



# MENU

*Hotel Chesa Pool  
Via da Platta 5  
CH-7514 Fex*

## *Chesa Pool's Kitchen*

***DAILY FROM 12:00 TO 16:00  
AND FROM 18:00 TO 20:30***









### *Starters and salads*

- ⊗ 🍷 Beetroot, blackberry and onion salad | 16
- ⊗ 🌿 Roasted parsnip with horseradish | 18
- ⊗ 🌿 Kale, potatoes and baked apple salad | 18
- White picea with kimchi and shiitake | 26
- ⊗ Lamb's lettuce, radishes, black beans and apple and Dijon vinaigrette | 15
- ⊗ Chantilly potatoes with truffled black trumpets | 26

### 🌿 *Soups*












- ⊗ Broccoli, leek and potatoes | 16
- Barley, red beans and black cabbage | 16
- ⊗ Beans, pumpkin and kale | 16
- ⊗ Sour red cabbage and beetroot soup with morels | 16

## Pasta and Risottos

- optional  Orecchiette with rapini and chillies | 24
- Buckwheat gnocchi with porcini mushrooms and chanterelles | 24
- Polenta gnocchi, browned butter, sage and gruyère | 24
- Rigatelli butternut squash and caramelised red onions | 24
- optional  Spaghetti (black) Aglio Olio | 24
-   Legumes pasta | 24
- optional  Barley with radicchio, apples and walnuts | 24
- optional  Whole grain risotto with green winter vegetables | 24
-  optional  Risotto with black truffles and Jerusalem artichokes | 36

## Main courses

CHF 28 each

-  Winter vegetables baked in cabbage leaves with kefir and chives
-  Roasted celeriac with fermented chestnuts and porcini mushrooms
-  Spicy white cabbage with potatoes and onions
- Ricotta gnudi with mushrooms and browned sage butter
-  Roasted Brussels sprouts, honey-fermented garlic with celeriac puree
-   Roasted Jerusalem artichokes with leek and savoy cabbage
-  Roasted winter squash with vanilla butter
-   Steamed leek, spicy green tahini sauce, pumpkin seeds
-   Cauliflower and romanesco with carrot cream and sprouted mung beans

## Fondue


Classic cheese fondue, per person | 38


**from 2 persons, served only on the terrace or in the Chamineda**


## Sweets & Cake


Sweet plum gnocchi with sour cream, persimmons and crumble | 16

  Chocolate mousse with tonka bean | 14

 Buckwheat crêpes with pears and blackberries | 16


 Hay ice cream with pumpkin seeds and meringue | 16

 Panna cotta with plums and savoury coulis | 9

 Carrot cake | 8

Baklava quark cake | 10

Linzer cake | 8

 Poppy seed cake | 10

Engadine nut cake | 10



*vegan*



*glutenfree*



*lactose free*

Our staff will be happy to inform you about the allergens

*All prices in CHF and incl. VAT.*

