

BAINVGNIUS AT RESTAURANT UONDAS!

ALPINE FOOD STORIES – SINCE 2011.

Allergene

 contains lactose

 vegan

 vegetarian

 contains gluten

Gluten: cross-contamination cannot be excluded due to
the flammkuchen kitchen.

For detailed information on allergens in our dishes, please
refer to our service staff on request.

Declaration

Beef – Engadin/Albulatal/Switzerland

Veal – Engadin/Albulatal/Switzerland

Lamb – Engadin/Albulatal/Switzerland

Angus – Río de la Plata/Argentina

Pork – Grisons/Switzerland

Bratwurst – Schmid Butchery/St. Gallen

Salmon – Misox/Switzerland

Smoked salmon – Norway

King prawns – Vietnam

Chicken breast – Switzerland

Bread – Switzerland

PICULEZZAS

SMALL, Refined, Alpine. Our Creations for a light, elegant start
ideal for sharing.

Hash-Browns Gold bars 19

with fresh truffle shavings, truffle vayo and chervil

Golden polenta cake 22

with duck confit and orange jam

Risotto Milanese 16

creamy saffron risotto with pecorino crunch

FOR FANS OF TARTARE

Carrot tartare 15 | 26 (as a starter 70g | as a main course 140g)

with carrot chips, horseradish mustard and wood-fired flatbread

Battuta di vitello 36 | 56

house-aged veal, finely chopped and refined with Maggia pepper, salt and lemon
with grilled brioche

Beef tartare 22 | 33

finely chopped tartare of Swiss beef, seasoned in the classic style
with grilled brioche

CLASSICS FROM THE UONDAS KITCHEN

Lostallo Ceviche 19

alpine salmon from Misox in a lime-mandarin jus,
with chili, grapefruit and dill

Eggplant croquettes 12

with aioli and pecorino snow

Beetroot carpaccio 13

with Caesar cream, herbal oil, pecorino snow and chips

STARTERS – ANTIPASTI

Lamb's lettuce 14

with freshly roasted bacon, egg and bread croutons
choice of sea buckthorn, balsamic, Italian or French dressing

Winter salad 13

with oak leaf lettuce, frisée, three kinds of beetroot, oranges and nuts
choice of sea buckthorn, balsamic, Italian or French dressing

Classic Caesar salad 15

with romaine lettuce, roasted bacon, parmesan and bread croutons,
served with Caesar dressing

Optional with grilled chicken breast +14

FROM THE SOUP POT

Grisons barley soup 9 | 14

with Grisons cured ham, chives, vegetables and cream

Potato-leek soup 9 | 14

with potatoes, leeks and cream

Canedels Engiadinais 10 | 15

clear onion soup with sherry and Engadin bread dumplings

PASTA – AS PRIMO OR SECONDO

Rigatoni di Poschiavo all'Amatriciana 20 | 24

with 3-year-aged Sbrinz, tomato, Salsiz and rolled pancetta
mildly spiced

Potato Gnocchi 21 | 25

with a sauce of Toggenburg blue cheese, radicchio, herbs and nuts

TARTE - FLAMBÉE DAL FUORN



PROVEN SINCE 1995. BAKED IN THE WOOD-FIRED OVEN AFTER 24 HOURS OF DOUGH REST. SERVED IN THE CLASSIC FORMAT OR AS PICULEZZA.

Original 19 | 13 (classic format | small)

with bacon and Onions

Diavolezza 24 | 18

with spicy salami, tomato, aged mountain cheese and onion

 **Caprese** 23 | 17

with mozzarella, basil pesto and diced tomatoes

THE COMEBACK

Contadino 26 | 20 (classic format | small)

with bacon, tomatoes, king oyster mushrooms and mountain cheese

 **Pera** 23 | 17

with pickled pear, blue cheese and walnut kernels

 **Hummus** 23 | 17

with hummus, roasted chickpeas, olive oil and sott'olio pepers

ST. MORITZ STYLE

Salmone 25 | 19 (classic format | small)

with smoked salmon and fried capers,
pickled onions and dill, served with crème fraîche

 **Tartüf** 40 | 34

with fresh truffle and truffle oil, burrata, pine nuts and rocket salad

Bouf 40 | 34

with Swiss beef tartare (140 g), Hatecke's lardo (30 g),
shaved Morteratsch Stein hard cheese and a touch of peperoncino oil

SMASH BURGER

HE WAS INVENTED IN THE 1930S IN KANSAS CITY. IT IS TRADITIONALLY PREPARED WITHOUT ANY SINKING DISHES. THE BURGERS ARE PRESSED ONTO THE GRIDDLE WHILE COOKING, WHICH MAKES THEM SLIGHTLY CRISPY AND CARAMELIZED. BUN APPETIT!

