

# 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  
menu.




on the left-hand side of the

## STARTERS

<b>Mixed Salad</b> <sup>1/7/9/10/11</sup> 		15
with French or Italian Dressing		
<b>Braised Chicory</b> <sup>1/2/3/9/10/11/14</sup>		17
 with Seared Scallop, Oranges, Pistachios & Pomegranate, marinated in a Citrus Vinaigrette		
<b>Lamb's Lettuce</b> <sup>1/10/11</sup> 		16
with Beetroot and Goat Cheese, served with a Honey-Mustard Dressing		
<b>Caesar Salad</b> <sup>1/3/9/10/11</sup> 	starter	17
with Parmesan, Cherry Tomatoes and Croutons	main Course	22
with Chicken Stripes		+ 11
with Prawns <sup>14</sup>		+ 14
<b>Beef Tartare</b> <sup>1/4/7/9/11</sup>	starter	27
classically seasoned, served with Toast and Butter	main course	34

## 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>Creamy Beetroot, Ginger and Coconut Soup</b> <sup>3/5/7/10</sup>		16
with Seared Prawn		

## INBETWEEN & APÉRO

### **Grison's Plate** <sup>7/9</sup> 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** <sup>9</sup> 19

Meat Speciality from Grison

### **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

### **Capuns Val Lumnezia** <sup>1/4/7/9/10/11</sup> 30

Spätzli dough in Chard Leaves, gratinated with Cheese and Bacon

### **Pizzocheri di Poschiavo** <sup>1/4/7/10</sup> 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** <sup>1/4/7/9/12</sup> 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

### **Pan-Seared Swiss Alpine Pike-Perch Fillet** <sup>1/2/3/4/7/10</sup> 41



with an Almond Crust,

served with Truffled Mashed Potatoes and Baby Vegetables,

accompanied by a Dill Foam



## MAIN COURSES

<b>Riz Casimir</b> <sup>2/7/9/10/12/13</sup>	32
rice with chicken cutlets in curry-coconut sauce garnished with fresh fruits	
<b>Sliced Veal “Zurich Style”</b> <sup>7/9/10</sup>	43
sliced veal with mushroom cream sauce and buttered rösti	
<b>Veal Liver</b> <sup>7/9/10</sup>	41
with crisp rösti	
<b>Classic Veal Cordon Bleu</b> <sup>1/4/8/10</sup>	49
filled with alpine cheese and cured ham, served with french fries and feasonal vegetables	
<b>Braised Beef Cheeks</b> <sup>4/7/9/10</sup>	39
in a port wine sauce, served with sweet potato purée and colorful cauliflower	
<b>Pink-Roasted Rack of Lamb</b> <sup>4/9/10</sup>	44
 served with jus, fregola sarda, and young leaf spinach	
<b>Pork Medallions Saltimbocca</b> <sup>9/10</sup>	38
with sage jus, served with saffron risotto and cipollini - tomatoes	
<b>Creamy Spätzli “Pan”</b> <sup>1/4/7/10</sup> 	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.

<b>Spaghetti</b> with Tomato Sauce <sup>1/4/9/10</sup> 	11
<b>Spaghetti Bolognese</b> <sup>4/9/10</sup>	13
<b>Sliced Chicken with Cream Sauce</b> and Spätzli <sup>1/4/7/9/10</sup>	13
<b>Chicken Nuggets</b> with French Fries and Vegetables <sup>1/4/8</sup>	12
<b>Small Portion French Fries</b> 	7

## DESSERTS

**Caramel Mousse** <sup>2/7</sup> 15  
with salted peanuts  
and fresh berries



**Lime - Coconut Crème Brulée** <sup>1/7</sup> 15

### A NOBLE TREAT FOR A SWEET TEMPTATION

<b>Heideboden Sweet wine</b>	5 cl	8
Hannes Reeh, Burgenland	37 cl	56
<b>Vieille Apricots in Barrique</b>	40% 2 cl	11.50
Made from Valais apricots. Producer Urs Hecht		
<b>Cherry Teresa in Barrique</b>	40% 2 cl	9
Matured in cherry wood. Producer Urs Hecht.		
<b>Grappa Berta Elisi</b>	43% 2 cl	13
Mombaruzzo, Piemont Italy		



## 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


<b>Ice Coffee "Vienna style"</b> <sup>1/7/8</sup>		15
with coffee liqueur and vanille-ice	small	12
<b>Coupe Spescha</b> <sup>1/7/8</sup>		14
vanilla and stracciatella Ice Cream mit baileys and whipped cream	small	11
<b>Coupe Denmark</b> <sup>1/7/8</sup>		14
vanilla Ice Cream with chocolate sauce	small	11
almond splitters and whipped cream		
<b>Banana Split</b> <sup>1/7/8</sup>		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

<b>Scoop of Ice Cream</b> <sup>1/2/7/8</sup>	4.5
with whipped Cream <sup>7</sup>	+ 1.5
with Chocolate Sauce <sup>7/8/13</sup>	+ 2
with Vodka	+ 5

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	Pike -	Switzerland
		Perch:	
Veal:	Switzerland	Scallops:	Northwest Pacific (Fishing Area 61)
Beef:	Switzerland	Shrimp:	Vietnam*
Poultry:	Switzerland	Bread:	Switzerland
Lamb:	Ireland/Australia*/ New Zealand	Toast:	Austria / Switzerland