

legenda – glossary



vegetarian



vegan



gluten free further dishes possible on request



lactose free



at hotel chesa rosatsch dry-aged meat



cut of the day



from 12 pm to 2 pm | from 6.15 pm to 9 pm

T

recommended for take away



uondas

piña da laina · pasta · grilladas

signature drinks – discovered by stefan zaugg

non-alcoholic

nycha kombucha „quitte-birne“	swiss lemonade with fermented tea quince pear	33cl	6.9
nycha kombucha „bergkräuter“	swiss mountain herbs pear lemon mint	33cl	6.9
elderflower lemonade	lemonade with valeria's syrup		5

KOA – juice of cocoa fruit	totally new! tropical flavour, less food-waste <i>„tastes like litchi but better“ – cacao farmer ama owusa, ghana</i>	15cl	7.9
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pink grapefruit soda	refreshing and sparkling pink grapefruit water	20cl	6.8
samuel's apple-schorle	with swiss apple juice	33cl	5.9
samuel's raspberry-schorle	rosehip raspberry juice apple juice	33cl	6.4

with alcohol

campari koa	bitter sweet appetizing		15
ramazzotti rosato tonic	pure summer refreshing		14


















pigna da laina – wood stove

since 1996 our crispy homemade „tartes flambees“ have been baked in our wood stove.

original	bacon onion	19	T
diavolezza	spicy salami tomato onion mountain cheese from grisons	24	T
artischoccas	artichoke tomato parmesan	23 ✓	T
caprese	mozzarella tomato basil	21 ✓	T
cervo	air dried deer ham tomato rocket salad parmesan olive oil	34	T
bov	beef steak tatar 130g rocket salad parmesan truffle oil	34	T
engiadina	engadine cheese wild chive	23 ✓	T
salmone	smoked salmon capers dill	28	T

salata - salads

autumn salad	with dried figs apple pear grapes croutons nuts	14 20	   T
field salad	with bacon egg croutons	12 18	  T
green salad	requests for modifications	9 14 +3	   T
combine to your choice:			
*sott'olio	grilled zucchini red peppers with olive oil garlic	+7.5	  
*beef entrecôte	grilled sliced 120g	+22	 
*prices above only in combination with a salad			
dressings	balsamic italian french		 

schoppas – soups

pumpkin cream soup	with pumpkin seed oil pumpkin seeds cream (available lactose-free)	20cl 30cl	11 15	✓ ⊗	⊗ T
traditional barley soup	with « wienerli” sausage	20cl 30cl	12 16 +4		T T


apero | snack | etc.

dried ham	san daniele cut from our brand new berkel machine 60g		17	⊗	⊗ T
hirschsalsiz	from butcher ludwig hatecke 90g		17	⊗	⊗ T
hummus	chickpea puree pita bread		10	✓ ⊗	⊗ T

tatar & co.

in 1921 the french chef auguste escoffier mixed his „beefsteak tartare“ with a sauce made on a base of mustard and egg. the well known tartar has been born.

let us show our varieties...

beef tartar	swiss prime beef 70g 130g	25 35			T
beef tartar	gratinated with café de paris	27 37			

choose from pommes allumettes or toast to come along with your tatar toast contains gluten | lactose

grilladas – dry-aged

our cuts of the day are dry-aged in the hotel`s own cellar
this old tradition of meat aging on the bone improves the taste and tenderness
of our regional premium meat. the daily cut pieces get grilled over lava stones
and served with **sott`olio-vegetables and warm parmigiana** after an old family
recipe from trentino in nothern italy.



beef chop madürà cut of the day
dry-aged for 7 to 8 weeks



10g à chf 2.3



veal chop madürà cut of the day
dry-aged for 5 to 6 weeks



10g à chf 2.4













lamb chop madürà cut of the day
dry-aged for 3 to 4 weeks



10g à chf 2.3



grilladas

veal spider with sott'olio and parmigiana 200g	44		
beef entrecôte café de paris with sott'olio and parmigiana 200g 300g	49 69		
beef entrecôte le tigre qui pleure coriander roasted onions teriyaki sauce 200g 300g	48 68		
venison entrecôte with chimichurri cut of the day per 10g cranberry butter sott'olio and parmigiana	2.1		
smoked duckbreast with chimichurri sott'olio and parmigiana 200g	32		

garnitura – side dishes

juicy, mellow vegetables from northern italian kitchen.

