm tomato and ginger mustard 21.-

Beef tartare

with sake, soy sauce and lemon served with a small Japanese
cucumber salad

Small 24.-

Large 34.-

Tartar Ratatouille

with creamy burrata, basil oil and lemon emulsion 18.-

San Gian Sommer Salad (V)

Colourful salads, pickled vegetables, lukewarm tomato, grilled
peach with a homemade herb dressing 14.-

- additional: chicken breast (+6.-); goat cheese (+5.-)

Soups

Pea Curry Cappuccino

with fried shrimps 15.-

Classic Grison's barley soup (V)

with bacon or vegetarian with porcini mushrooms 12.-

Saffron cream soup

with scallops and kefen 14.-

Minestrone 12.-

First course

Beetroot risotto (V)

with goat cheese, tree nuts and crisp apple 23.-

Homemade summer gnocchi

with fresh vegetables, pecorino, and ham crumble 26.-

Tagliatelle al Ragout

homemade with a sauce of Engadine organic beef, braised over hours with much love 24.-

Filled ravioli

with Engadine mountain cheese, porcini mushrooms, saffron sauce and Valtellina bresaola 25.-

Fish

Cod fillet with mountain raw ham

summer vegetables, roasted potatoes, vermouth beurre blanc

36.-

Oven-baked Engadine trout

with mint couscous, grilled courgette, trout skin chip 39.-

Meat

Swiss free-range chicken

Leg braised in spiced yoghurt

with lemon and herb rice and vegetables of the day 29.-

Grilled wings (serving time: 25 min.)

with tandoori marinade, lemon and herb rice, parika vegetables and mint-cucumber yoghurt 29.-

Brust gebraten

mit Sommersalat, gegrilltem Pfirsich, Schinken-Crumble und Focaccia 32.-

Meat

Engadine organic beef

Tagliatelle al Ragout (large portion)

homemade with a sauce of Engadine organic beef, lovingly braised for hours 28.-

Roasted liver

with port wine gorgonzola sauce, broccoli vegetables, apple risotto 23.-

Chef's recommendation

300g steak from Engadine organic beef

served with

early potatoes

roasted vegetables of the day

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

58.-

Meat

Swiss pork

Cheek braised

with cider sauce, mustard kohlrabi and apple risotto 31.-

Wiener schnitzel

with French fries, onion confit and herb dip 34.-

Wanderer Rösti

Swiss hash brown with Albula fried egg, bacon jam and leek straw
22.-

Kids Menu

For little mountaineers

Fruity tomato risotto mountain, basil path and snow fields 15.-

For little cheese lovers

Grass-green gnocchi, small tomatoes, cream cheese balls 15.-

For little pirates

Spaghetti, red sea, meatball islands 15.-

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 and lemon 16.-

Stuffed aubergine

with hummus and pomegranate 20.-

Homemade black bean burger

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

with French Fries 6.-

Coconut Panna Cotta

with lemongrass, strawberry and peanut crunch 16.-

Dessert

Strawberry tart

with ginger-vanilla ice cream and basil 14.-

Engadine forest walk

Fir ice cream, chocolate ice cream, forest berries and blossoms
12.-

Chocolate ice cream praline

on a raspberry layer with pistachio crunch 14.-

Coconut panna cotta

with lemon grass, strawberry and peanut crunch 16.-

Swiss cheese plate

served with homemade pear bread from the bakery Bad and
onion jam 16.-

Origin

Meat:

Beef: Switzerland

Pork: Switzerland

Chicken: Switzerland

Lamb: New Zealand

Fish:

Shrimp: Vietnam

Salmon: Norway

Mussel: Pacific

Cod: North Sea

Trout: Switzerland

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

** All our fish come from aquaculture*

All prices in CHF and including VAT.