

# Bellarvista







# Bellavista

# SURLEJ

a family affair  
since 1987

**Welcome at Bellavista!**  
**Your family Kleger:**  
**Beni & Corinna**  
**Nicolas & Fabian & Elena**



# Salads



<b>Colorful mixed salad</b>	16.50
<b>Tomato salad with alpine cheese and herb dressing</b>	21.50
<b>Spinach salad with dried tomatoes and artichokes, on balsamic vinegar</b>	19.50
<b>Fresh salad “Bellavista” with grilled king prawns</b>	28.50
<b>Autumn salad with grilled slices of venison and delicate wild mushrooms</b>	29.50

# Bellavista



## GROTTO

homemade  
delicious



# Soups



<b>Barley soup according to a traditional “Engadine” recipe</b>	16.50
<b>Broth of chamois with ravioli</b>	16.50
<b>Pumpkin-Ginger soup with fine smoked salmon</b>	18.50
<b>Homemade lentil soup with crispy bacon</b>	21.00
<b>Red curry soup with king prawn</b>	36.00

# Our own dried meat

<b>Small plate of homemade, mixed air-dried meat specialties</b>	29.50
<b>Engadine Salametti</b>	12.50
<b>Grisons air-dried venison with Parmesan cheese, artichokes and dried tomatoes</b>	31.00
<b>Grisons air-dried beef from our own drying facilities</b>	32.00



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## RELAX

body and soul

Hotel Bellavista – Via da l’Alp 6 – 7513 Surlej  
[www.bellavista.ch](http://www.bellavista.ch) – [info@bellavista.ch](mailto:info@bellavista.ch) – +41 818386050



# Cold Starters



<b>Smoked fillet of salmon with horseradish</b>	26.00   38.00
<b>“Mare e Monti” Finest variation with terrine of foie gras and venison carpaccio, oven-fresh goose liver, smoked salmon and a king prawn</b>	38.50
<b>Carpaccio of venison with a Parmesan cheese mousse</b>	32.00
<b>Marinated tuna tartare with grilled king prawn</b>	28.50
<b>Exquisite home-made terrine of foie gras</b>	36.00   56.00
<b>“Vitello tonnato” with cherry tomatoes and capers</b>	28.50



# Warm Starters



<b>“Tomme vaudoise” raclette with air-dried “breasola” beef</b>		24.00
<b>Grison polenta with sautéed ceps mushrooms</b>	22.00	29.50
<b>Oven-fresh slice of goose liver with lentils</b>		34.00
<b>Pistachio Tunatataki with traditional barley risotto and “fave” beansi</b>		36.00

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## HOME

stay once, carry  
memories forever



# Pasta



<b>Home-made Penne noodles with slices of venison and ceps mushrooms</b>	24.00   34.00
<b>Spaghetti served with fresh tomato sauce</b>	22.00
<b>Spaghetti with minced meat sauce</b>	22.00
<b>Homemade Ricotta cheese and spinach ravioli served with morel and chanterelle sauce</b>	32.00
<b>“Pizzoccheri Valtellinesi” Freshly prepared buckwheat noodles with regional cheese</b>	22.00   28.50
<b>Gnocchi Piemontesi served on a Gorgonzola cheese sauce</b>	22.00   28.50



# Fish Dishes



<b>Fresh grilled sole on sage butter served with new potatoes and spinach</b>	58.00
<b>Grilled Zander with vegetable tapenade accompanied by spinach, eggplant and fennel</b>	46.00
<b>Sautéed king prawns on a spicy sauce with potatoes, cherry tomatoes and capers</b>	48.00
<b>Grilled tuna steak with barley risotto</b>	58.00

# Bellarista

## NIGHTS

make it yours

Reservieren Sie unsere exklusive Jagdhütte „Baita“ für Ihren nächsten massgeschneiderten Anlass und feiern Sie bis in die frühen Morgenstunden.

*Prenotatevi la nostra confortevole „Baita“ di caccia per vostro prossimo evento e festeggiate fino le ore del mattino.*





# Game specialties from our own hunting



**Finely sliced venison served with homemade risotto** 44.00

**Tender medallions of venison with wild thyme and delicate mushroom sauce** 49.00

**Sliced entrecote of venison served with ceps and richly garnished with our game side dishes** 54.00

**Chamois ragout from the "Roseg" valley** 42.00

**Venison fillet «Stroganoff», an exceptional game specialty with an exquisite Cognac scented, creamy sauce and mushrooms** 49.00

**Our best saddle of venison "Baden-Baden"** 62.00

*Most of the game dishes are accompanied by red cabbage, chestnuts, red cranberries and «Krautpizokel»*

**For 2 people**

**Our famous fondue chinoise with venison, veal and beef served with several sauces and supplements** p.P. 65.00



# Classics



<b>Grilled veal sausage with roesti potatoes and vegetables</b>	<b>26.50</b>
<b>Traditional «Wiener Schnitzel» with French-fried potatoes and vegetables</b>	<b>48.00</b>
<b>Sliced veal «Zurich style» on a creamy mushroom sauce and golden-brown roesti potatoes</b>	<b>46.00</b>
<b>Homemade «Engadin» sausage with polenta and vegetables</b>	<b>28.50</b>

visit also  
**SALASTRAINS**  
by family Kleger



**Hotel Salastrains**  
**Via Salastrains 12**  
**7500 St. Moritz**  
**[www.salastrains.ch](http://www.salastrains.ch)**  
**[info@salastrains.ch](mailto:info@salastrains.ch)**  
**+41 81 830 07 07**



# Meat Dishes



<b>Roasted quail with classic risotto and cherry-tomatoes</b>	<b>38.50</b>
<b>Braised veal cheek with fresh spinach and polenta</b>	<b>48.00</b>
<b>The best beef fillet with green-pepper sauce, vegetables and French fries</b>	<b>59.00</b>
<b>Grilled escalope of veal with fresh salads</b>	<b>42.00</b>

If you want to know more about the provenance or contained allergens of our dishes please just ask your waiter.

All prices are in CHF and include all VAT-Taxes.