**sott'olio vegetables
parmigiana**

grilled zucchetti | red peppers | olive oil
eggplant – tomato gratin | parmesan

7.5   

7.5  

side dishes:

pommes allumettes

golden | crispy

7.5    T

truffled pommes allumettes

truffle oil | truffle salt

15    T

sweet potato frites

9    T

vegetable and salad:

leaf salad

dressing of your choice

7.5   

spinach

onions | garlic

8   

il meglider hamburger in engiadina – best burger in the valley

uondas burger	beef rib-eye and porc 200g onion cucumber tomato ketchup hollandaise with beef gravy oven-dried tomatos after your choice with cheese	31	T
peru burger	beef rib-eye and porc 200g onion cucumber tomato ketchup mayonnaise with aji-amarillo chili from peru after your choice with cheese	33	T
buffalo burger	with buffalo meat 200g mozzarella di bufala barbecue sauce pan fried bacon tomato roasted onion	35	T
scamorza buffalo	with buffalo meat 200g scamorza cheese dried tomatoes pesto mayonnaise rocket grilled vegetables	35	T
beyond burger	vegan burger patty made of pea protein goat cheese tomato rocket grilled vegetables chimichurri	29 ✓	T

crispy pommes allumettes are being served to every hamburger dish

double decker	additional burger patty +200g?	+18
topless	too many carbs? order your burger without the upper bun	
naked	burger without buns	



dal pas-cheder – from the fisherman

pikeperch pan-fried filet | sott'olio and parmigiana ca. 180g 38  

al tavolin cun amihs – tavolata from 4 persons price per person

tavolata fiamma salad | tarte flambees | vanilla soft ice cream 39

tavolata nöbel tarte flambees | salad | dry-aged meats | vanilla soft ice cream 85 

pasta cun sosa fatta in chesa

trenette tomate mozzarella di bufala pelati | mozzarella di bufala | basil

16 | 20 ✓

T

trenette venison bolognese

14 | 18

T



gluten free pasta cooked seperately 15 minutes

chadafö vegatria – vegetarian dishes



beyond burger

vegan burger patty made of pea protein | goat cheese
tomato | rocket | grilled vegetables | chimichurri

29 ✓

T

glatscharia

the original distinctive vanilla soft ice cream in different styles

small | regular

nesselrode	with vermicelli and meringues	8 12
grischun	with walnut crisps and caramel	7 10
tschiculata	with chocolate sauce and chocolate drops	7 10
ovo rocks	with ovomaltine rocks and chocolate sauce	7 11
schlarigna	with hot berries, sauce and biscuits	8 12
piz nair	with chunks of toblerone	7 10
övs	with chocolate sauce and egg liqueur of savognin	8 12
arabica	with mocca sauce and walnut crisps	7 10
affogato	with a hot espresso	8 12
amaretto	with amaretti from ticino und amaretto	8 12
nature	vanille soft ice cream	5 8



vins e dutscharias – wine & sweets pairing

gianotti's dark chocolate with freeze-dried berries from pontresina price per 10g	2.5
gianotti's milk chocolate with caramelised hazelnuts from pontresina price per 10g	2.5
gianotti's white chocolate with puffed rice from pontresina price per 10g	2.5
gianotti's grand crû chocolate costa rica 70% from pontresina price per 10g	2.5
with a glass of port 5cl taylor's vintage port 2007	8.9



pitschen ma squisit – small but nice

apple-cinnamon tarte flambee from our wood stove	12 15
chocolate tarte flambee from our wood stove	12 15

all prizes in swiss francs (chf) incl vat.

