

BAINVGNIEUS IN THE RESTAURANT UONDAS!

ALPINE FOOD STORIES – SINCE 2011.

Allergens

 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

Pork – Grisons/Switzerland

Salami – Switzerland

Ham – Hatecke/Switzerland

Bratwurst – Butchery Schmid/St. Gallen

Smoked Salmon - Norway

Bread – Switzerland

APEROCULTURE À LA ROSATSCH

WE LOVE APERO!

WE ARE PROUD TO PRESENT OUR HOUSE-MADE CREATIONS.

VIVA!

Barrel aged Negroni «on the rocks» 19

Barrel aged Negroni «Spritz» 17.5

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 Tschieriv 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

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

 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

CREATIONS FROM THE RESTAURANT HEIMATLI

A SELECTION OF TRADITIONAL DISHES.

ON THE HEIMATLI MENU YOU'LL FIND SWISS CLASSICS SIDE BY SIDE WITH
REGIONAL SPECIALTIES.

ALPINE CUISINE

Engadine curd Pizokel 29

with Swiss chard, mountain cheese, bacon, cream sauce, and crispy fried onions
vegetarian version available

Grisons Capuns 36 | 26

swiss chard rolls filled with air-dried beef and bacon, gratinated with mountain cheese
vegetarian version available

Veltliner Pizzoccheri 27

buckwheat pasta with potatoes, spinach, savoy cabbage, garlic, sage,
mountain cheese, and Parmesan

FROM OUR CHILDHOOD

Grandma`s meat loaf 34 (200g)

with mashed potatoes, glazed carrots, and a rich jus

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

 Quark Pizokel with Swiss chard, mountain cheese, cream sauce and crispy fried onions 12

Mashed Potatoes 9

 Green Side Salad 7

SAUCES

 Uondas sauce hollandaise refined with tomatoes 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

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!

Original Smash Burger 29 (200g)

beef burger with cheddar cheese and Uondas sauce

Peru Smash Burger 33 (200g)

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

St.Galler Kinderfest Bratwurst 23 (220g)

veal sausage with onion sauce

FLAMMKUCHEN DAL FUORN

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

THE CLASSIC

Original 19 | 13 (regular size | small)

with bacon and onions

THE MOST POPULAR



Caprese 23 | 17

with mozzarella, basil pesto and diced tomatoes

THE SPICY ONE

Diavolezza 24 | 18

with spicy salami, tomato, aged mountain cheese and onion

THE INSIDER TIPS

Nordisk 26 | 20

with cold-smoked Nordic salmon, juniper salt, dill and radish

THE SWEETS



Apple and cinnamon 22 | 16



Chocolate banana 22 | 16

DUTSCHARIAS – FOR THE SWEET TOOTH

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

THE FAVOURITES

  **Schlarigna** 14 | 11 (regular size | small)

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

 **Tschiculatta** 12 | 9

Vanilla soft ice cream with pieces of Toblerone and chocolate sauce

WITH A DASH OF LIQUEUR

 **Baileys** 13 | 10

Vanilla soft ice cream with Baileys liqueur

SEASONAL SPECIALS

 **Castagna** 12 | 9 (regular size | small)

Vanilla soft ice cream with chestnut vermicelli and meringue

 **Pomma** 11 | 8

Vanilla soft ice cream with warm wild berry sauce

STILL CRAVING MORE?

 **Café Gourmand** 9

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