

# Welcome!

Dear guests

A warm welcome to restaurant Spescha.

Relax, take a seat, and embark on a delightful journey through our Grisons specialties and refined Swiss classics at restaurant Spescha. Our cuisine is crafted with attention to detail, and our approach to food reflects our passion for excellence.

We are thrilled to be your hosts today and to guide you on this culinary adventure. We hope you enjoy every moment of your time with us.

Zoltan Balassa & Armands Kalnins  
Your restaurant manager & kitchen chef

# Restaurant Spescha



## STARTER

**Mixed salad** <sup>1/9/10/11</sup>



Served with your choice of French or Italian dressing

15

**Caesar salad** <sup>1/3/9/10/11</sup>

With parmesan, cherry tomatoes, croutons, bacon and anchovy dressing

starter 16  
main course 21

add grilled chicken strips

+ 11

add grilled prawns <sup>5</sup>

+ 14

**Beef tartare** <sup>1/4/7/9/11</sup>

classic seasoning,  
served with toast and butter

starter 27  
main course 34

**Swiss Buratta** <sup>/4/7</sup>



with marinated heirloom tomatoes, air dried raw ham, Parmesan crumble, and basil oil

24

## SOUPS

**Soup of the day** <sup>2/4/7/10/12/13</sup>

12

**Cucumber Yogurt Soup** <sup>7/10</sup>



with quinoa popcorn and Breil Gin


14

**Traditional Grisons barley soup** <sup>4/7/9/10</sup>


a hearty Swiss classic

15

## SMALL PLATES & APÉRO

- Grisons platter** <sup>7</sup> 29  
Grisons meat specialties:  
Grisons air-dried beef, salsiz, raw ham, bacon  
and Lenzerheide mountain cheese
- Grisons salsiz – for a snack** <sup>9</sup> 17  
traditional dried sausage specialty from Grisons
- Lenzerheidner cheese platter** <sup>7</sup>  25  
cheeses from Lenzerheide and the surrounding region,  
garnished with nuts and fig mustard

## GRISONS SPECIALTIES

- Grisons capuns** <sup>1/4/7/9/10</sup> 30  
traditional Swiss specialty from Grisons: chard leaves filled  
with Spätzli-like dough and Grisons air-dried beef, cooked in a cream sauce
- «Pizzocheri di Poschiavo»** <sup>1/4/7/10</sup>  25  
buckwheat and wheat pasta sautéed in sage-garlic butter with potatoes,  
savoy cabbage and butter beans
- Quarkpizokel** <sup>1/4/7</sup>  25  
with onion, kale, creamy chanterelle sauce, and mountain cheese  
with bacon +5



## MAIN COURSES

<b>«Riz Casimir»</b> <sup>2/9/10/12/13</sup>	33
ring of rice with sliced chicken in a curry-coconut sauce, garnished with fresh fruits	
<b>Zurich-style sliced veal</b> <sup>7/9/10</sup>	43
in a creamy mushroom sauce, served with rösti	
<b>Veal Cordon Bleu</b> <sup>1/4/7/9</sup>	48
filled with dry-cured ham and mountain cheese, served with French fries and chanterelle sauce	
<b>Spaghetti Aglio e Olio</b> <sup>7/10</sup>	24
with rocket salad and parmesan cheese	
with shrimp <sup>5</sup>	+14
<b>Pan-Fried Pike-Perch Fillet</b> <sup>1/3/7/9</sup>	33
served with celeriac purée, citrus fennel vegetables and a Riesling saffron sauce	

## FOR OUR YOUNG GUESTS UP TO 14 YEARS



All children's dishes come with a complimentary syrup.

<b>Spaghetti with tomato Sauce</b> <sup>1/4/10</sup> 	13
<b>Spaghetti bolognese</b> <sup>4/10</sup>	15
<b>Sliced chicken in cream sauce, served with spätzle</b> <sup>1/4/7/10</sup>	15
<b>Breaded chicken strips, served with French fries and vegetables</b> <sup>1/4/8</sup>	15
<b>Small portion of French fries</b> 	7

## DESSERTS

Lavender Crème brûlée with berries <sup>1/7</sup> 13

Blueberry cake with Yogurt Ice Cream <sup>1/4/7</sup> 14

## ICED CREAM MENU

Ice Coffee Vienna <sup>1/7/8/9/13</sup> 15

with coffee liqueur and vanilla ice cream small 12

Coupe Spescha <sup>1/7/8/13</sup> 14

vanilla and stracciatella ice cream with Baileys and cream small 11

Coupe Dänemark <sup>1/7/8/13</sup> 14

vanilla ice cream with chocolate sauce, almond slivers and cream small 11

Banana Split <sup>1/7/8/13</sup> 15

vanilla and chocolate ice cream small 12

with fresh bananas, chocolate sauce, almond slivers, and cream

**Ice cream flavors:** vanilla, strawberry, chocolate, mocha, hazelnut  
stracciatella, yogurt

**Sorbet flavors:** mango, lemon

Scoop of ice Cream <sup>1/2/7/8/13</sup> 4.5

with cream <sup>7</sup> + 1.5

with chocolate sauce <sup>7/8/13</sup> + 2

with vodka or baileys + 5

## BREAD AND ALLERGENS

### Bread allergens:

rye, walnut, and crusty bread <sup>4/7/8</sup>

whole grain rye bread <sup>4</sup>


toast bread <sup>4/7</sup>

bread rolls <sup>4/7/12</sup>

croissants <sup>1/4/7/12</sup>

### DECLARATION

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

Vegetarian dishes are marked with a leaf 

### Allergien

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

chicken:	Switzerland/ France	pike-perch:	Estland
veal:	Switzerland	shrimp:	Vietnam
beef:	Switzerland	bread:	Switzerland
pork:	Switzerland	toast bread:	Switzerland