





# BAINVGNIEUS 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

Angus – Río de la Plata/Argentina

Pork – Grisons/Switzerland

Bratwurst – Schmid Butchery/St. Gallen

Salmon – Norway

Bread – Switzerland

# APÉRO CULTURE À LA ROSATSCH

WE LOVE APÉRO!

WE PROUDLY PRESENT OUR IN-HOUSE CREATIONS.

VIVA!

## **GISELLE Apéritif Creations**

a refreshing apéritif from Zurich with fine notes of lime, quince, and ginger. This vodka-based liqueur has been produced from natural ingredients since 2018 and impresses with its fruity-spicy balance.

### **GISELLE «Spritz»** 17.5

also available as a non-alcoholic alternative 17.5

### **GISELLE Gin Tonic** 19

with Tanqueray London Dry Gin and Swiss Mountain Spring Tonic  
also available as a non-alcoholic alternative

### **Barrel aged Negroni «on the rocks»** 8cl 19

### **Barrel aged Negroni «Spritz»** 17.5

produced according to a traditional secret recipe at Chesa Rosatsch, this barrel-aged Negroni is carefully matured in an Engadine larch wood cask from the Thurnheer cooperage in Berneck.

### **Arven «Spritz»** 19.5

Since 2005, Corina and Noldi Clalüna in Sils have been producing a fine liqueur from the aromatic cones of the Swiss stone pine. A spritz that evokes the vast forests of the Engadine. Viva!

## TO ACCOMPANY

### **Eggplant croquettes** 13

with aioli and pecorino snow

### **Tarte – Flambée dal Fuorn – Original** 19 | 13

with bacon and onions

# STARTERS – ANTIPASTI

## TO START

SMALL, DELICATE AND FULL OF FLAVOUR – OUR STARTERS AWAKEN YOUR APPETITE. FRESH, SEASONAL, AND PREPARED WITH CARE.

 **Green garden salad** 12

choice of balsamic, Italian, or French dressing

 **Spring salad** 16

with green asparagus, fresh strawberries, and pine nuts  
served with balsamic dressing

  **Eggplant croquettes** 13

with aioli and pecorino snow

## FROM THE SOUP POT


 **Grisons barley soup** 10 | 15

with Grisons cured ham, chives, vegetables and cream



 **Asparagus soup** 11 | 16

with green asparagus, cream, and almonds

## FOR TATAR LOVERS

 **Beef tartare** 27 | 36 (as a starter 70g | as a main course 140g)

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

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

with carrot chips, horseradish mustard and wood-fired flatbread

# CREATIONS FROM THE HEIMATLI

A SELECTION OF TRADITIONAL DISHES.

ON THE HEIMATLI MENU, SWISS CLASSICS ARE FOUND SIDE BY SIDE WITH REGIONAL SPECIALTIES.

## ALPINE CUISINE

 **Engadine Quark-Pizokel** 29

with Swiss chard, mountain cheese, bacon, cream sauce and crispy fried onions  
available as a vegetarian option

  **Grisons Capuns** 36 | 26

Swiss chard rolls with air-dried beef and bacon, gratined with mountain cheese  
available as a vegetarian option

 **Veltliner Pizzoccheri** 27

buckwheat pasta with potatoes, spinach and savoy cabbage

## FROM OUR CHILDHOOD

 **Grandma's Meatloaf** 34 (200g)

with mashed potatoes, glazed carrots and jus

# FRESH FROM THE FARM

  **Duo of asparagus** 26 (250g)

white and green asparagus served with sauce Béarnaise

with cured ham +13 (100g)

with smoked salmon +16 (100g)

 with a cherry tomato herb salad +8

# SMASH BURGER

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

with lettuce, tomato slice, onions and pickled cucumber +2

burgers can also be served with a gluten-free bun upon request +2

## VEGAN BURGER

  **Beyond Burger** 29 (130g)

Plant-based patty with lettuce, tomato, onions and pickled cucumber,  
served with truffle vayo

# 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** 23 (220g)

veal sausage from Metzgerei Schmid,

named after the traditional children's festival in St. Gallen, served with onion sauce

## FROM THE WATER

**Salmon fillet smoked over an open fire on our terrace** 31 | 39 (100g | 200g)

available every Friday evening

# 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



## SIDES

- ✱ **Pommes Allumettes** 8
- ☙ **Mashed potatoes** 9
- ☙ **Quark Pizokel** with mountain cheese, bacon, cream sauce, and crispy fried onions 13
- ✱ **White and green asparagus** 12
- ☙ **Glazed carrots** 9
- ☙ **Green side salad** choice of balsamic, Italian, or French dressing 7

## SAUCES

- ☙ **Uondas sauce** hollandaise refined with tomatoes 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
- ✱ **Truffel vayo** vegan mayonnaise with truffle base 4

# 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.

## THE CLASSIC

**Original** 19 | 13 (regular | small)

with bacon and onions

## THE SPICY ONE

**Diavolezza** 24 | 18 (regular | small)

with spicy salami, tomato, aged mountain cheese and onion

## THE POPULAR ONE

 **Caprese** 23 | 17 (regular | small)

with mozzarella, basil pesto and diced tomatoes

## THE INSIDER TIP

**Salmone** 25 | 19 (regular | small)

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

## THE SEASONAL

 **Prümavaira** 24 | 18 (regular | small)

with green asparagus, cherry tomatoes, pine nuts, and lemon olive oil

## THE SWEETS

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

 **Chocolate banana tarte flambée** 18 | 12

# DUTSCHARIAS – FOR THE SWEET TOOTH

VANILLA SOFT ICE CREAM. WITH REAL VANILLA.

ACCORDING TO OUR SECRET RECIPE  

## THE ORIGINALS

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

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

**Tschiculatta** 12 | 9

vanilla soft ice cream with Toblerone pieces and chocolate sauce

## WITH A SHOT

**Tschutsch** 12 | 9 (big | small)

vanilla soft ice cream with Baileys, Braulio or Röteli

## THE FRUITY ONE

**Freja** 13 | 10 (big | small)

vanilla soft serve with fresh strawberries and homemade strawberry sauce

## STILL CRAVING MORE?

 **Café Gourmand** 8

coffee or espresso with 20g of broken chocolate from Gianottis Pontresina  
or a mini vanilla soft ice cream sample