

WELCOME TO OUR VIVA RESTAURANT

Our dishes are particularly influenced by Engadine cuisine and special local products. These are innovatively processed by our kitchen team with various influences from all over the world. We always strive to bring you new taste experiences.

Careful and gentle handling of the products is very important to us. We always try to use the products completely 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

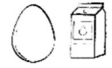
Come also visit us at our bar before or after your dinner.



RESTAURANT
ST. MORITZ

Starters

Vitello tonnato 23.-



Trout Ceviche
with chervil mayonnaise 24.-



Beef tartare 26.-



Salads

Green salad (V)
with focaccia and apple balsamic dressing 16.-



Tomato salad (V)
with purslane, roasted red onion and halloumi cheese 18.-



Tuna tataki salad
with daikon, apple, mint and purslane 24.-

Soups

Gazpacho (V)



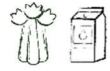
with cream of yellow peppers and crushed tomatoes 16.-

Pea Curry Cappuccino (V)



with fried shrimp and sesame 16.-

Classic Grison's barley soup (V)



with bacon or vegetarian with porcini mushrooms 14.-

Saffron cream soup (V)



with scallops and kefen 17.-

Soup of the day 14.-

Please ask our staff for more information.

First course

Asparagus risotto (V)

with peas and goat cheese (spinach cream) 32.-



Ricotta gnocchi (V)

with sea bass ragu, black truffle and celery 34.-



Tagliatelle al Ragù

Swiss organic beef ragù cooked for 24 hours with love 29.-



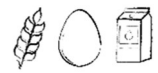
Tagliolini al Nero di Sepia

with bisque, Gambero Rosso di Mazara tartar, yellow date tomatoes and basil 38.-



Parmigiana raviolo

with smoked ricotta 29.-



Fish

Cod filet cooked at a low temperature
with saffron risotto, crumble, cucumber and dill oil 38.-



Squid tentacle
with aubergine, tomato, mayonnaise of the squid's cooking
water and capers 43.-



Mussels in white wine broth
with aromatic herb crostone 37.-



Meat

Swiss free-range chicken

Chicken frikasee
reinterpreted with fregola sarda tostata and chervil oil 34.-



Fried chicken breast
stuffed with spinach pesto and served with winter salad 32.-



Meat

Engadine organic beef

Tagliatelle al Ragù (large portion)

homemade with organic Engadine beef sauce cooked for hours

32.-



Roasted organic liver

with port wine gorgonzola sauce, broccoli and apple risotto 34.-



Swiss pasture beef burger

with grilled peppers, BBQ sauce, miso pointed cabbage, cucumber and apple 32.-

+ French fries: +6.-



Entrecôte

with herb butter, fries or spring potatoes and salad separately 52.-



Chef's recommendation

Organic Beef Cheek from the Engadine

served with mashed potatoes, sweet and sour roasted onion and bacon 34.-



Meat

Veal

Wiener schnitzel

with fries, herb sauce and cranberry jam 46.-



Kids Menu

For little mountaineers

Fruity tomato risotto mountain, basil path and snow fields 15.-



For little cheese lovers

Beetroot gnocchi, with tomato and mascarpone 15.-



For little pirates

Spaghetti, red sea, Vienna sausage 15.-



For the little meat lovers

Cutlet with French fries 21.-



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:

Fajitas (V)

with vegetables, sour cream and salad 23.-



Caponata (V)

with polenta 24.-



Bread gnocchi (V)

with spinach and Sbrinz cheese in saffron broth 29.-



Dessert

Chocolate fondue (minimum 2 people)

with seasonal fruit 19. -

Millefoglie with berries

with vanilla cream, crunchy peanuts and pistachios 16.-

Crêpe Suzette 21.-

Crema catalana 16.-

Swiss cheese plate

served with pear bread and mountain cranberry jam 18.-

Ice cream ball 4.50

Stracciatella, strawberry, chocolate, vanilla, hazelnut, amaretto,
pistachio, mocca, fior di latte

Sorbet ball 4.50

Lemon, mango, blood orange, raspberry, passion fruit

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



All prices in CHF and including VAT.

Origin

Meat:

Beef: Switzerland

Pork: Switzerland

Chicken: Switzerland

Veal: Europe

Fish:

Shrimp: Atlantic

Mussel: Italy

Branzino: Italy

Cod: North Sea

Trout: Italy

Turbot: France

Tuna: Pacific

** All our fish come from aquaculture*

Allergens:



Lactose



Celery



Nuts



Gluten



Soya



Egg



Crustaceans

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