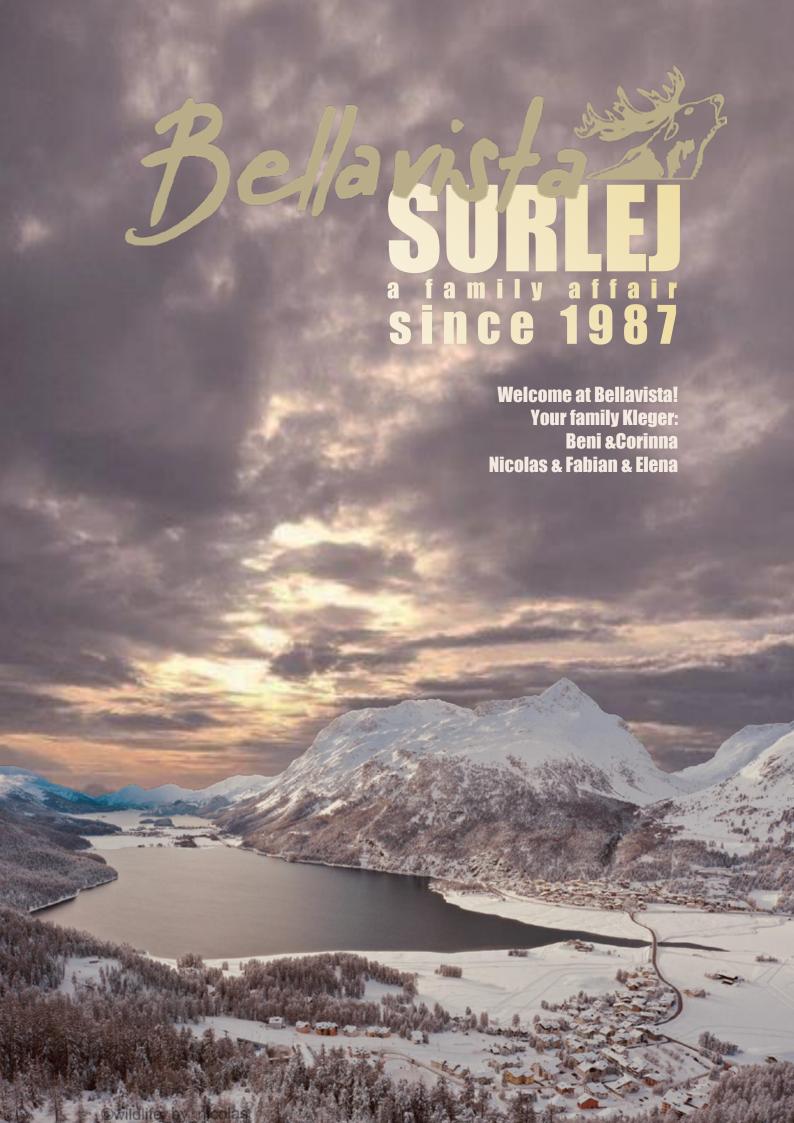
Bellavista







Salads



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



Soups

Bellavista

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

Our own dried meat

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



Cold Starters



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

Warm Starters



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



Pasta

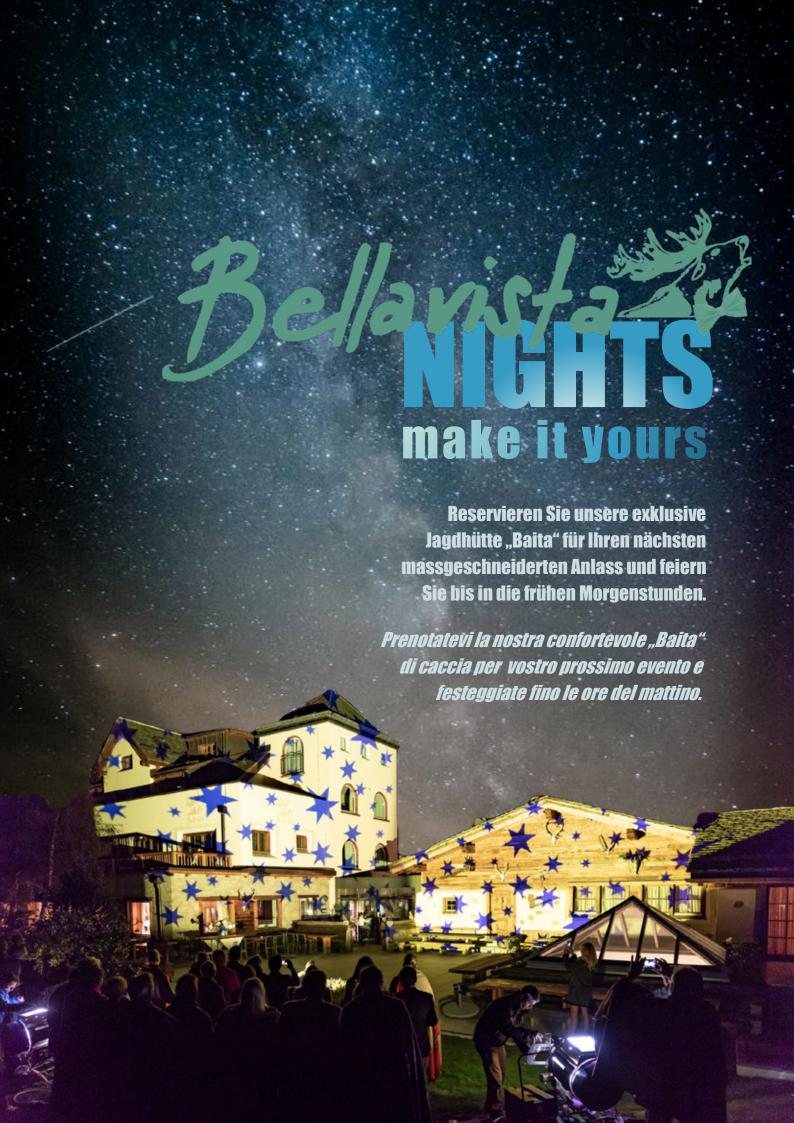


Home-made Penne noodles with slices of venison and ceps mushrooms	24.00	34.00
Spaghetti served with fresh tomato sauce		22.00
Spaghetti with minced meat sauce		22.00
Homemade Ricotta cheese and spinach ravioli served with morel and chanterelle sauce		32.00
