



Aifach sii – zema gnüssa

...our slogan

You'll find the best out of the european alpine region in your glass
and on your plate. We love our mountains!

We use ingredients from very near and a little further and produce
traditional swiss and alpine dishes which have been cooked long
time ago by our grandmas and grandfathers as well as our
neighbours in our days.


The european alpine region starts on the french riviera, touches the
pitoresque provence, the swiss cantons of valais and ticino until
they reach alto adige in the northernmost point of Italy, ending in
tyrol in Austria.


And right in the middle: Grisons, the most beautiful canton of the
world – as we say! We are proud to focus on the alpine region close
to us and to show you the beauty of our mountains in a culinary way.
That's why we present you classics as "capuns" or risotto as well as
the world's famous cured meat – all with ingredients from just here.






Alpine starters


Leaf salad with colourful vegetable strips ^(1/2/7/9/10/11)  10.50
choose between home-made french- or italian dressing


Alpine Energy kick ^(1/2/4/7/8/9/10/11)  18.50
*with barley, Engadin Kaltbach alpine cheese, kale, radish,
walnuts, dried currants and pumpkin seeds on a yoghurt-mint dressing*

Raw, hand-cut tartare ^(1/2/4/7/9/10/11) 23.00
*made of salsiz from Prättigau and alpine cheese from Lenzerheide
with roasted bread*

Beetroot Tartare ^(2/9/11)  16.00
*with spring onion and home-made vegan sauce tartare
and roasted bread*

Our soups

Tommy's cold Minestrone ⁽¹⁰⁾  12.00
we keep this recipe as a secret...


Soup of the day  10.00
changes daily, our staff will tell you todays choice


tradition – quality – sustainability

This is the commitment of «Ecco-Jäger»,
our partner for fresh vegetables and fruits.
The production and storage as well as a
cheese cave are located in Bad Ragaz – their
staff is always here for us.

ecco-jaeger.ch




vegetarian dishes or dishes that can be ordered vegetarian: 

vegan dishes or dishes that can be ordered vegan: 



Our mains

Swiss chicken breast with homemade mushroom jus ^(1/2/4/9/10) 36.00
with Pozzoli-pasta and vegetables

Crùna Risotto ^(7/9/10)  28.00
*with Engadin Kaltbach alpine cheese, Lenzerheidner alpine cheese
and red wine reduction*


Swiss beef entrecôte with café de Paris ^(1/7) 49.00
with french fries and vegetables

Swiss veal paillard on a homemade mushroom jus ^(2/9/10) 44.00
with blue potatoes and vegetables

Grisons capuns gratinated with alpine cheese ^(1/4/7/10)  29.00
with cream sauce and cured meat from Prättigau

Antonio's Gnocchi made from blue potatoes ^(2/4/8)  26.00
*with homemade sorrell-radish pesto
and deep-fried leek*

Marinated Alpine-Salmon from Mesocco ^(3/7/9/10) 39.00
*marinade from salt, sugar, lemon zest and herbs
with risotto and vegetables*


Grilled Swiss oyster-mushroom ^(2/9/10)  32.00
on vegan jus with blue potatoes and vegetables


Pozzoli in Bergell

Pozzoli is known for specialities from Italy and the grisons. The company originates from Castasegna in the southern part of the region of Bergell – near to the border between Italy and Switzerland. Besides ham, salami, cured meat and cheese, Pozzoli offers a various selection of pasta.

www.giuriani.ch




vegetarian dishes or dishes that can be ordered vegetarian: 


vegan dishes or dishes that can be ordered vegan: 




Pizzas from the alpine region

The dough is the soul of every pizza. That's why we do not hand-over the production to somebody else. The very special italian wheat can't be more all-grain. The rocky soil helps to get the dough containing less gluten, this makes the taste much softer


Pizza Grigioni ^(1/4/7/9/10)  27.00
tomato sauce San Marzano DOP, mozzarella from Agerola, beacon, Swiss red onions,
Swiss chard, Kuhrerhof egg

Pizza Crùna ^(4/7/8)  26.00
mozzarella from Agerola, alpine cheeses from Lenzerheide and Engadin, garlic confit,
honey and roasted walnuts

