BAINVGNIEUS IN THE RESTAURANT UONDAS!

ALPINE FOOD STORIES - SINCE 2011.

Allergens

- (f) contains lactose
- **%** vegan
- vegetarian
- contains gluten

Gluten: Cross-contamination cannot be excluded due to

the tarte flambée kitchen

Detailed information on allergens in our dishes is

available upon request from our service staff

Meat declaration

Beef - Engadin/Albula Valley/Switzerland

Veal - Engadin/Albula Valley/Switzerland

Angus - Rio de la Plata/Argentina

Venison - Switzerland/Austria

Wild Boar - Austria

Pork - Grisons/Switzerland

Salami - Switzerland

Ham - Hatecke/Switzerland

Bratwurst - Butchery Schmid/St. Gallen

Salmon - Misox/Switzerland

Smoked Salmon - Norway

Bread - Switzerland

APERO-CULTURE À LA ROSATSCH

WE LOVE APERO!

WE ARE PROUD TO PRESENT OUR HOUSE-MADE CREATIONS.

VIVA!

Barrel aged Negroni «on the rocks» 14.5

Barrel aged Negroni «Spritz» 16.5

barrel-aged Negroni produced according to a secret recipe handed down from generation to generation at Chesa Rosatsch. Carefully matured in Engadine larch barrels by the Thurnheer cooperage from Berneck.

Arven «Spritz» 19.5

Corina and Noldi Clalüna have been producing a fine liqueur from the strong cones of the Swiss stone pine in Sils since 2005. A Spritz that smells of the vast forests of the Engadin. Viva!

Rosatsch Smash 23

Herbaceous and refreshing with a floral hint: basil, lime, and a touch of elderflower meet our Mievlas Vodka – a limited edition distilled from breakfast breadcrumbs of the Chesa Rosatsch. Lovingly crafted with spring water from Tschierv by Luciano and Gisella Beretta at the Antica Distilleria in Val Müstair.

FITTING TO

Eggplant croquettes 13 with aioli and Pecorino snow

Tarte flambée dal fuorn - Original 19 | 13 with bacon and onions

Beef tartare 27 (as a starter 70g)

finely sliced tartare from Swiss beef, classically seasoned, served with grilled brioche and butter

AUTUMN SPECIALS

AUTUMN IS GAME SEASON – AND WE'RE IN FULL HUNTING MODE.
TENDER, REGIONAL, AND FINISHED WITH A TOUCH OF INDULGENCE.

Lamb's lettuce 18

with boiled egg, croutons, and crispy bacon served with your choice of balsamic, Italian, or French dressing

Pumpkin cream soup 10 | 14 (30cl | 40cl)

creamy soup made from butternut squash,
topped with roasted pumpkin seeds and pumpkin seed oil

FROM NATURE'S PANTRY

Braised venison stew 41 (160g)

tender venison ragout, slowly braised with bacon and fresh chanterelles, served with quark Pizokel and seasonal autumn vegetables

Roe deer escalopes 44 (1809)

pan-seared roe deer medallions, pink in the center, with a creamy whiskey sauce, quark Pizokel and classic autumn vegetables

Autumn vegetable plate 26

with quark Pizokel, red cabbage, brussels sprouts, glazed chestnuts, and braised pear with lingonberries

BAKED IN THE WOOD OVEN

(f) (b) Flammkuchen Autun 34 | 31 (regular size | small)

with thin slices of wild boar prosciutto, fresh arugula, chanterelles, and lemon-infused olive oil

STARTERS - ANTEPASTS

TO START

SMALL, REFINED, AND FULL OF FLAVOR – OUR APPETIZERS AWAKEN YOUR ANTICIPATION. FRESH, SEASONAL, AND PREPARED WITH LOVE.

