

WELCOME TO RESTAURANT UONDAS!

ALPINE FOOD STORIES – SINCE 2011.

Allergens

-  contains lactose
-  vegan
-  vegetarian
-  contains gluten

Gluten: cross-contamination cannot be ruled out due to the Flammkuchen kitchen.

Detailed allergen information for our dishes is available from our service team on request.

Origin

Beef – Switzerland

Veal – Switzerland

Angus beef – Rio de la Plata/Argentina

Bratwurst – Switzerland

Salmon / smoked salmon – Norway/Switzerland

Bread – Switzerland

Venison – Switzerland

Roe deer – Switzerland

Wild boar – Switzerland

SALADS AND SOUPS

CRISP, WARMING AND SEASONAL –

FRESH SALADS AND FINE SOUPS FOR EVERY TASTE.

FROM THE SOUP POT



Cream of pumpkin soup 12 | 17

with pumpkin seeds and pumpkin seed oil



Grisons barley soup 12 | 17

with Graubünden raw ham, chives, vegetables and cream

FRESH FROM THE FIELD



Leaf salad 12

with mixed seasonal salad leaves



Autumn salad 14

with mixed salad leaves, grapes, pears, nuts and figs



with sautéed mushrooms 100g +14

with sautéed strips of red deer entrecôte 100g +26



Lamb's lettuce 18

crisp lamb's lettuce with boiled egg and croutons

optionally with fried bacon 50g +6

DRESSINGS



choice of balsamic, Italian, French or lime-soy dressing



STARTERS – ANTIPASTI

SMALL, REFINED AND FULL OF FLAVOUR –

OUR STARTERS WHET THE APPETITE.

FRESH, SEASONAL AND PREPARED WITH CARE.

Lostallo Ceviche 19

alpine salmon from Misox in mango-citrus broth with crispy chilli oil, grapefruit and dill



Aubergine croquettes 13

with aioli and Pecorino snow

FOR TARTARE FANS



Beef tartare 23 | 33 (starter 70g | main course 140g)

finely chopped tartare of Swiss beef,
classically seasoned with grilled brioche



Carrot tartare 17 | 28 (starter 70g | main course 140g)

with carrot chips, horseradish mustard and wood-fired flatbread

PASTA –

AS PRIMO OR SECONDO

LIGHT RIGATONI WITH CHARACTER. FROM FRESH INGREDIENTS TO
REFINED FLAVOURS.



Rigatoni ai funghi 22 | 29

Pasta in mushroom sauce with sautéed mushrooms, roasted hazelnuts and herbs

gluten-free pasta is also available on request +2

GAME DISHES

AUTUMN AT ITS BEST.

AROMATIC GAME, RICH SAUCES AND CLASSIC ACCOMPANIMENTS BRING THE FLAVOURS OF THE SEASON TO THE PLATE.



Roe deer escalope 49 (180g)

tender roe deer escalopes with creamy game sauce, quark pizokel, red cabbage, glazed chestnuts, Brussels sprouts and pear with lingonberries



Red deer stew 46 (160g)

with a rich game braising sauce, pearl onions, bacon and croutons
with quark pizokel, red cabbage, glazed chestnuts, Brussels sprouts and lingonberry pear

GAME FROM THE GRILL

Red deer entrecôte «Café de Paris» 49 (200g)

gratinated with Café de Paris

Cut of the day «Wild boar entrecôte » 2.5 / 10g

Wild boar from Tessin, Switzerland

the currently available cuts are listed on our board

MEAT-FREE HAPPINESS



Autumn plate 26

with quark pizokel, red cabbage, glazed chestnuts, Brussels sprouts and lingonberry pear

FROM THE WATER

THE ALTERNATIVE TO MEAT

Lake Sempach whitefish fillet «Zug style» 36 (200g)

with beurre blanc and chive oil

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

available every Friday evening

GRILLADAS – HOUSE-AGED AT HOTEL CHESA ROSATSCH

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

Cut of the day «madürà lamb» 4 / 10g

Engadin lamb chop, bone-aged for 2–4 weeks

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

Engadin veal chop, bone-aged for 5–6 weeks

Cut of the day «madürà beef» 3 / 10g

Engadin beef chop, bone-aged for 7–8 weeks



SIDES

✱ **Pommes Allumettes** 8

✱ **Autumn vegetables** 8

✱ **Green side salad** 7

✱ **Rosemary roast potatoes** 9

🌿 🌿 **classic game accompaniments** 13

Quark pizokel, red cabbage, glazed chestnuts, Brussels sprouts and pear with lingonberries

