

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

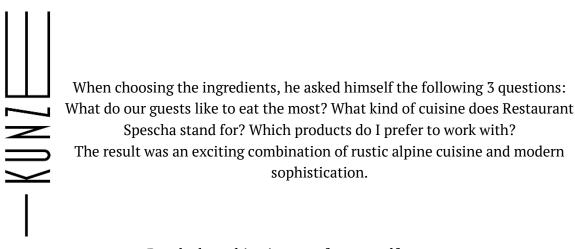
Restaurant Spescha





SIGNATURE DISH

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



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 | 15 |
|--|------|
| with French or Italian Dressing | |
| Braised Chicory ^{1/2/3/9/10/11/14} | 17 |
| Lamb's Lettuce 1/10/11 with Beetroot and Goat Cheese, served with a Honey-Mustard Dressing | 16 |
| Caesar Salad 1/3/9/10/11 starter | 17 |
| with Parmesan, Cherry Tomatoes and Croutons main Course | 22 |
| 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 ask our Staff about our today's Soup | 12 |
| Rich Grison's Barley Soup 4/7/9/10 | 14 |
| Creamy Beetroot, Ginger and Coconut Soup 3/5/7/10 with Seared Prawn | 16 |

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 | 17 |
| meat opeciality 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 SPECALITIES | |
| Capuns Val Lumnezia 1/4/7/9/10/11 | |
| Spätzli dough in Chard Leaves, gratinated with Cheese and Bacon | 30 |
| at the | |
| 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 saladbouget | 23 |
| A typical Engadin Specialty. It consists of potatoes, semolina, bacon and Salsiz. | |
| It is similar to Rösti. You simply must try it! | |
| To to ominate to Robert Tou omisply must try to | |
| | |
| MAIN COURSES WITH FISH | |
| Pan-Seared Swiss Alpine Pike-Perch Fillet 1/2/3/4/7/10 | 41 |
| | |
| ∭ with an Almond Crust, 竇 served with Truffled Mashed Potatoes and Baby Vegetables, | |
| accompanied by a Dill Foam | |
| | |

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 | |
| Classic Veal Cordon Bleu 1/4/8/10 | 49 |
| filled with alpine cheese and cured ham, | |
| served with french fries and feasonal vegetables | |
| Braised Beef Cheeks 4/7/9/10 | 39 |
| in a port wine sauce, | |
| served with sweet potato purée | |
| and colorful cauliflower | |
| Pink-Roasted Rack of Lamb 4/9/10 | 44 |
| served with jus, fregola sarda, and young leaf spinach | |
| fregola sarda, and young leaf spinach | |
| Pork Medallions Saltimbocca 9/10 | 38 |
| with sage jus, | |
| served with saffron risotto | |
| and cipollini - tomatoes | |
| Creamy Spätzli "Pan" 1/4/7/10 | 27 |
| Spaetzli in a Lenzerheide Alpine cheese cream sauce, | |
| with bacon, onions, and broccoli | |
| 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 Spaghetti Bolognese 4/9/10 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

DESSERTS

Caramel Mousse ^{2/7}
with salted peanuts
and fresh berries

Lime - Coconut Crème Brulée 1/7

15

15

| A NOBLE TREAT FOR A SWEET TEMPTATION | | | |
|---|----------------|-------|-------|
| Heideboden Sweet wine | | 5 cl | 8 |
| Hannes Reeh, Burgenland | | 37 cl | 56 |
| Vieille Apricots in Barique Made from Valais apricots. Producer Urs | 40% s Hecht | 2 cl | 11.50 |
| Cherry Teresa in Barrique Matured in cherry wood. Producer Urs H | 40% lecht. | 2 cl | 9 |
| Grappa Berta Elisi Mombaruzzo, Piemont Italy | 43% | 2 cl | 13 |

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.

COUPE

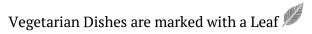
| Ice Coffee "Vienna style" 1/7/8 | | 15 |
|---|-------|----|
| with coffee liqueur and vanille-ice | small | 12 |
| | | |
| Coupe Spescha 1/7/8 | | 14 |
| vanilla and stracciatella Ice Cream mit baileys and whipped cream | small | 11 |
| | | |
| Coupe Denmark 1/7/8 | | 14 |
| vanilla Ice Cream with 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 | | |

ICE CREAM FLAVOUR

Ice Cream Flavours: Vanilla, Chocolate, Mocca, Hazelnut, Stracciatella, Strawberry

Sorbet Flavours: Mango, Lemon, Berries

| 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 |



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 Pike - Switzerland Perch:

Veal: Switzerland Scallops: Northwest

Pacific (Fishing

Area 61)

Beef: Switzerland Shrimp: Vietnam*

Poultry: Switzerland Bread: Switzerland Lamb: Ireland/Australia*/ Toast: Austria / New Zealand Switzerland