"Pizzoccheri Valtellinesi" Freshly prepared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

Fish Dishes



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



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

For 2 people
Our famous fondue chinoise with venison,
veal and beef served with several sauces and supplements p.P. 65.00

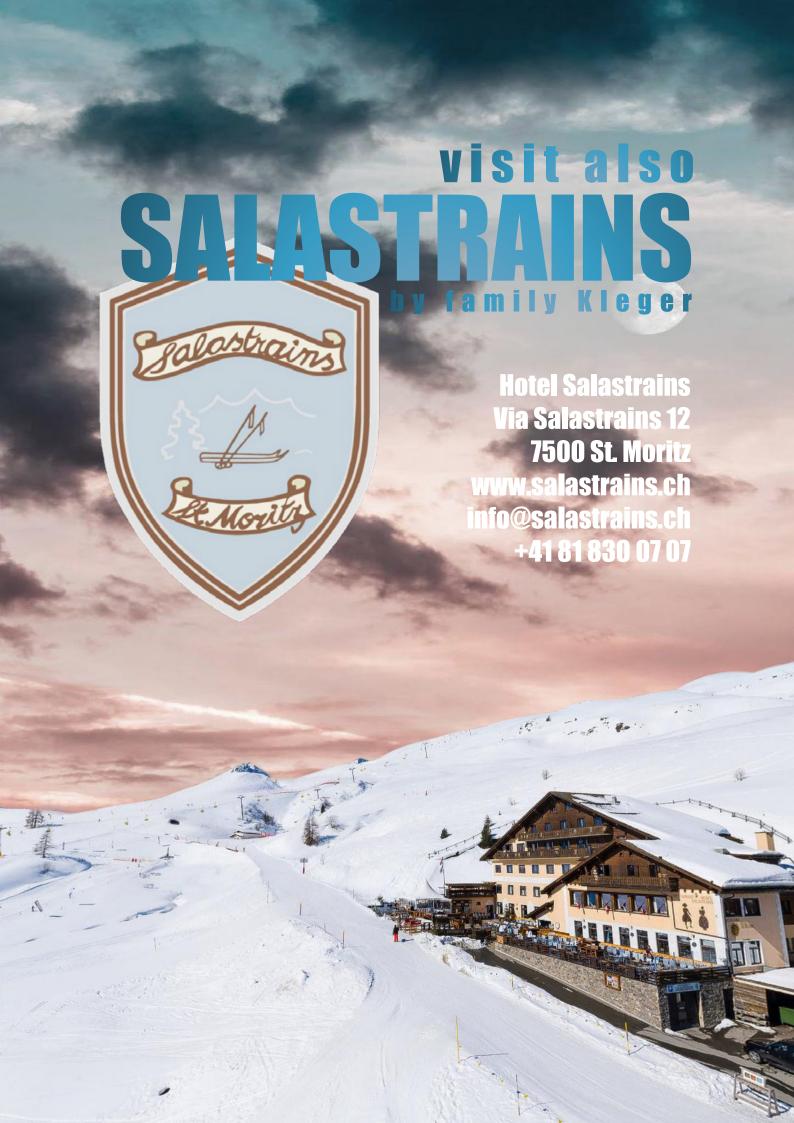
Most of the game dishes are accompanied by red cabbage,

chestnuts, red cranberries and «Krautpizokel»

Classics



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



Meat Dishes



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

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.



