

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

Mixed Salad ^{1/7/9/10/11} 		14
with French or Italian Dressing		
Summer Lamb's Lettuce ^{7/9/11} 		18
with Honey-Mustard Dressing, Goat Cream Cheese, Pomegranate Foam and Walnuts		
Caesar Salad ^{1/3/9/10/11}		
with Parmesan, Cherry Tomatoes and Croutons	Starter	16
	Main Course	21
with Chicken Stripes		+ 11
with Prawns ¹⁴		+ 14
 Smoked Trout Mousse ^{1/3/4/7/10}		19
served with Brioche Bread		
Beef Tartare ^{1/4/7/9/11}	150g	34
classically seasoned, served with Toast and Butter	90g	27


SOUPS

Soup of the Day		12
ask our Staff about our today's Soup		
Rich Grison's Barley Soup ^{4/7/9/10}		14
 Cold Pepper-Ginger Soup ^{7/10} 		15
with Sour Cream		

INBETWEEN & APÉRO

- Grison's Plate** ^{7/9} 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** ⁹ 19
Enjoy this Grisons Meat Speciality, which is from our regional Partner
"Sialm" from Segnas.
- Lenzerheide's Cheese Platter** ⁷  25
Cheese Specialities from Lenzerheide and the surrounding area
garnished with Nuts, Grapes, Apple and Fig Mustard

GRISON'S SPECIALITIES

- Homemade Capuns** ^{1/4/7/9/10/11} 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** ^{4/7/9/12} 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 FISH

 Fried Pike-Perch Fillet ^{3/10} on Coriander-Vegetable Salsa	36
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MAIN COURSES

Riz Casimir ^{2/7/9/10/12/13} Rice with Chicken Cutlets in Curry-Coconut Sauce garnished with fresh Fruits	32
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Sliced Veal “Zurich Style” ^{7/9/10} Sliced Veal with Mushroom Cream Sauce and buttered Rösti	43
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Veal Liver ^{7/9/10} with crisp Rösti	41
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Veal Cordon Bleu ^{1/4/7/9/10} with Sesame-Nut Breading, filled with raw Ham, fresh Mountain Cheese and semi-dried Tomatoes served with seasonal Vegetables and French Fries	54
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Flash-fried Pork Medallions ^{7/9/10/11} on young Potatoes and summer Vegetables, served with Pommery Mustard Sauce	39
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 Sous-vide cooked Lamb Entrecôte with Pistachio Crust ^{7/9/10} with Sweet Potato Puree, Peppers, Green Peas and Jus	42
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Fettuccine with homemade Rocket Pesto ^{1/4/7/9/10}  Thin and wide rolled Pasta with semi-dried Tomatoes and Mozzarella add Prawns ¹⁴	27 +14
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FOR OUR YOUNGEST GUESTS UP TO 12 YEARS



All Children's Dishes include Syrup.

Spaghetti with Tomato Sauce ^{1/4/9/10} 	11
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Sliced Chicken with Cream Sauce and Spätzli ^{1/4/7/9/10}	11
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Chicken Nuggets with French Fries and Vegetables ^{1/4/8}	11
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Small Portion French Fries 	7
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DESSERTS

Crêpes with Banana and Nutella Filling ^{1/4/7/9} 14
served with Vanilla Ice Cream

Stracciatella Panna Cotta ^{7/9} 14
with Forest Berry Compote

 **Strawberry and Mascarpone Sponge Roll** ^{1/4/7} 15
garnished with Cream and Fruit

Ice Coffee ^{1/7/8} 15
with Coffee Liqueur and Vanilla Ice Cream small 11

Coupe Spescha ^{1/7/8} 14
Vanilla and Stracciatella Ice Cream with Baileys and whipped Cream small 11


Coupe Denmark ^{1/7/8} 14
Vanilla Ice Cream with Chocolate Sauce small 10
Almond Splitters and whipped Cream

Banana Split ^{1/7/8} 15
Vanilla- and Chocolate Ice Cream small 11
with fresh Banana, Chocolate Sauce, Almond Splitters, and whipped Cream

Scoop of Ice Cream ^{1/2/7/8} 4
with whipped Cream ⁷ + 1.5
with Chocolate Sauce ^{7/8/13} + 2
with Vodka + 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	Lamb:	Ireland/Australia*
Beef:	Switzerland	Perch:	Switzerland
Bread:	Switzerland	Prawns:	Vietnam

*may have been produced with non-hormonal performance enhancers, such as