

# Welcome at the Restaurant Kuchikästli



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

## SALADS

- Crunchy nut salad** 17  
With fried bacon, egg, roasted seeds and croutons
- Salad Buffet**<sup>2/4/7/10</sup> 15  
enjoy the different Salads and Dressings from our Buffet

## SOUPS

- Strong beef soup** 15  
with beef and root vegetables
- Watercress foam soup**  15
- Daily Soup** <sup>2/4/7/10</sup> 12

## STARTERS

- Beef Tartar classic or devilish (spicy)** <sup>1/7/9/10/11</sup> Main course 34  
finely chopped Beef Filet with Shallots, Gherkins, Appetizer 27  
Parsley, Egg Yolk, Garlic, and Mustard  
served with Toast and Butter
- Baked herb cheese** 22  
with Lenzerheidner mountain cheese, herb pesto,  
confit beet relish and sour cream




## MAIN COURSES WITH MEAT

<b>Breaded Veal Escalope Viennese</b> <sup>1/4/7/8/10</sup>	49
with seasonal Vegetables and French Fries	small 43
<b>Roasted beef entrecôte</b>	48
in a pepper mustard crust with parsley potatoes, spicy bean ragout and a tarragon sauce	
<b>Juicy duck breast in pimento sauce</b>	37
with cranberry red cabbage, spaetzli and glazed chestnuts	
<b>Veal ossobuco</b> <sup>4/7/9/10/13</sup>	39
on creamy bramata and glazed root vegetables	
<b>Swiss corn poularde suprême</b> <sup>4/7/9/13</sup>	35
with saffron sauce with rolled barley cassoulet and spicy leaf spinach	
<i>the chicken supreme, the chicken breast and wing are combined to form affine whole.</i>	

## MAIN COURSES WITH FISH

<b>Fried salmon fillet</b>	34
on saffron risotto, cherry tomatoes, flower vegetables and parmesan shavings	
<b>Giant prawns marinated in lemongrass</b>	35
on sepia linguine, avocado and kalamata olives	

## VEGETARIAN MAIN COURSES

- Chana Dal Masala with Banana Bread** <sup>4/12</sup>  26  
Indian lentil curry with chickpeas, coconut milk and vegetables
- Carnaroli risotto with braised pumpkin**  26  
with grated pecorino, morels and carrots
- Porcini mushroom ravioli with fried herb mushrooms**  26  
spicy spinach and French fries Matignon

## DESSERTS

<b>Fruity calamansi lemon mousse</b> with perfumed cardamom dwarf oranges and mango coulis	15
<b>Chocolate brownie with macadamia nuts</b> with passion fruit and caramel sauce	15
<b>Winter fruit salad</b> with three scoops of sorbet (mango, lemon and raspberry)	15
<b>Selection of Cheese</b> <sup>7/8/9/11</sup> 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 made by our partner company.

<b>Coupe Denmark</b> <sup>1/7/8/9/13</sup>		14
Vanilla Ice Cream with Chocolate Sauce, whipped Cream and Almond Slivers	small	10
<b>Hot Love</b> <sup>1/7/8/9/13</sup>		15
Vanilla Ice Cream with hot Berries and whipped Cream	small	11
<b>Stirred Ice Coffee</b> <sup>1/7/8</sup>		14
Vanilla Ice Cream with hot Espresso and whipped Cream	small	10
<b>Grisons Coupe</b> <sup>1/7/8</sup>		14
Vanilla and Walnut Ice Cream with caramelized Walnuts and whipped Cream	small	10
<b>Scoop of ice cream</b> <sup>1/2/7/8</sup>		4.5
with whipped Cream <sup>7</sup>		+ 1.5
with Chocolate Sauce <sup>7/8/13</sup>		+ 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	Bread	Switzerland
Veal:	Switzerland	Prawns:	Vietnam
Beef:	Switzerland	Duck	France
Poultry:	Switzerland		