SAUCES

🍷 **Uondas Sauce** with tomato-enriched hollandaise 4

🌿 **spicy Aji-Amarillo chilli sauce** made with a South American chilli variety 4

🌿 **melted Café de Paris** with parsley, chives, dill and garlic 4

🌿 🍷 **Béarnaise** hollandaise refined with tarragon 4

Port wine jus a reduction of classic Tawny Port 4

GRILLADAS – FROM THE LAVA-STONE GRILL

GRILLED DISHES WITH A STORY.

INSPIRED BY THE BACHARIA ENGIADINAISA – WHERE THE HEIMATLI STANDS TODAY, LUKAS KUNZ-CANTIENI'S BUTCHER SHOP ONCE STOOD.



Rosatsch-style «Veal Duo» 119

Côte de Veau grilled on the T-bone, fillet removed beforehand and served as tartare with quail egg and brioche (for 1–2 people)

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

gratinated with Café de Paris

SWISS CLASSICS



St. Gallen Kinderfest Bratwurst 25 (220g)

veal bratwurst from Metzgerei Schmid with onion sauce

SMASH BURGER

BORN IN KANSAS CITY IN THE 1930S.

SMASHED DIRECTLY ON THE GRIDDLE – CRISPY OUTSIDE, JUICY INSIDE AND TRADITIONALLY WITHOUT VEGETABLES. BUN APPETIT!



Original Smash Burger 32 (200g)

beef burger with Cheddar, served with Uondas Sauce



Peru Smash Burger 34 (200g)

beef burger with Cheddar, served with spicy Aji-Amarillo chilli sauce from Peru

with lettuce, tomato, onions and pickle +2

the burgers are also available with a gluten-free bun on request +2

VEGETARIAN BURGER



Halloumi Burger 34 (200g)

onion-mango chutney, lettuce, tomato, cucumber, plum relish and peperoncini

FLAMMKUCHEN DAL FUORN



TRIED AND TESTED SINCE 1995. AFTER 24 HOURS OF DOUGH REST, BAKED IN THE WOOD-FIRED OVEN. SERVED IN THE FAMILIAR FORMAT OR AS PICULEZZA.

THE FAVOURITES

Original 19 | 13 (standard size | small)

with bacon and onion

Diavolezza 24 | 18 (standard size | small)

with spicy salami, tomato, aged mountain cheese and onion



Caprese 23 | 17 (standard size | small)

with mozzarella, basil pesto and diced tomatoes

THE NEW ONES

Muntagnas 34 | 28 (standard size | small)

with air-dried venison, shaved Glarner Schabziger,
figs, rocket, pine nuts and honey



Maloja 21 | 15 (standard size | small)

with goat cheese from the Cadurisch family in Maloja, pickled pear,
walnut crunch, herbs and chilli oil

INSIDER TIPS

Salmone 25 | 19 (standard size | small)

with cold-smoked salmon, sour cream, red onions, fried capers and dill

Vadè 34 | 28 (standard size | small)

with madürà veal tartare 100g | 70g, and Hatecke's lardo 30g | 20g, with rocket

DUTSCHARIAS –

FOR DESSERT LOVERS



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

THE ORIGINALS



Schlarigna 14 | 11 (large | small)

Vanilla soft ice with Fuatscha Grassa biscuit, caramel sauce and walnut brittle

Tschiculatta 12 | 9

Vanilla soft ice with Toblerone pieces and chocolate sauce

Tschutsch 13 | 10

Vanilla soft ice with Baileys, Braulio or Röteli

THE SEASONAL ONES

Castagna 14 | 11 (large | small)

Vanilla soft ice with vermicelles and meringue

Pomma 11 | 8

Vanilla soft ice with hot forest berry sauce

STILL NOT ENOUGH?

Café Gourmand 8

Coffee or espresso

with 20g of chocolate pieces from Gianottis Pontresina or a small vanilla soft ice sample



Basque Cheesecake 14

with forest berry sauce



Apple-cinnamon Flammkuchen 22 | 16 (standard size | small)



Chocolate-banana Flammkuchen 22 | 16