Restaurant Spescha

Welcome

Aperitifs

Spescha spritz
passion fruit, Prosecco, soda water
15

Bündner Brüt Rosé
Maienfeld – von Salis
9

Enjoy with your aperitif

Grisons platter [7]
air-dried beef, coppa, salsiz sausage, cured ham, bacon
and mountain cheese from Lenzerheide
with bread and butter
small 29 | large 42

Grisons salsiz sausage [9]
with pickled vegetables and bread
17

Lenzerheide cheese platter [7/11]
with nuts and fig mustard
25

Starters

Beef tartare 1/4/7/9/11
traditionally seasoned, with toast and butter
starter 27 | main 34

Mountain cheese crème brûlée 1/4/7
with sautéed mushrooms, cranberries and crispy onions
20

Soups

Soup of the day
12

Classic Grisons barley soup 4/7/9/10
with barley, air-dried beef, vegetables and cream
15

Beetroot and apple creamsoup 7/8/9/10
with walnuts, feta and herb oil
16

Spescha salads

Mixed salad 1/9/10/11
leaf salad and marinated raw vegetables
with nuts and croutons,
French or Italian dressing
starter 15 | main 21

Lamb's lettuce salad Alpine style 1/2/4/7/9/11/12
with air-dried beef, pear, mountain cheese and croutons
with apple and balsamic dressing
starter 22 | main 27

Grisons specialities

Capuns Val Lumnezia 1/4/7/9/10
spätzle dough wrapped in chard leaves,
baked with cheese and bacon
30

Vegetarian capuns 1/4/7/9/10
spätzle dough wrapped in chard leaves,
baked with onions and cheese
29

Pizzoccheri di Poschiavo 1/4/7/10
tossed in sage and garlic butter, with savoy cabbage,
buttered beans, potatoes and mountain cheese
25

Main courses

Porcini ravioli 1/4/7/8/10/11
with sage butter, rocket, Parmesan
and hazelnuts
27

Riz Casimir 2/9/10/12/13
sliced chicken in a coconut curry sauce,
served in a ring of rice with fresh fruit
33

Zurich-style sliced veal 7/9/10
sliced veal in creamy mushroom sauce
with crispy butter rösti
43

Venison cheeks 1/4/7/9/10
with game jus, parsnip purée,
root vegetables and cranberries
45

Crispy perch fillets 1/3/4/7/11
with tartare sauce, French fries
and lemon
29

Veal cordon bleu 1/4/7/9
with gravy, potato dumplings
and Brussels sprouts with bacon
49

Sliced calf's liver 7/9/10
with crispy butter rösti
49

Currywurst
sausage with a spiced curry sauce
and French fries
27

Desserts

Kaiserschmarrn with raisins 1/4/7/8/9
shredded pancake with vanilla ice cream and plum compote
17

“Landküche” apple strudel 1/4/7/8
with vanilla sauce, cinnamon ice cream and fresh berries
19

Coupe Spescha 1/7/8/13
vanilla and stracciatella ice cream with Baileys and whipped cream
small 11 | large 14

Viennese iced coffee with liqueur 1/7/8/9/13
with coffee liqueur and vanilla ice cream
small 12 | large 15

Coupe Dänemark 1/7/8/13
vanilla ice cream with warm chocolate sauce, slivered almonds and whipped cream
small 11 | large 14

Banana split 1/7/8/13
vanilla and chocolate ice cream with banana, chocolate sauce, slivered almonds and whipped cream
small 12 | large 15

Ice cream and sorbet

Ice cream flavours
vanilla, strawberry, chocolate, mocha, hazelnut, stracciatella, cinnamon

Sorbet flavours
mango, lemon, blackcurrant

Scoop of ice cream 4.50 1/2/7/8/13
with whipped cream + 1.50 7
with chocolate sauce + 2 7/8/13
with vodka or Baileys + 5

Fine spirits by Urs Hecht

Vieille Williams
aged in oak barrels
2 cl | 40% vol.
9.50

Vieille Apricot
aged in oak barrels
2 cl | 40% vol.
11.50

Provenance and dietary information

Allergens in bread and pastries

Brown, walnut and crusty bread [4/7/8]

Wholegrain rye bread [4]

Toast [4/7]

Bread rolls [4/7/12]

Croissants [1/4/7/12]

Vegetarian dishes are marked with a leaf.

Please ask our service team for information
on allergens and ingredients.

Allergen key

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

Origin of our products

Poultry: Switzerland / France
Veal: Switzerland
Beef: Switzerland
Venison: New Zealand
Perch: Germany
Pike-perch: Estonia / Germany
Bread: Switzerland

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