

Welcome!

Dear guests

A warm welcome to Restaurant Spescha.

Arrive, sit back, and enjoy a delightful journey through our Grisons specialties and refined Swiss classics at Haus Spescha. Our cuisine is inspired by a love of detail, and the way we approach food is very important to us.

We are delighted to be your hosts today and to accompany you on your culinary journey. Enjoy your time with us to the fullest

Anina Graf & Martin Kunze
Your Restaurant manager & Kitchen chef

Restaurant Spescha



SIGNATURE DISH

Inspired by alpine cuisine, our chef Martin Kunze created a Signature Dish for you.



When choosing the ingredients, he asked himself the following 3 questions:
What do our guests like to eat the most? What kind of cuisine does Restaurant
Spescha stand for? Which products do I prefer to work with?

The result was an exciting combination of rustic alpine cuisine and modern
sophistication.

But the best thing is to see for yourself.


The signature dishes are marked with the 'Kunze' logo




on the left-hand side of the

menu.


STARTERS

Mixed Salad ^{1/7/9/10/11} 		14
with French or Italian Dressing		
 Home-pickled salmon ^{2/3}		22
on orange-chicory salad with roasted nuts		
Boiled meat salad ^{7/10}		18
with Lenzerheidner mountain cheese and colourful vegetables		
Caesar Salad ^{1/3/9/10/11} 		
with Parmesan, Cherry Tomatoes and Croutons	starter	16
	main Course	21
with Chicken Stripes		+ 11
with Prawns ¹⁴		+ 14
Beef Tartare ^{1/4/7/9/11}	starter	27
classically seasoned, served with Toast and Butter	main course	34


SOUPS

Soup of the day		12
ask our Staff about our today's Soup		
Rich Grison's Barley Soup ^{4/7/9/10}		14
 Black salsify cream soup ^{3/7/10/14}		15
with sautéed scallops and rocket pesto		


INBETWEEN & APÉRO

- Grison's Plate** ^{7/9} 29
Regional Meat Specialities from Grison:
Grison's air-dried Beef, Coppa, Salsiz, Raw Ham,
Bacon, Grison's Alpine Cheese and classic Toppings
- Grison's Salsiz** ⁹ 19
Meat Speciality from Grison
- Lenzerheide's Cheese Platter** ⁷  25
Cheese Specialities from Lenzerheide and the surrounding area
garnished with Nuts, Grapes, Apple and Fig Mustard

GRISON'S SPECIALITIES

- Capuns Val Lumnezia** ^{1/4/7/9/10/11} 29
Spätzli dough in Chard Leaves, gratinated with Cheese and Bacon
- Pizzocheri di Poschiavo** ^{1/4/7/10}  26
Tossed in sage and garlic butter
A type of pasta made from buckwheat and wheat flour
with potatoes, savoy and green beans
- Plain in Pigna** ^{1/4/7/9/12} 25
served with a small saladbouquet
A typical Engadin Specialty. It consists of potatoes, semolina, bacon and Salsiz.
It is similar to Rösti. You simply must try it!

MAIN COURSES WITH FISH

 Saltimbocca of trout ^{3/7/9/10}	38
with saffron risotto and broccoli on a white wine and sage cream sauce	



MAIN COURSES

Riz Casimir ^{2/7/9/10/12/13}	32
Rice with Chicken Cutlets in Curry-Coconut Sauce garnished with fresh Fruits	
Sliced Veal “Zurich Style” ^{7/9/10}	43
Sliced Veal with Mushroom Cream Sauce and buttered Rösti	
Veal Liver ^{7/9/10}	41
with crisp Rösti	
Tender pork fillet medallions ^{7/10}	39
on spicy chilli sauce with peas, mashed potatoes and courgettes	
Stewed veal head “bäggli” ^{4/7/9/10}	46
in a port wine sauce with cream polenta and purple carrots	
 Pink roasted lamb kidney ^{7/9/10}	42
on rosemary jus, with potato gratin and bacon beans	
Creamy Spätzli “Pan” ^{1/4/7/10} 	27
Spaetzli with a cream cheese and cream sauce with courgettes, semi-dried tomatoes and mushrooms	
with fried chicken strips	+11

FOR OUR YOUNGEST GUESTS UP TO 12 YEARS



All Children's Dishes include Syrup.

Spaghetti with Tomato Sauce ^{1/4/9/10} 	11
Spaghetti Bolognese ^{4/9/10}	13
Sliced Chicken with Cream Sauce and Spätzli ^{1/4/7/9/10}	13
Chicken Nuggets with French Fries and Vegetables ^{1/4/8}	12
Small Portion French Fries 	7

DESSERTS

Caramel Chöpfli ⁷		12
with fresh fruits		
typical swiss vanille flan with caramel sauce		
 Mango cream ^{1/7}		14
with homemade bisquit		
Ice Coffee “Vienna style” ^{1/7/8}		15
with Coffee liqueur and vanille-ice	small	12
Coupe Spescha ^{1/7/8}		14
Vanilla and Stracciatella Ice Cream mit Baileys and whipped Cream	small	11
Coupe Denmark ^{1/7/8}		14
Vanilla Ice Cream with Chocolate Sauce	small	11
Almond Splitters and whipped Cream		
Banana Split ^{1/7/8}		15
Vanilla- and Chocolate Ice Cream	small	12
with fresh Banana, Chocolate Sauce, Almond Splitters, and whipped Cream		

ICECREAM


In keeping with the AlpinTrend Group's credo 'Expect more', the idea of home-made ice cream was born. The ice cream is produced at the Posthotel Valbella for all AlpinTrend businesses. Glacella da Valbella is experienced and lived - homemade and made exclusively with Swiss milk and cream from the region. Whether in the restaurant, on the terrace or to take away - Glacella da Valbella tastes good everywhere.



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, Chocolate, Mocca, Hazelnut, Stracciatella, Strawberry

Sorbet Flavours: Mango, Lemon, Berries

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 statutory VAT.

Origin of our Meat- and Fish Products

Pork:	Switzerland	Poultry:	Switzerland
Veal:	Switzerland	Lamb:	Ireland/Australia*
Beef:	Switzerland	trout:	Schwitzerland
Bread:	Switzerland		

*may have been produced with non-hormonal performance enhancers, such as antibiotics