Original Smash Burger 29 (200g)

beef burger with cheddar cheese, served with Uondas sauce

Peru Smash Burger 32 (200g)

beef burger with cheddar cheese, served with spicy aji amarillo chili sauce from Peru

On request we serve the burgers with a lettuce leaf,
tomato slice and pickles on request +2

VEGAN BURGER

Beyond Burger 29 (130g)

plant-based patty, caramelised onions, truffle vayo, rocket

GRILLADAS – FROM THE LAVA STONE

FOR FANS OF THE FRENCH CLASSIC

Angus beef entrecôte «Café de Paris» 44 | 62 (200g | 300g)

gratinated with Café de Paris and served

SWISS CLASSICS

St. Galler Kinderfest Bratwurst 25 (220g)

veal sausage from Metzgerei Schmid,
named after the traditional children's festival in St. Gallen, served with onion sauce

GRILLADAS – HOUSE-AGED IN THE HOTEL CHESA ROSATSCH

OUR FINEST CUTS. SINCE 2011, WE HAVE BEEN AGING THE PREMIUM CUTS FROM OUR FRIEND AND MASTER BUTCHER LUDWIG HATECKE, FOLLOWING THE MADÜRÀ PRINCIPLE, TO PERFECTION IN OUR AGING CHAMBER.

Cut of the day «madürà Veal» 3.5 / 10g

5-6 weeks bone-aged Engadine veal chop

Cut of the day «madürà Beef» 3 / 10g

7-8 weeks bone-aged Engadine beef chop



OVER THE FESTIVE SEASON, WE COMPLEMENT OUR OFFER WITH AN EXQUISITE CUT OF WAGYU SWISS BEEF – FRESH FROM OUR AGING CHAMBER.

Cut of the day «Wagyu Swiss-Beef» 6 / 10g

Whole beef loin from Sevelen (St. Gallen), aged in our in-house aging chamber.

SIDES

 **Pommes Allumettes** 8

Truffle allumettes with pecorino snow, truffle oil and fresh truffle 17

 **Fried Gnocchi** with blue cheese sauce 9

Pommes Duchesses homemade 11

Mashed potatoes 8

Parmigiana prepared according to a traditional family recipe 8

 **Sott'olio** with hummus 9

 **Green side salad** 7

SAUCES

 **Uondas sauce** hollandaise refined with tomatoes 4

 **BBQ sauce** with smoky aroma and balanced sweetness 4

 **Truffel vayo** vegan mayonnaise with truffle base 4

Spicy Aji Amarillo chili sauce made from a South American chili variety 4

Café de Paris melted herb butter 4

Béarnaise hollandaise refined with tarragon 4

DISHES – THAT TELL A STORY

INSPIRED BY THE BACHARIA ENGIADINAISA
FROM THE BUTCHERY OF LUKAS KUNZ-CANTIENI CAME THE HEIMATLI –
THE ROUND SHOWCASE TELLS THIS STORY. OUR KITCHEN CONTINUES IT:
WITH A PASSION FOR FIRST-CLASS MEAT.

Engadin Angus beef fillet 69 (160g)

with homemade pommes duchesses, red Sott'olio peppers and jus

FOR LOVERS OF TENDER LAMB

House-aged Engadin lamb saddle 84 (140g boneless)

with green pea purée refined with onions and bacon,
fresh gremolata, whole cooked “ProSpecieRara” Albula potatoes and jus

Shepherd's Pie in a cast-iron pan 36

with mashed potatoes, Engadin lamb and beef mince

FROM THE WATER

King prawns 49 (200g)

with creamy saffron risotto with cherry tomatoes, herbs and garlic

House-smoked Engadin salmon fillet 31 | 39 (100g | 200g)

available every Friday evening; please ask our service staff for details.

DUTSCHARIAS – FOR THE SWEET TOOTH

VANILLA SOFT ICE CREAM. WITH REAL VANILLA.

ACCORDING TO OUR SECRET RECIPE. 

 **Schlarigna** 14 | 11 (big | small)

vanilla soft ice cream with Fuatscha Grassa biscuit, caramelsauce and walnut brittle

Tschutsch 12 | 9

vanilla soft ice cream with Baileys, Braulio or Röteli

Amalfi 18 | 15

vanilla soft ice cream with lemon olive oil, Maldon sea salt
and grated black truffle

Tschiculatta 12 | 9

vanilla soft ice cream with Toblerone pieces and chocolate sauce

Pomma 12 | 9

vanilla soft ice cream with warm berries

STILL CRAVING MORE?

  **Apple and cinnamon tarte flambée** 18 | 12 (classic format | small)

  **Chocolate banana tarte flambée** 18 | 12

  **Deconstructed mille-feuille** 14

with berries and apricot jelly

 **Café Gourmand** 8

Coffee or espresso with 20g of broken chocolate from Gianottis Pontresina
or a mini vanilla soft ice cream “Müsterli”

Mini dessert 5.5

daily selection of small sweets;
please ask our service staff for details.