

# Welcome!

Dear guests

A warm welcome to restaurant Spescha.

Relax, take a seat, and embark on a delightful journey through our Grisons specialties and refined Swiss classics at restaurant Spescha. Our cuisine is crafted with attention to detail, and our approach to food reflects our passion for excellence.

We are thrilled to be your hosts today and to guide you on this culinary adventure. We hope you enjoy every moment of your time with us.


Zoltan Balassa & Armands Kalnins  
Your restaurant manager & head chef

# Restaurant Spescha



## STARTER

**Mixed salad** <sup>1/9/10/11</sup>  15  
served with your choice of French or Italian dressing

**Caesar salad** <sup>1/3/9/10/11</sup>  16  
with parmesan, cherry tomatoes, croutons, bacon  
and anchovy dressing

starter 16  
main course 21

add grilled chicken strips + 11

add 5 grilled prawns <sup>5</sup> + 14

**Beef tartare** <sup>1/4/7/9/11</sup> 27  
classic seasoning,  
served with toast and butter

starter 27  
main course 34

**Asparagus tartlet** <sup>1/4/7</sup>   17  
served with a small side salad


## SOUPS

**Soup of the day** <sup>2/4/7/10/12/13</sup> 12


**Asparagus cream soup** <sup>7/10</sup>   14  
with asparagus, croutons, and herb oil

**Traditional Grisons barley soup** <sup>4/7/9/10</sup> 15  
a hearty Swiss classic


## SMALL PLATES & APÉRO

- Grisons platter** <sup>7</sup> 29  
Grisons meat specialties:  
Grisons air-dried beef, salsiz, raw ham, bacon  
and Lenzerheide mountain cheese
- Grisons salsiz – for a snack** <sup>9</sup> 17  
traditional dried sausage specialty from Grisons
- Lenzerheidner cheese platter** <sup>7</sup>  25  
cheeses from Lenzerheide and the surrounding region,  
garnished with nuts, grapes, and fig mustard

## GRISONS SPECIALTIES

- Grisons capuns** <sup>1/4/7/9/10</sup> 30  
traditional Swiss specialty from Grisons: chard leaves filled  
with Spätzli-like dough and Grisons air-dried beef, cooked in a cream sauce
- «Pizzocheri di Poschiavo»** <sup>1/4/7/10</sup>  25  
buckwheat and wheat pasta sautéed in sage-garlic butter with potatoes,  
savoy cabbage and green beans
- Quarkpizokel** <sup>1/4/7</sup> 25  
with seasonal vegetables, cream, and parmesan  
optional: with bacon +5



## MAIN COURSES

- «Riz Casimir»** <sup>2/9/10/12/13</sup> 33  
ring of rice with sliced chicken in a curry-coconut sauce,  
garnished with fresh fruits
- Zurich-style sliced veal** <sup>7/9/10</sup> 43  
in a creamy mushroom sauce, served with rösti
- Asparagus ravioli** <sup>1/4/7</sup> 29  
served with a saffron-lemon butter sauce
- Pan-fried corn-fed chicken breast** <sup>7/10</sup> 35  
accompanied by pea purée and green asparagus,  
with a chorizo cream sauce
- White asparagus** <sup>1/7</sup>  30  
served with Grisons raw ham, parsley potatoes and Hollandaise sauce

## FOR OUR YOUNG GUESTS UP TO 14 YEARS



All children's dishes come with a complimentary syrup.

<b>Spaghetti with tomato Sauce</b> <sup>1/4/10</sup> 	13
<b>Spaghetti bolognese</b> <sup>4/10</sup>	15
<b>Sliced chicken in cream sauce</b> , served with potatoes <sup>1/4/7/10</sup>	15
<b>Breaded chicken strips</b> , served with French fries and vegetables <sup>1/4/8</sup>	15
<b>Small portion of French Fries</b> 	7

## DESSERTS

**Lime panna cotta with strawberry sauce** <sup>7</sup> 9

**Apple crumble with vanilla ice cream** <sup>1/4/7</sup> 12

## ICED CREAM MENU

Following the AlpinTrend Group's credo, "Expect more", our idea of homemade ice cream was born. **Glacella** is produced at the Posthotel Valbella for all AlpinTrend establishments. Glacella da Valbella is an experience – homemade, crafted exclusively with Swiss milk and cream from the region. Enjoy it in the restaurant, on the terrace, or to take away – Glacella da Valbella tastes delightful everywhere.



**Viennese iced coffee with a shot** <sup>1/7/8/9</sup> 15  
with coffee liqueur and vanilla ice cream small 12

**Coupe Spescha** <sup>1/7/8</sup> 14  
vanilla and stracciatella ice cream with Baileys and cream small 11

**Coupe Denmark** <sup>1/7/8</sup> 14  
vanilla ice cream with chocolate sauce, almond slivers and cream small 11

**Banana Split** <sup>1/7/8</sup> 15  
vanilla and chocolate ice cream small 12  
with fresh bananas, chocolate sauce, almond slivers, and cream

**Ice cream flavors:** vanilla, strawberry, chocolate, mocca, hazelnut, stracciatella

**Sorbet flavors:** mango, lemon

**single scoop of ice cream** <sup>1/2/7/8</sup> 4.5  
with cream <sup>7</sup> + 1.5  
with chocolate sauce <sup>7/8/13</sup> + 2  
with vodka + 5

## BREAD AND ALLERGENS

### Bread allergens:

rye, walnut, and crusty bread <sup>4/7/8</sup>

whole grain rye bread <sup>4</sup>


toast bread <sup>4/7</sup>

bread rolls <sup>4/7/12</sup>

croissants <sup>1/4/7/12</sup>

### DECLARATION

Our service team will be happy to inform you about ingredients that could trigger allergies or intolerances

Vegetarian dishes are marked with a leaf 

### Allergien

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 VAT.

### Origin of our meat and fish products

chicken:	Switzerland/ France		
veal:	Switzerland		
beef:	Switzerland	bread:	Switzerland
prawns:	Vietnam	toast:	Austria / Switzerland