



# Welcome to Hotel Solaria Bivio



HOTEL SOLARIA  
*Bivio*

## Dear Guests

We are pleased to provide you with information about the origin of our basic products.

We take great care to provide the best quality, to buy carefully and to use food in a sustainable way. We strive to offer a balanced and seasonal menu.

We are particularly concerned about the welfare of animals.

We buy dried meat, bacon, ham and sausage specialties from local butchers. Beef and pork stews are of Swiss quality only, and we try to keep transport distances as short as possible.

Unless otherwise stated in the dish description, roast beef and pork come from Switzerland.

Chicken comes from Switzerland as well.

We buy our veal exclusively from the Salis organic farm in Bivio.

We do not use fish from the Far East. Fish and shellfish are MSC certified, as are fish products from Northern Europe.

The trout come from local waters or local farms.

When we use meat from the USA, we point out that it may contain growth promoters.



100% Vegetarian



100% Vegan

## Information for allergy sufferers

Our dishes may contain nuts, seeds, celery and other ingredients that may not be obvious at first glance. Our staff will be happy to provide you with information about the ingredients in our dishes that may cause allergies or intolerances.

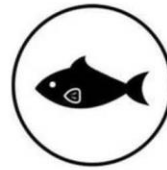
Our dishes are also labeled according to the following chart:



1 Egg



2 Peanuts



3 Fish



4 Nuts



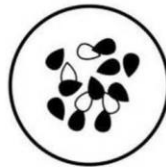
5 Cereals containing  
gluten



6 Milk and  
lactose



7 Soy



8 Sesame



9 Molluscs



10 Crustaceans



11 Celery



12 Sulfites and  
sulfur dioxide



13 Mustard



14 Lupides

## As aperitif



Triple bruschette with pesto, tomatoes and avocado 4,5,6  
9.00



Kale crisps with lemon yoghurt dip 6  
12.00



Crispy chili honey halloumi bites 5,6  
14.00

## Salads



Green salad with croutons, herbs and seeds 4,5,8  
9.80



Mixed salad with croutons, herbs and seeds 4,5,8  
10.80

Warm winter salad with quince, Jerusalem artichoke, radicchio and bacon 8  
15.00



Fennel salad with apple, parmesan and walnuts 2  
13.00



Roasted cauliflower salad with sesame seeds 8  
14.00

## Soups

Grisons barley soup 6,11  
12.50



Kohlrabi soup with almonds, caramelized apple and roasted onion 4,6  
12.000



Roasted cherry tomato & turmeric soup  
11.00



## Starters & Appetizers



Burrata with cherry tomatoes, onions and pine nuts 4,6  
18.00

Beef tartare 5,6,11,13  
24.50 / 38.00



Arancini in a balsamic tomato sauce with caramelized onions and almonds 5,6  
17.00



Tomato tartare 13  
19.00

## Homemade Pasta



Pizzocheri della Valtellina 5,6,13  
25.00



Vegan Pizzocheri 5,4,13  
26.00



Tagliatelle al Limone with stracciatella 1,4,5,6  
24.00

Ravioli with sausage and broccoli in a tomato and datterini sauce 1,5,6  
26.00



Spaghetti with zucchini and sesame tofu 5,7,8  
27.00

## Bündner specialties from the Solaria kitchen



«Capunet» spinach Spätzli with cheese, butter and sage 1,5,6  
24.00

Capuns au gratin in a fine cheese sauce 1,5,6,11  
26.50

Pizokel gratin with savoy cabbage, mountain cheese and bacon 1,5,6  
24.50



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All prices in CHF including 8.1% VAT.

## Main dishes

Pork Cordon Bleu stuffed with ham and cheese served with french fries <sup>1,5,6</sup>  
37.00

Fillet of beef 200g on rosemary served with roasted potatoes and honey pepper tomatoes from the oven, enriched with olive oil and fleur de sel  
54.00

Beef steak with café de paris sauce, served with french fries and root vegetables <sup>6</sup>  
38.00

Pulled pork burger with coleslaw and BBQ sauce, served with a mixed salad <sup>5</sup>  
32.00



Stuffed courgettes with walnut pesto and ricotta <sup>2,4</sup>  
31.00

Chicken breast in pommery mustard sauce with swiss chard and cherry tomatoes, served with homemade tagliatelle <sup>1,6,7,13</sup>  
34.00



Vegan goulash with «Tätschli» and red cabbage <sup>5,7</sup>  
32.00

### Extra garnishes for main dishes



Tagliatelle <sup>1,5</sup>, French fries, warm potato salad <sup>13</sup>, mashed potatoes <sup>6</sup>  
9.00



Vegetable plate, saffron risotto <sup>6,7</sup>, honey-pepper tomatoes  
12.50

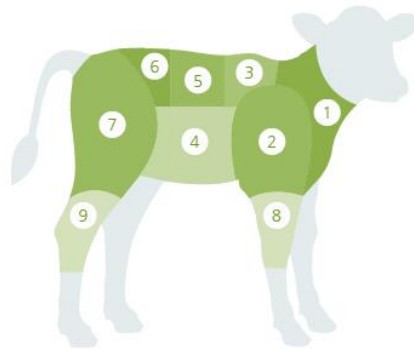
### Small appetite?