Pizza from a bit further

Focaccia Tradizionale ⁽⁴⁾  8.00
extra vergine olive oil from Puglia, raw salt, oregano

Pizza Margherita ^(4/7)  18.00
tomato sauce San Marzano DOP, mozzarella from Agerola, Ragusano DOP,
basil, extra vergine olive oil from Puglia

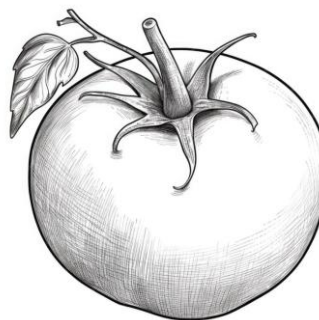
Pizza Marinara ^(4/7)  19.00
tomato sauce San Marzano DOP, roasted Datterini tomatoes, garlic confit,
oregano, extra vergine olive oil from Puglia



Pizza Pulcinella ^(3/4/7) 24.00
tomato sauce San Marzano DOP, mozzarella from Agerola, mediterranean anchovies,
black Leccina olives from Puglia, basil, extra vergine olive oil from Puglia

Additional toppings (every product on the existing pizza-menu can be ordered on top)
vegetable, sauce (per topping) 2.00
meat, fish, cheese (per topping) 3.00

Let's do it the right way...

...when talking about Italianità. That's why we use nothing else than tomato sauce made of San Marzano DOP tomatoes. We know that makes the difference.



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Pizza Prosciutto Cotto ^(4/7/9/10) 22.00

tomato sauce San Marzano DOP, mozzarella from Agerola, cooked ham, oregano, extra vergine olive oil from Puglia

Pizza Prosciutto e Funghi ^(4/7/9/10) 24.00

tomato sauce San Marzano DOP, mozzarella from Agerola, cooked ham, Swiss shiitake mushroom, oregano, extra vergine olive oil from Puglia

Pizza Salame ^(4/7/9/10) 22.00

tomato sauce San Marzano DOP, mozzarella from Agerola, salami, oregano

Pizza Funghi ^(4/7) 23.00

tomato sauce San Marzano DOP, mozzarella from Agerola, Swiss shiitake, basil, Extra Vergine olive oil from Puglia

Pizza Ortolana ^(4/7) 🌿 24.00

mozzarella from Agerola, garlic confit, Swiss chard, roasted Datterini tomatoes, black Leccina olives from Puglia, Ragusano DOP, basil

Pizza Parmigiana ^(4/7/8) 🍷 21.00

tomato sauce San Marzano DOP, mozzarella from Agerola, Ragusano DOP, deep-fried aubergines, basil-pesto

Pizza Rosa ^(4/7/9/10) 26.00

tomato sauce San Marzano DOP, mozzarella from Agerola, Swiss red onions, cooked ham, Ragusano DOP, basil, extra vergine olive oil from Puglia

Pizza Scirocco ^(4/7/9/10) 26.00

tomato sauce San Marzano DOP, mozzarella from Agerola, spicy Italian salami, goat cheese, black Leccina olives from Puglia, oregano

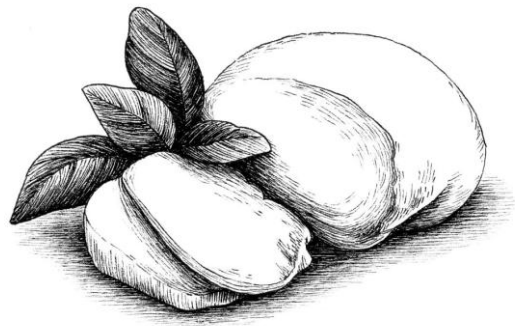
Additional toppings (every product on the existing pizza-menu can be ordered on top)

vegetable, sauce (per topping) 2.00

meat, fish, cheese (per topping) 3.00

Fiordilatte from Agerola

The Fiordilatte is the source of our mozzarella of the pizza. The small town of Agerola is located a bit south of Naples on the Amalfi-coast. The production takes only place at night to avoid having too much sun, which would make the products less quality.



vegetarian dishes or dishes that can be ordered vegetarian: 🌿

vegan dishes or dishes that can be ordered vegan: 🌱





For our youngsters


Mini-Gourmands


Full power for the youngsters! Besides the evergreens we serve every of our à la carte dishes as a childrens portion – for half of the applied prices. This opens the doors for future mini-gourmands and future head chefs and hotel managers.


