

Warm welcome to Restaurant Spescha

We are delighted to welcome you. Look forward to regional specialities, popular classics and seasonal delicacies prepared with high-quality ingredients and great attention to detail.
Enjoy the cosy atmosphere of our restaurant and spend some delightful hours with us.

We wish you an enjoyable stay and “an Guata”

Zoltan Balassa, restaurant manager
Armands Kalnins, head chef.

Aperitif

Spescha Spritz
passion fruit, Prosecco, soda
15

Grisons Brüt Rosé
Maienfeld – von Salis
11

Enjoy with your aperitif

Grisons platter ^{7/9}
air-dried Grisons beef, coppa, salsiz, cured ham, bacon
and Lenzerheide mountain cheese
with bread and butter
small 29 | large 42

Grisons salsiz ^{4/7/9}
pickled vegetables and bread
17

Lenzerheide cheese platter ^{8/9} 
nuts and fig mustard
25

Starters

Beef tartare ^{4/7/9}

classically seasoned, with toast
and butter
starter 27 | main course 34

Pasture-raised beef carpaccio ^{7/8}

pear, walnut, truffle oil
and Parmesan
23

Soups

Soup of the day ^{1/4/7}

12

Classic Grisons barley soup ⁷

barley, air-dried Grisons beef,
vegetables and cream
15

Pumpkin, coconut and curry soup

^{8/10} 

roasted pumpkin seeds
14

Spescha salads

Mixed salad ^{1/2/4/8/9/11/12}

leaf salad with marinated raw
vegetable salad, nuts and croutons,
French or Italian dressing

starter 15
main course 21

with chicken strips + 11
with prawns ⁵⁺ 14

Caesar Salad ^{1/4/5/7/11}

Parmesan, cherry tomatoes,
croutons, bacon
and homemade Caesar dressing

starter 18
main course 24

with chicken strips + 11
with prawns ⁵⁺ 14

Our Spescha special

Pike-perch bites^{1/3/4/7/11}
in beer batter
with tartar sauce & lemon

served with your choice of

French fries ¹

or

leaf salad, ^{1/2/4/8/9/11/12}
marinated raw vegetable
salad,
nuts & croutons,
French or Italian dressing

23.50

Perch bites^{1/3/4/7/11}
in beer batter
with tartar sauce & lemon

served with your choice of

French fries ¹

or

leaf salad, ^{1/2/4/8/9/11/12}
marinated raw vegetable
salad,
nuts & croutons,
French or Italian dressing

23.50

Grisons specialities

Capuns Val Lumnezia ^{1/4/7}

spaetzle dough wrapped in Swiss
chard leaves,
baked with cheese and bacon
30

Plain in Pigna ^{1/7/9/10/11}

with a small salad bouquet
25

Vegetarian capuns ^{1/4/7}

spaetzle dough wrapped in Swiss
chard leaves,
baked with onions and cheese
29

Pizzoccheri di Poschiavo ^{4/7}

tossed in sage and garlic butter, with
savoy cabbage, butter beans, potatoes
and mountain cheese
25

Main courses

Zurich-style sliced veal ^{7/9}

sliced veal
in creamy mushroom sauce,
served with crispy butter rösti
43

Riz Casimir

rice ring with sliced
chicken in curry and coconut sauce
garnished with fresh fruit
33

Veal cordon bleu ^{1/4/7}

filled with cured ham
& mountain cheese,
served with French fries
and chanterelle sauce
48

Sous-vide cooked entrecôte ^{7/9/10}

with rösti croquettes, pumpkin purée,
sautéed chanterelles
and thyme jus
44

Pike-perch fillet ^{7/9/10}

with celeriac purée, citrus-fennel
vegetables and Riesling-saffron sauce
33

Venison ragout ^{1/4/7/9/10}

with homemade pizokel, red cabbage,
cranberries and game jus
45

Veal liver ^{7/9}

served with crispy butter rösti
46

Desserts

Lavender crème brûlée ^{1/7}

with berries

13

Apple strudel ^{1/4/7/8}

with cinnamon ice cream, vanilla
sauce and berries

16

Coupe Spescha ^{7/9}

vanilla and stracciatella ice cream,

Baileys and whipped cream

small 11 | large 14

Coupe Denmark ^{7/8}

vanilla ice cream, warm chocolate
sauce, slivered almonds and
whipped cream

small 11 | large 14

Viennese-style iced coffee

with a dash of liqueur ^{7/9}

coffee liqueur and vanilla ice cream

small 12 | large 15

Banana Split ^{7/8}

vanilla and chocolate ice cream,
banana, chocolate sauce, slivered
almonds and whipped cream

small 12 | large 15

Ice cream & sorbet flavours

Ice cream flavours ^{1/7/8/13}

vanilla, strawberry, chocolate, mocha,
hazelnut, stracciatella

Sorbet flavours

mango, lemon, blackcurrant

scoop of ice cream 4.5

with whipped cream ⁷ + 1.5

with chocolate sauce ⁷ + 2

with vodka or Baileys + 5

Fine spirits by Urs Hecht

2cl Vieille Williams, barrel-aged 40.0%

aged in oak barrels

9.5

2cl Vieille Apricot, barrel-aged 40.0%

aged in oak barrels

11.5

Origin & declaration

Bread allergens:

brown bread, walnut bread, crusty bread ^{4/7/8}

wholegrain rye bread ⁴

toast bread ^{4/7}

bread rolls ^{4/7/12}

croissants ^{1/4/7/12}

Vegetarian dishes are marked with a leaf 

Declaration

Information about allergens and ingredients is available on request from our service team.

Allergens

1 - eggs / 2 - peanuts / 3 - fish / 4 - cereals containing gluten / 5 - crustaceans / 6 - lupin / 7 - milk / 8 - nuts / 9 - sulphur dioxide and sulphites / 10 – celery / 11 - mustard / 12 - sesame seeds / 13 - soy / 14 – molluscs

Origin of our meat and fish products

poultry:	Switzerland / France	pike-perch:	Estonia, Germany
veal:	Switzerland	perch	Germany
beef:	Switzerland	bread:	Switzerland
prawns:	Vietnam	toast:	Switzerland
venison	New Zealand		

All prices are in Swiss francs (CHF) and include statutory VAT.