

WELCOME TO OUR VIVA RESTAURANT

Our dishes are particularly influenced by the Engadine cuisine and special local products. These are innovatively processed by our multicultural kitchen team. We always strive to bring you new taste experiences.

The gentle and careful handling of various products is very important to us. We always try to use all the products 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!

«Eating is a need of the stomach, drinking is a need of the mind.» - Claude Tillier

Come also visiting us at our bar before or after your dinner.



RESTAURANT
ST. MORITZ

All prices in CHF and including VAT.

Starters

Poached Herb-Egg

with reduced tomato, herb mushrooms and ham crumbles 21.-

Beef-Carpaccio

Pecan, dried carrot, orange-dressing and Szechuanpfeffer 22.-

Home graved salmon

with lentil tartar, mango, avocado mousse und ginger mustard
23.-

San Gian Winter Salad (V)

Colourful salads, pickled vegetables, radish, grilled pear,
housemade peanut-miso-dressing 14.-

- add: chicken breast (+7.-); gorgonzola cheese (+5.-)

Soups

Pea Curry Cappuccino

with fried shrimps 16.-

Classic Grison's barley soup (V)

with bacon or vegetarian with porcini mushrooms 13.-

Saffron cream soup

with scallops and kefen 17.-

Daily soup

Please ask the waiters for more information 12.-

First course

Beetroot risotto (V)

with Blue Jersey cheese, walnuts und crisp apple 24.-

Homemade spinach gnocchi

with roasted vegetables, pecorino cheese, ham crumbles 27.-

Tagliatelle al Ragout

homemade with a sauce of Engadine organic beef, braised with love for hours 26.-

Filled ravioli

with Engadine mountain cheese, porcini mushrooms, saffron sauce and Valtellina bresaola 26.-

Fish

Cod fillet with mountain raw ham

with roasted vegetables, potatoes and vermouth beurre blanc

36.-

Grilled sea bass fillet

with smashed potatoes with olives and citron, celery-orange-

salad, herbs 42.-

Meat

Swiss free-range chicken

Open «Pulled Chicken Lasagne»

with Tandoori marinade, miso pointed cabbage, mint dip

33.-

Roasted breast

winter- salat, grilled pear, ham crumble und focaccia-bread 32.-

Meat

Engadine organic beef

Tagliatelle al Ragout (large portion)

homemade sauce of Engadine organic beef lovingly braised with love for hours 29.-

Roasted liver

with port wine gorgonzola sauce, broccoli and apple risotto 28.-

Chef's recommendation

300g steak from Engadine organic beef

served with

paprika-potatoes

roasted vegetables of the day

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

62.-

Meat

Swiss pork

Cheek braised

with cider sauce, mustard kohlrabi and apple risotto 34.-

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
24.-

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.-

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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 17.-

Pumpkin and orange mash

with hazelnut falafel, pomegranate seeds and mint dip 23.-

Homemade black bean burger

with miso pointed cabbage, pepperoni, house BBQ sauce, onion and crisp apple 26.-

with French Fries +6.-

Dessert

Chocolate fondue

with various seasonal fruits 19.-

Mandarine millefeuille

with vanilla cream and peanut-crunch 18.-

Swiss cheese plate

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

Ice cream ball 4.50

Raspberry, passion fruit, stracciatella, strawberry, chocolate, mango, ginger-vanilla, hazelnut

Sorbet ball 4.50

Lemon, amaretto, blood orange

At our bar you can round off your dinner with your favourite grappa or a single malt. Or would you prefer a Corretto?

Our gin offer can provide unique experiences and cocktail lovers are also sure to get their money's worth.

If you would like to enjoy your aperitif or digestive at your table in the restaurant, we will of course also serve you here!

We look forward to spoiling you.

Your bar team

Origin

Meat:

Beef: Switzerland

Pork: Switzerland

Chicken: Switzerland

Lamb: New Zealand

Fish:

Shrimp: Vietnam

Salmon: Norway

Mussel: Pacific

Sea bass: Central-Pacific

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

** All our fish come from aquaculture.*

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