

Welcome at the Restaurant Kuchikästli & Giardino



Dear guest

Nice to have you here!

As the temperatures drop, the fine dining restaurant Giardino opens its kitchen again. Look forward to a culinary evening in which every dish is prepared with the utmost care and attention to detail. Savour the fine combinations of Mediterranean and Asian cuisine and let your mind wander to faraway places.

In the charming Kuchikästli restaurant, we invite you to enjoy a cosy get-together. Here, everyone is sure to find something to their taste: fine vegan to meat classics and sophisticated dishes that you can put together to suit your own taste. Not forgetting our youngest guests, of course, who can also look forward to a sophisticated menu!

Whichever restaurant you choose, enjoy the authentic flavours of both menus and the cosy atmosphere. We are delighted to be your hosts today. Our service team will be delighted to advise and serve you! Enjoy your time with us to the full.

We wish you e Guete!

Paula Traffelet & Rocco Venz
F&B Manager & Head Chef
with their teams

SALADS

Colorful leaf salad 007 7/8/9/11	16
shaken, not stirred fresh, seasonal Leaf Salad with Vegetables, Citrus Fruits, Parmesan, and roasted Seeds with Pumpkin Seed Dressing	
Salad Buffet 2/4/7/10	14
enjoy the different Salads and Dressings from our Buffet	

SOUPS

Game consommé 9/10/1/2	15
with profiterole	
Red cabbage soup 9/13 	14
with raspberry and maple	
Daily Soup 2/4/7/10	12

STARTERS

Beef Tartar classic or devilish (spicy) 1/7/9/10/11	150g	34
finely chopped Beef Filet with Shallots, Gherkins,	90g	27
Parsley, Egg Yolk, Garlic, and Mustard	<i>Surcharge Half Board large +10.00 / small +5.00</i>	
served with Toast and Butter		
Pumpkin panna cotta 7/4/10/11/13		19
With mango-ginger chutney, chorizo chips and watercress		

MAIN COURSES WITH MEAT

Breaded Veal Escalope Viennese ^{1/4/7/8/10} 49
with seasonal Vegetables and French Fries small 43
Surcharge Half Board large +15 / small +10

Chateaubriand from 2 persons ^{7/9/10/13} p.p. 68
500-gram fillet of beef cooked in one piece *Surcharge Half Board +30*
with béarnaise sauce, winter vegetable variation
and potato gratin
Served in two courses

Beef fillet tournedos Rossini ^{4/7/10/13} 66
with roasted duck liver, truffle jus *Surcharge Half Board +25*
And winter vegetables, on French fries galettes

Veal ossobuco ^{4/7/9/10/13} 39
with maple jus, celery cream, balsamic pearl onions *Surcharge Half Board +10*
and glazed turnip


Swiss chicken supreme ^{4/7/9/13} 32
on morel sauce with cabbage stalk, radishes *Surcharge Half Board +10*
and fregola sarda (*oldest and smallest type of pasta in Sardinia*)
with the chicken supreme, the chicken breast and wing are combined to form affine whole.

MAIN COURSES WITH FISH

Fried king prawns ^{4/5/7/9} 34
with lime sauce, linguine, cherry tomatoes, rocket and parmesan cheese

Roasted St. Pierre fillet ^{3/9/10} 35
with red wine espuma, lukewarm cucumber *Surcharge Half Board +5*
and buttered potatoes

VEGETARIAN MAIN COURSES

Indian Lentil Curry ^{4/9/10/13}  26
with Cardamon, Turmeric, black Cumin
and Coriander. Served with Naan Bread (Indian Flatbread)

Pumpkin Risotto and glazed Qinces ^{6/9/10/13}  26
with young Spinach, Carrot Espuma and Olive Oil

Coconut Polenta with King Oyster Mushroom ^{6/10/13}  26
with Brussel Sprouts, Kale and Coconut Espuma

Add to your Dish:

Beef Fillet Cubes		19
	<i>Surcharge Half Board</i>	<i>+10</i>
Chicken Stripes		11
3 King Prawns		14
Tofu		9

GIARDINO

— RESTAURANT —

STARTERS

Cauliflower trilogy ^{4/7/9/13} 19

Mousseline | couscous | espuma

With eggplant chips, soy reduction and pea cress

Kimchi from fermented Chinese cabbage and radish ^{9/10/13} 18

with rice-wasabi-dip, mediterranean marinated tofu and sprouts

Soba noodles in dashi ^{2/4/14/9/10/12} 26

with fried eggplant, spring onions, peanuts and deep-fired rice noodles

Dashi is a broth that is an important ingredient

in many dishes in Japanese cuisine

MAIN COURSES

Gently cooked rack of lamb ^{7/9/10/13} 34

On Jerusalem artichoke cream with buttermilk broth,

Surcharge Half Board +15

Miso vegetables and chervil oil

Langoustine confit in rosemary ^{7/9/5/10/13} 54

With tomato espuma, on saffron risotto

Surcharge Half Board +10

with dates and almonds

DESSERTS

False Coconut ^{1/7} Coconut-Lemongrass Mousse and Lime Jelly	15
Marroni Mille Feuille ⁷ with Cokeberries and Chocolate Mint	15
Lemon and Verbena Parfait ^{1/7} with Sea Buckthorn and Meringue	15
Selection of Cheese ^{7/8/9/11} with Fruit Bread, Fig Mustard, caramelised Walnuts and Grapes	22

Enjoy our Desserts with a delicious Sweet Wine

Portwein Tawny 20 years Quinta do Vallado	5cl	11
Kracher Beerenauslese Welschriesling, Chardonnay, Burgenland	5cl	7
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.

Coupe Denmark ^{1/7/8/9/13}		14
Vanilla Ice Cream with Chocolate Sauce, whipped Cream and Almond Slivers	small	10
Hot Love ^{1/7/8/9/13}		15
Vanilla Ice Cream with hot Berries and whipped Cream	small	11
Stirred Ice Coffee ^{1/7/8}		14
Vanilla Ice Cream with hot Espresso and whipped Cream	small	10
Grisons Coupe ^{1/7/8}		14
Vanilla and Walnut Ice Cream with caramelized Walnuts and whipped Cream	small	10
Scoop of ice cream ^{1/2/7/8}		4
with whipped Cream ⁷		+ 1.5
with Chocolate Sauce ^{7/8/13}		+ 2
with Vodka		+ 5

Ice cream flavours

Vanilla, Strawberry, Chocolate, Mocca, Apple Strudel, Stracciatella, Walnut, Plum-,
Mango-, Lemon Sorbet

Vegan 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	Lamb	New Zealand
Veal:	Switzerland	Prawns:	Vietnam
Beef:	Switzerland	Duck	France
Poultry:	Switzerland	Bread	Switzerland