Autumn Salad 14

with mixed leaf greens, grapes, pears, nuts, and fig served with your choice of balsamic, Italian, or French dressing

Lostallo Ceviche 25

Alpine salmon from the Misox valley in a mango-citrus marinade, with chili, grapefruit and dill

Eggplant croquettes 13

with aioli and pecorino snow

FROM FARMERS AND HUNTERS

Beef tartare 27 | 36 (as a starter 70g | main course 140g)
finely sliced tartare from Swiss beef, classically seasoned,
served with grilled brioche and butter

Carrot Tartare 14 | 26 (as a starter 70g | main course 140g)

Two-coloured carrots, olive oil, herbs, Dijon mustard cream and horseradish

FROM THE SOUP POT

Grisons barley soup 10 | 14 (30cl | 40cl)
with Grisons ham, onion, chives, vegetables and cream

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 » 3/10g

5-6 weeks bone-aged Engadine veal chop

Cut of the day «madürà beef» 3/10g

7-8 weeks bone-aged Engadine beef chop



Cut of the day «madürà Lamb» 3.0 / 10g

3-4 weeks dry-aged rack of Engadine lamb on the bone

SIDES (%)

Pommes Allumettes 8

Parmigiana prepared according to a traditional family recipe 9

- Ratumn Vegetables with red cabbage, brussels sprouts, chestnuts, pear, and lingonberries 8
- Quark Pizokel with Swiss chard, mountain cheese, cream sauce and crispy fried onions 12

 Mashed Potatoes 9
- **℅ Green Side Salad** 7

SAUCES 🌳

- (f) 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

SMASH BURGER (18)

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

(f) Original Smash Burger 29 (200g)

beef burger with cheddar cheese and Uondas sauce

Peru Smash Burger 33 (2009)

beef burger with cheddar cheese and spicy Aji Amarillo chili sauce from Peru

VEGAN BURGER

Plant based Smash Burger 28 (130g)
plant based patty, caramelized onions, truffle vayo and arugula

GRILLADAS – FROM THE LAVA STONE GRILL

FOR FANS OF THE FRENCH CLASSIC

Angus beef Entrecôte «Café de Paris» 66 | 48 (300g | 200g) with herb butter au gratin

SWISS CLASSICS

(220g) St.Galler Kinderfest Bratwurst 23 (220g) veal sausage with onion sauce

FROM THE WATER

Hot-Smoked Salmon Fillet 31 | 21 (200g | 100g)

Available every Friday evening – please ask our staff for details

FLAMMKUCHEN DAL FUORN (1) (1)





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

Original 19 | 13 (regular size | small) with bacon and onions

(Caprese 23 | 17 with mozzarella, basil pesto and diced tomatoes

THE SPICY ONE

Diavolezza 24 | 18 (regular size | small) with spicy salami, tomato, aged mountain cheese and onion

THE INSIDER TIPS

Nordisk 26 | 20 (regular size | small) with cold-smoked Nordic salmon, juniper salt, dill and radish

(Maloja 24 | 18 with goat cheese from the Cadurisch family in Maloja, pickled pear, walnut crunch, herbs and chili oil

THE AUTUMN ONE

Autun 34 | 31 (regular size | small) with thin slices of wild boar prosciutto, fresh arugula, chanterelles, and lemon-infused olive oil

THE SWEETS

- Apple and cinnamon tarte flambée 22 | 16 (regular size | small)
- Chocolate banana tarte flambée 22 | 16

DUTSCHARIAS – FOR THE SWEET TOOTH (*)

VANILLA SOFT ICE CREAM. WITH REAL VANILLA.
ACCORDING TO OUR SECRET RECIPE.

Schlarigna 14 | 11 (regular size | small)

Vanilla soft ice cream with Fuatscha Grassa cookie, honey and nuts

Baileys 13 | 10

Vanilla soft ice cream with Baileys liqueur

Tschiculatta 12|9

Vanilla soft ice cream with pieces of Toblerone and chocolate sauce

SEASONAL SPECIALS

(astagna 12 | 9 (regular size | small)

Vanilla soft ice cream with chestnut vermicelli and meringue

(h) Amarena 12|9

Vanilla soft ice cream with sour cherry compote, cocoa nibs and chocolate brownie

(h) Pomma 11 | 8

Vanilla soft ice cream with warm wild berry sauce

STILL CRAVING MORE?

Brownie 12

Chocolate brownie with mascarpone cream and berries

Solution Slice 12

with puff pastry and vanilla cream

(f) Café Gourmand 9

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