

# Welcome!

Dear guests

A warm welcome to Restaurant Spescha.

Arrive, sit back and experience culinary delights. In the Restaurant Spescha you can enjoy a varied selection of delicious Grisons specialities as well as Swiss classics interpreted in a refined way. Cooking with a love of detail and using food in a way that conserves resources - that's what our cuisine stands for.

We are delighted to be your hosts today. Enjoy your time with us to the fullest.

Manuel Böni & Martin Kunze  
Your Restaurant manager & Kitchen chef

# Restaurant Spescha



## SIGNATURE DISH

Inspired by alpine cuisine, our chef Martin Kunze created a Signature Dish menu 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. Taste the signature menu or just  
individual courses.

The Signature Dish dishes are marked with the "Kunze" logo




on the left-hand side of  
the menu.


## STARTERS

<b>Mixed Salad</b> <sup>1/7/9/10/11</sup> 		14
with French or Italian Dressing		
<b>Autumn leaf salad</b> <sup>1/4/7/10/11</sup> 		18
with wild herbs, dried grapes, croutons and sautéed mushrooms with Roquefort dressing		
<b>Caesar Salad</b> <sup>1/3/9/10/11</sup>	Starter	16
with Parmesan, Cherry Tomatoes and Croutons	Main Course	21
with Chicken Stripes		+ 11
with Prawns <sup>14</sup>		+ 14
 <b>Smoked wild boar ham</b> <sup>1/7/10</sup>		22
with mushroom mousse, semi-dried tomatoes and rocket bouquet		
<b>Beef Tartare</b> <sup>1/4/7/9/11</sup>	150g	34
classically seasoned, served with Toast and Butter	90g	27


## SOUPS

<b>Soup of the Day</b>		12
ask our Staff about our today's Soup		
<b>Rich Grison's Barley Soup</b> <sup>4/7/9/10</sup>		14
 <b>Pumpkin-passion fruit-coconut soup</b> <sup>5/10</sup>		15
With fried shrimps and roasted pumpkin seeds		

## INBETWEEN & APÉRO

- Grison's Plate** <sup>7/9</sup> 29  
Regional Meat Specialities from Sialm in Segnas:  
Grison's air-dried Beef, Coppa, Salsiz, Raw Ham,  
Bacon, Grison's Alpine Cheese and classic Toppings
- Grison's Salsiz** <sup>9</sup> 19  
Enjoy this Grisons Meat Speciality, which is from our regional Partner  
"Sialm" from Segnas.
- Lenzerheide's Cheese Platter** <sup>7</sup>  25  
Cheese Specialities from Lenzerheide and the surrounding area  
garnished with Nuts, Grapes, Apple and Fig Mustard

## GRISON'S SPECIALITIES

- Homemade Capuns** <sup>1/4/7/9/10/11</sup> 29  
Spätzli dough in Chard Leaves, gratinated with Cheese and Bacon
- Pizzocheri di Poschiavo**  25  
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** <sup>4/7/9/12</sup> 25  
served with a small Salad Bouquet  
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 WILD

**Wild-Vegi Plate** <sup>1/4/7/9/10</sup>  29

Spätzli with classic wild side dishes, mushroom sauce, red wine pear and cranberry foam

**Sliced Wild** <sup>1/4/7/9/10</sup> 42

served with spaetzle, Brussels sprouts, red cabbage, red wine pear and cranberry foam

**Venison goulash** <sup>1/4/7/9/10</sup> 42

served with napkin dumplings, red cabbage, brussels sprouts, chestnuts, red wine pear and cranberry foam

**Pink roasted venison fillet medallions** <sup>9/10</sup> 54

on sautéed porcini mushrooms, sweet potato puree and jus

## MAIN COURSES

**Riz Casimir** <sup>2/7/9/10/12/13</sup> 32

Rice with Chicken Cutlets in Curry-Coconut Sauce garnished with fresh Fruits

**Sliced Veal "Zurich Style"** <sup>7/9/10</sup> 43

Sliced Veal with Mushroom Cream Sauce and buttered Rösti

**Veal Liver** <sup>7/9/10</sup> 41


with crisp Rösti

**Veal Cordon Bleu** <sup>1/4/7/9/10</sup> 54

with Sesame-Nut Breading, filled with raw Ham, fresh Mountain Cheese and semi-dried Tomatoes served with seasonal Vegetables and French Fries

**Flash-fried Pork Medallions** <sup>7/9/10/11</sup> 39

on young Potatoes and summer Vegetables, served with Pommery Mustard Sauce

**Fettuccine with fried chanterelles and porcini mushrooms** <sup>1/4</sup>  32

Thin and wide rolled pasta with semi-dried tomatoes




## FOR OUR YOUNGEST GUESTS UP TO 12 YEARS

All Children's Dishes include Syrup.

<b>Spaghetti</b> with Tomato Sauce <sup>1/4/9/10</sup> 	11
<b>Sliced Chicken with Cream Sauce</b> and Spätzli <sup>1/4/7/9/10</sup>	11
<b>Chicken Nuggets</b> with French Fries and Vegetables <sup>1/4/8</sup>	11
<b>Small Portion French Fries</b> 	7


## DESSERTS

<b>Crêpes with Cranberries</b> <sup>1/4/7/9</sup> served with Walnut Ice Cream		16
<b>Stracciatella Panna Cotta</b> <sup>7/9</sup> with Forest Berry Compote		14
 <b>lukewarm marrons</b> <sup>1/4/7</sup> with caramelsauce		15
<b>Ice Coffee</b> <sup>1/7/8</sup> with Coffee Liqueur and Vanilla Ice Cream	small	15 11
<b>Coupe Spescha</b> <sup>1/7/8</sup> Vanilla and Stracciatella Ice Cream with Baileys and whipped Cream	small	14 11
<b>Coupe Denmark</b> <sup>1/7/8</sup> Vanilla Ice Cream with Chocolate Sauce Almond Splitters and whipped Cream	small	14 10
<b>Banana Split</b> <sup>1/7/8</sup> Vanilla- and Chocolate Ice Cream with fresh Banana, Chocolate Sauce, Almond Splitters, and whipped Cream	small	15 11
<b>Scoop of Ice Cream</b> <sup>1/2/7/8</sup> with whipped Cream <sup>7</sup> with Chocolate Sauce <sup>7/8/13</sup> with Vodka		4.5 + 1.5 + 2 + 5

**Ice Cream Flavours:** Vanilla, Chocolate, Coffee, Hazelnut, Stracciatella, Strawberry

**Sorbet Flavours:** Plum, Grape, Lemon



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	Venison:	Austria
Beef:	Switzerland	Wild boar:	Austria/EU
Bread:	Switzerland	Prawns:	Vietnam
Deer	New Zealand		