

Welcome to Viva Restaurant in St. Moritz

Our dishes are a journey through flavours and culinary techniques from all around the world. From homemade pasta with an exotic twist to Mediterranean flavours reimaged with spices from distant lands.

With passion and creativity, our team reinterprets each recipe in an innovative way, offering you ever new and surprising taste experiences.

We pay great attention to ingredient preparation, respecting their essence and using them in their entirety for a sustainable and mindful cuisine. Our menu is constantly evolving, just like a journey enriched by new discoveries. For this reason, there may be slight variations, which our staff will be happy to inform you about.

Let yourself be guided through this gastronomic experience,
and enjoy your journey into taste!

Bon appétit!

« Food is a symbol of love when words are inadequate »

— Alan D. Wolfelt!



LUNCH

12:00 PM TO 5:00 PM

Sandwich & Main Course

Club sandwich with French fries 19.-



Veggie club sandwich with French fries 17.-



Burger with French fries 29.-



Chicken fried waffle with maple syrup & Parmesan salad 21.-



Salmon brioche with avocado, poached egg & hollandaise sauce 28.-



Salads

Caesar salad 22.-



Power bowl with beetroot chickpea hummus, fruit, vegetables & seeds (V) 21.-



Mixed salad with focaccia & San Gian dressing (V) 19.-



Dessert

Basque Cheesecake (V) 12.-



Chocolate cake with fior di latte ice cream (V) 12.-



Apricot tart with vanilla ice cream and toasted almonds (V) 12.-



All prices are in CHF and include VAT.

Apéro Time

Enjoy our aperitifs accompanied, for example, by a bottle of prosecco, wine, or one of our delicious cocktails...

Tartlet



with cauliflower and vanilla cream, scallop tartare, yuzu gel (2 pieces) 11.-

Brioche



with crab salad and chives (1 piece) 9.-

Tortilla



with braised lamb, chimichurri and yoghurt sauce (1 piece) 9.-

Arancino all'amatriciana (V)



with amatriciana sauce and pecorino cheese 9.-

High hydration pan pizza



with rocket pesto, tomatoes, Parma ham and burrata cheese 12.-

DINNER

FROM 6.00 PM

Starters

Duck and beetroot cream

with pickled beetroot, cherry gel, mustard seeds and chicken liver
pâté 17.-



Seared scallops

with Jerusalem artichoke cream, black cabbage and champagne
sauce 19.-



Glazed pumpkin (V)

served with gorgonzola and rosemary foam, hazelnut crumble,
kombucha gel and curry oil 17.-

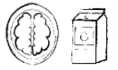


Soups

French onion soup
with cheese gratin topping 14.-



Jerusalem artichoke velouté
with chestnuts and truffles 17.-



Mushroom consommé (V)
with mushroom ravioli 16.-



First courses

Ravioli

with Genoese-style beef ragout, cauliflower-vanilla cream,
Perigourdine sauce and truffle 25.-



Risotto

with crab and mandarin 24.-



Mushroom Canederli

with beetroot hummus and Sbrinz cheese 21.-



Pan-fried lasagna

with basil cream, cheese fondue and cherry tomato cream 24.-



Main courses

Pork variation

with barbecue sauce, apricot ribs, bao bun and red cabbage salad
35.-



Beef fillet

with mushroom sandwich, Madeira sauce and black garlic 54.-



Lostallo salmon

with vegetables, avocado cream, beetroot cream and orange
sauce 41.-



Marinated amberjack

with bean cream and salad with traditional balsamic vinegar 39.-



Aubergine steak (V)

with curry sauce, coriander cream, lime and chilli pepper
served with pita bread 24.-



To share

2 PEOPLE

one side dish of your choice included

Lamb cutlets 67.-



Mediterranean-style sole 79.-



Side dishes

Mixed salad 9.-



Red cabbage salad 9.-



New potatoes with butter and Parmesan cheese 9.-



French fries 9.-



Chickpea hummus 9.-



Kids Menu

For little mountaineers



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

For little cheese lovers



Gnocchi with tomato and mascarpone 15.-

For little pirates



Spaghetti, red sea and Viennese sausage 15.-

For little meat lovers



Cutlet with French fries 21.-

Desserts

Coconut Namelaka

with mango and raspberry chutney 12.-



Banana variation

with caramelized banana and vanilla ice cream 14.-



Cold Zabaione

with warm brioche and fior di latte ice cream 12.-



Basque cheesecake 12.-



Chocolate fondue (for 2 people)

with seasonal fruit 19.-



Ice cream scoop 4.50

stracciatella, strawberry, chocolate, hazelnut, coffee, vanilla,
fior di latte



Sorbet scoop 4.50

Lemon, mango, passion fruit, raspberries

Bar

We invite you to discover our bar!

After dinner, treat yourself to a moment of pure pleasure with your favourite grappa, a fine single malt, or a classic Caffè Corretto.

For gin lovers, our exclusive selection offers unique tasting experiences, while the expertly crafted cocktails from our team will surely delight you.

Do you prefer to relax at your table in the restaurant? No problem, we will serve your aperitif or digestif directly there!

We look forward to giving you an evening of taste and relaxation.

Your Bar Team



All prices are in CHF and include VAT.

Origin

Meat:

Beef: Argentina/Switzerland

Chicken: Poland/Switzerland

Duck : France

Pork : Switzerland/Germany

Lamb : New Zealand/Australia

Fish:

Salmon: Switzerland/Lostallo

Scallop: Japan/ Northwest Pacific

Crab: Northwest Pacific

Amberjack: Italy

Sole: France/ Netherlands

Smoked Salmon: Norway

** All our fish comes from aquaculture.*

Allergens:



Lactose



Celery



Nuts



Gluten



Soy



Eggs



Crustaceans

(V) = vegetarian

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