We are happy to serve any of our dishes as a small portion.  
(minus 2CHF)



## “Nose to tail” – The finest organic veal from Bivio

*"It has, as long as it has!"*



- |             |             |                        |
|-------------|-------------|------------------------|
| 1 Hals      | 4 Brust     | 7 Stotzen              |
| 2 Schulter  | 5 Nierstück | 8 Haxe (Vorderviertel) |
| 3 Koteletts | 6 Huft      | 9 Haxe (Hinterviertel) |

Wiener Schnitzel with warm potato salad and homemade cranberry chutney 1,5,13  
42.00

Veal loaf with mashed potatoes and root vegetables 1,5,6  
32.00

Tender fillet of veal in balsamic jus served with saffron risotto and root vegetables 6  
49.00

Breast of veal braised in lavender, served with roast potatoes and glazed carrots 11  
38.00

Risotto «Solaria» - Saffron risotto with veal strips 5,6,11  
45.00

Veal stroganoff with homemade tagliatelle 1,5,6,11  
42.00

Veal nut in a port wine cream with sun dried tomatoes, served with roast potatoes and green beans with bacon 6,11  
44.00

Roast veal with nut-herb crust, served with mashed potatoes and honey pepper tomatoes 2,11  
39.00

## Tip for the evening as from 2 people

«Chateau Briand»

400g Swiss prime beef fillet with a variety of garnishes and Sauce Bernaise 1,6,11  
66.00 per person



Cheese fondue with bread, potatoes and pears 6  
26.00 per person

## A small selection from our dessert menu



Tiramisu classico 1,5,6  
12.50



Cinnamon Panna Cotta  
11.00



## Pizzeria Solaria



Margherita  
*Tomato, Mozzarella* 5,6  
17.00



Sicilian  
*Tomato, mozzarella, eggplant, parmesan* 5,6  
20.00



Gorgonzola  
*Tomato, Mozzarella, Gorgonzola* 5,6  
21.00



Garlic  
*Tomato, Mozzarella, Peppers, Garlic* 5,6  
18.50



4 Fromaggi  
*Tomato, Mozzarella, Fontina, Parmesan, Gorgonzola* 5,6  
23.00



Vegetarian  
*Tomato, Mozzarella, mixed grilled vegetables* 5,6  
20.50



Vegan  
*Tomato, vegan cheese, mixed grilled vegetables* 4,5  
23.00

Napoli

*Tomato, Mozzarella, Anchovies, Oregano* 3,5,6  
18.00

Romana

*Tomato, Mozzarella, Anchovies, Capers, Olives, Oregano* 3,5,6  
19.50

Napoleone

*Tomato sauce, mozzarella, ham, fresh mushrooms* 5,6  
19.50

All pizzas are also available  
with sourdough!  
+ 2CHF



## Pizzeria Solaria

Capricciosa

*Tomato, mozzarella, ham, mushrooms, artichokes, olives* 5,6  
22.50

Marinara

*Tomato, seafood* 5,6,10  
26.00

Genovese

*Tomato, mozzarella, ham, pesto* 5,6  
20.50

Alberto

*Tomato, mozzarella, broccoli, shrimp* 5,6,10  
24.50

Boss

*Tomato, mozzarella, salami, peppers* 5,6  
21.00

Diavola

*Tomato, mozzarella, salami piccante* 5,6  
21.00

4 Seasons

*Tomato, mozzarella, ham, artichokes, mushrooms* 5,6  
21.50

Ham

*Tomato, mozzarella, ham* 5,6  
18.50

Venice

*Tomato, mozzarella, ham, spinach* 5,6  
20.50

Hawaiian

*Tomato, mozzarella, ham* 5,6  
19.50

Calzone

*Tomato, mozzarella, ham* 5,6  
19.50

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# Pizzeria Solaria

Calzone O'Scugnizzo

*Tomato, mozzarella, ham, egg* 1,5,6

21.50

Contadina

*Tomato, dairy cheese (Alpkäse), olives, anchovies (Sardellen), oregano* 3,5,6

21.00

Tonno Cipolle

*Tomato, mozzarella, tuna, onions* 3,5,6

20.00

Valtellinese

*Tomato, mozzarella, porcini mushrooms, bresaola* 5,6

24.00

Pancetta

*Tomato, mozzarella, egg (Ei), bacon, grana cheese flakes* 1,5,6

23.50

Solaria

*Tomato, mozzarella, Parma ham, arugul* 5,6

24.00

Good Time

*Sliced tomato, mozzarella, bacon, grana cheese* 5,6

21.50

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with sourdough!  
+ 2CHF

