

Welcome at the Restaurant Kuchikästli & Restaurant Giardino



Dear guest

Nice to have you here!

Look forward to a culinary evening where every dish is prepared with the greatest care and attention to detail. Enjoy the fine combinations of Swiss and Asian cuisine and let your thoughts wander to distant places.



We invite you to a family get-together in the charming Kuchikästli restaurant. Everyone is sure to find something that tastes good here: fine classics from vegan to meat and sophisticated dishes that you can put together according to your own taste. Of course, we shouldn't forget our youngest guests, who can also look forward to a sophisticated menu!

Enjoy the authentic flavors of the menu and the cozy atmosphere. We are pleased to be your hosts today. Our service team will be happy to advise and serve you! Enjoy your time with us to the fullest.

We wish you e Guete!

Hannes Piontek & Reto Feller
Head Chef & Hotel Director
with their teams

STARTERS

Salad Buffet ^{2/7/10/11} 		15
enjoy the different Salads and Dressings from our Buffet		
Beef Tartar classic or devilish (spicy) ^{1/4/7/9/10/11}	main course	34
finely chopped Beef Filet with Shallots, Gherkins, Parsley, Egg Yolk, Garlic, and Mustard served with Toast and butter	Appetizer	27
Classic Vitello Tonnato ^{3/7}		27
with capers, lemon, and lamb's lettuce		
Flambéed Grisons bio goat cheese ^{1/4/7} 		23
with warm homemade fruit brioche, on apple chutney and sour pumpkin		

SOUPS

Daily Soup ^{2/4/7/9/10}	12
Pea cream soupe ^{7/9/10}	15
with cream and fried bacon	
Strong beef soup ^{10/11/13}	15
with boiled beef, vegetables, and pasta	




MAIN COURSES WITH MEAT

Breaded Veal Escalope Viennese ^{1/4/7/10}		49
with seasonal Vegetables and French Fries	small	43
Grilled beef entrecôte steak, ^{1/4/7/9/10}		47
under a crust of mountain pepper with morel cream sauce, potato dumplings tossed in butter, and cauliflower		
Duck breast confit in orange oil, ^{1/4/7/9}		39
Aromatic cinnamon sauce on apple red cabbage, baked almond balls, and macerated dwarf oranges		
Venison ragout finished with dark chocolate, ^{1/4/7/9}		39
on fried spaetzle, caramelized chestnuts, glazed Brussels and crispy fried onions		
Double entrecôte from Swiss pasture-raised beef ^{1/7/9}	per person	65
For 2 or more people Swiss origin beef entrecôte carved at your table served with sauce Bernaise, French fries, and colorful winter vegetables		

MAIN COURSES WITH FISH

Pan-fried sea bass fillet ^{1/3/4/7}		34
with Pecorino tagliatelle in a spicy chili tomato sauce and Mediterranean grilled vegetables		
Halibut fillet ^{3/7}		37
poached in a vegetable essence, on carnaroli risotto, glazed root vegetables, and saffron sauce		

VEGETARIAN MAIN COURSES

- Red Thai curry** ^{2/12}  25
with colorful vegetables, jasmine rice and mango
(This dish is slightly spicy)
- Homemade potato gnocchi** ^{1/4/7}  33
with grated Pecorino cheese, morels, glazed carrots and spinach
- Tomato tagliatelle** ^{1/4/7}  27
with basil pesto, buffalo mozzarella, and grilled vegetables

DESSERTS

Toblerone chocolate cake ^{1/4/7/8} with chocolate sauce, candied cinnamon cherries and cream honey	15
Mandarin Creme Brûlée ^{1/7} with apple jam and plum sorbet	15
Selection of Cheese ^{7/8/9/11} with Fruit Bread, Fig Mustard, caramelised Hazelnuts and Grapes	22

Enjoy our Desserts with a delicious Sweet Wine

Portwein Tawny 20 years Quinta do Vallado	5cl	11
Hof Piesporter Goldtröpfchen Spätlese Riesling, Nik Weis, Mosel	5cl	8
Bündner Röteli Swiss Cherry Liquor	4cl	5

Ice cream

There is always time and space for a delicious scoop of ice cream made by our partner company.

Coupe Denmark ^{1/7/8/9/13}		15
Vanilla Ice Cream with Chocolate Sauce, whipped Cream and Almond Slivers	small	11
Hot Love ^{1/7/13}		16
Vanilla Ice Cream with hot raspberries and whipped Cream	small	12
Wiener Ice Coffee ^{1/7/8/13}		15
Vanilla Ice Cream with hot Espresso and whipped Cream	small	11
Grisons Coupe ^{1/7/8/13}		14
Vanilla and Hazelnut Ice Cream with caramelized Hazelnuts and whipped Cream	small	10
Scoop of ice cream ^{1/2/7/8}		4.5
with whipped Cream ⁷		+ 1.5
with Chocolate Sauce ^{7/8/13}		+ 2
with Vodka		+ 5

Ice cream flavours *

Vanilla, Strawberry, Chocolate, Mocca, Stracciatella, Hazelnut,
Mango-, Lemon Sorbet

Scoop Ice cream ^{1/2/7/8}	4.5
With cream ⁷	+ 1.5
With chocolate sauce ^{7/8/13}	+ 2
with Vodka	+ 5

*Our ice cream may contain traces of peanuts and nuts.

BREAD ALLERGENS:

Rustic- & Nut bread ^{4/7/8}

Crusty bread ^{4/7/8}

Whole grain rye bread ⁴

Toast bread ^{4/7}

Rolls ^{4/7/12}

Croissants ^{1/4/7/12}

Vegetarian Dishes are marked with a Leaf 

Declaration

Our service team will be happy to inform you about ingredients that could trigger allergies or intolerances.

Allergies

1 - Eggs / 2 - Peanuts / 3 - Fish / 4 – Grains containing gluten / 5 - Crustaceans / 6 - Lupines / 7 - Milk / 8 - Nuts / 9 – Sulphur dioxide and sulphites / 10 - Celery / 11 - Mustard / 12 – sesame Seeds / 13 - Soja / 14 – Molluscs

All Prices are in Swiss Francs including VAT.

Origin of our Meat- and Fish Products

Pork:	Switzerland	Bread:	Switzerland
Veal:	Switzerland	Toastbread:	Austria
Beef:	CH/PY/UY	Tuna:	Thailand
Poultry:	FR/PL	Duck:	France
Deer:	Holland	Sea bass:	Turkey
Halibut:	Northwest Atlantic (FA021)		