For every of our young guests we offer a small glass of berry syrup with the meal. We ask you to order with our service staff.

«Letter soup» ^(1/4/7/10)  4.50
bouillon with pasta-pearls

Small green leaf salad ^(1/2/7/9/10/11)  4.50
choice between French- or Balsamico-dressing

White Pasta ^(1/4/7/10)  11.00
Pozzoli-pasta with melted butter and graped cheese

Red Pasta ^(1/4/7/10)  12.00
Pozzoli-Pasta with tomato sauce and graped cheese

Vegetable pottie ⁽¹⁰⁾  6.00
seasonal vegetables


Something sweet


Ice-Cream ^(1/7) 6.00
“Globi” chocolate ice-cream or “Pierrot” vanilla ice-cream with strawberry sauce

Big explorers

Our playground at the reception is offering a lot for small and bigger explorers. A ball pit, a bowling area, table soccer and a lot more are for free and help to shorten the waiting time for the food.



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Save the best for last

The «I can't get no more»	5.00
<i>small, homemade dessert, our staff will tell you today's choice</i>	
Apple-walnut parfait ^(1/7/8)	9.50
<i>with chocolate sauce</i>	
Home-made cheese cake ^(1/4/7)	12.00
<i>with bread crust and fruit sauce</i>	
Mousse au chocolat made with Felchlin chocolate ^(1/4/7/8)	10.50
<i>with crumble, fruit sauce and whipped cream</i>	
Sweet meets salty ^(1/2/4/7/8)	14.00
<i>Board with Lenzerheidner alpine cheese, Engadin Kaltbach-alpine cheese and brie Chocolate from conditory Merz in Chur with apricots and walnuts</i>	

Our Glacella da Valbella

Scoop Glacella ^(1/2/7/8)	3.50
with whipped cream	1.50
with chocolate sauce	2.00
with vodka	5.00
Flavours	
<i>lemon sorbet, mango sorbet 🍹</i>	
<i>vanilla, chocolate, mocca, caramel, hazelnut</i>	
Affogato ^(1/2/7/8)	7.00
<i>one scoop of vanilla ice cream, in the coffee cup with espresso</i>	
Coupe Dänemark ^(1/2/7/8)	14.00
<i>vanilla ice cream with chocolate sauce, almond slivers and whipped cream</i> small	10.00
Coupe Crùna ^(1/2/7/8)	14.00
<i>chocolate & hazelnut ice cream, chocolate sauce and whipped cream</i> small	10.00
<i>with cookie-crumble</i>	

Dolce vita in Valbella

The Glacella is produced at Posthotel Valbella – for every Alpin Trend-group hotel or restaurant. **Glacella da Valbella** is an art of living – homemade with only Swiss milk from the region.

posthotelvalbella.ch



vegetarian dishes or dishes that can be ordered vegetarian: 🌿

vegan dishes or dishes that can be ordered vegan: 🌱



Good to know

Origin of our products

Our **meat** products origin from **Switzerland**. Except the **salami** and **ham** for our pizzas, they origin from **Italy**.

Our **salmon** is produced in **Lostallo** in the canton of grisons. The **anchovies** for our pizzas origin from the **mediterranean sea** (FAO 37.2.2).

Our **bread an bread products** are produced in **Switzerland** with **Swiss flour**. Our **pizza dough** is **homemade with Italian flour**.

Diets and allergies

Dishes that are or can be ordered **vegetarian** are marked with a leaf: 🌿

Dishes that are or can be ordered **vegan** are marked with a hand: 🙌

Dishes that can cause **allergic reactions** are marked with the correspondent number:

Allergens

- 1 eggs
- 2 peanuts
- 3 fish
- 4 gluten-containing cereals
- 5 crustaceans
- 6 lupins
- 7 milk
- 8 nuts
- 9 sulphur dioxide & sulphites
- 10 celeriac
- 11 mustard
- 12 sesame
- 13 soy
- 14 molluscs

Currency and VAT

All the **prices** are in **Swiss Francs** and contain the **VAT**.

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vegan dishes or dishes that can be ordered vegan: 🙌