



**Silvaplana Dine around**  
4-course menu at CHF 55.00 per person

**Sciatt on a bed of salad**  
(crispy, deep-fried buckwheat balls with a warm alpine cheese core)



**Grisons barley soup**



**Double entrecôte**  
on sautéed porcini mushrooms  
with country potatoes and fresh market vegetables



**Small chestnut tart**



## Grisons specialities

<b>"Sciatt"</b> Deep-fried dumplings filled with cheese served on a small salad	CHF 22.80
<b>"Capunette Val Poschiavo "</b> Spinach spaetzli with butter and garlic	CHF 24.60
<b>"Engadine Capuns"</b> with bacon and onion sauce & mountain cheese au gratin	CHF 25.50
<b>"Valtellina Pizzoccheri"</b> Buckwheat noodles with potatoes, savoy cabbage, cheese and garlic sage butter	CHF 26.80



## Starters Salads & Soups

<b>Salad plate from the buffet</b> with various dressings	CHF 13.50
<b>Insalata "Caprese di bufala"</b> Tomato slices with buffalo mozzarella & basil	CHF 17.90
<b>Smoked salmon</b> with dill sour cream and toast	CHF 21.90
<b>Salametto Grigionese</b> with mountain cheese and pickled vegetables	CHF 17.60
<b>Fresh vegetable soup</b>	CHF 13.50
<b>Tomato soup</b>	CHF 13.50
<b>Barley soup</b> according to a traditional Grisons recipe with pear bread	CHF 15.00
<b>Soup of the day</b>	CHF 12.00



## Risotti & Rösti

<b>Risotto alla Milanese with saffron</b>	CHF 27.00
<b>Our home rösti</b> with fried egg, cheese and bacon	CHF 25.50
<b>Rösti "Surlej"</b> with bacon, tomatoes and cheese au gratin	CHF 25.50
<b>Alpine Rösti</b> with porcini mushrooms and cheese au gratin	CHF 26.50

All prices are incl. 8.1 % VAT. You can see the origin of our meat and fish at the entrance to the restaurant.



**Pasta**

Penne "Arrabbiata"	CHF 20.50
Homemade Gnocchi with fresh Pesto	CHF 22.50
Tagliatelle with Porcini mushrooms	CHF 23.50
Spaghetti with garlic, oil und chili pepper	CHF 19.50



**Meat**

Viennese-style breaded schnitzel with french fries and vegetables	CHF 46.80
Grilled fillet of beef 200 gr. with green pepper sauce, rosemary potatoes and vegetables,	CHF 56.50
"Falsche Schneggen" Beef fillet cubes gratinated with Kräuter butter served in a snail pan, served with french fries and a small colourful salad plate	
6 pieces 120g	CHF 41.00
12 pieces 200g	CHF 55.50
Scaloppina of veal with porcini mushrooms or with lemon sauce and "Parmigiana" risotto	CHF 47.80
French fries served in a frying basket	CHF 11.00



**Fish**

Char filet with thyme butter, with risotto and fennel	CHF 40.10
Prawn tails with garlic, parsley and pilaf rice	CHF 44.50



## Vegan

Tris bruschetta : mushrooms - tomatoes - pesto	CHF 16.80
Cauliflower nuggets on chickpea puree with tartar sauce	CHF 21.10
Polenta with roasted mushrooms	CHF 23.50
Turmeric risotto with vegetables and black sesame seeds	CHF 22.00
Chard roulades stuffed with its stalks and oats, lentils and vegetables brunoise on cherry tomato concassè concassè	CHF 22.80



## Sweet temptations

Apple strudel with vanilla sauce	CHF 12.50
Homemade Engadine nut pie	CHF 11.50
Blueberry tart with meringue	CHF 9.00
Homemade marroni pie with chocolate sauce	CHF 12.50
Dessert of the day	CHF 10.80



## Our ice cream varieties

<b>1 scoop</b> Vanilla/ Chocolate/ Strawberry/ Williams/ Lemon/ Stracciatella/ Mocca	CHF 3.70
<b>Le Colonel</b> Lemon sorbet with vodka	CHF 11.50
<b>Coupe Williams</b> Pear sorbet with Williams or Prosecco	CHF 11.50
<b>Coupe Danmark</b> Vanilla ice cream with warm chocolate sauce and cream	CHF 11.50