

Hochendörfer's
RESTAURANT
PONTRESINA

Fishmenu

Appetizers

Fish appetizers Chef's Style

Soup

Fish soup with garlic bread

Salad

Season salad with shrimp on french or italian sauce

Main dish

Fillet of char poached in Pinot Gris, Spinach and steamed potatoes

Dessert

Tonka beans parfait with wild berries jelly

3 Course Menu	48
4 Course Menu	55
5 Course Menu	62



Our Restaurant has been awarded with Golden Fish. That means that our Chef Andrea Berti and his team put special attention tot he culinary importance of the fish preparation.. We become our fresh fish daily from a local fishmonger who buys it every day in the market in Zürich or Milano.

Cold appetizers

	small portion	large portion
Marinated beef carpaccio with rucola salad, boletus mushrooms and parmesan		25
„Curuña“ marinated salmon with toast and butter		21
Vitello tonnato, thin slices of roasted veal with tuna fish sauce, capers and lemon		19
Mixed fish appetizer		19




Soups

Fish soup with garlic bread		13
Tomato cream soup		10
Barley soup Engadine style		14
Veal cream soup with Riesling & Sylvaner white wine		11

Salads

Green salad		10
Mixed season salad		11
Albris salad with raw vegetables, egg and pine-nuts		13

Pasta, Risotto and vegetarian dishes

Home made Ravioli stuffed with meat or ricotta cheese with butter, Parmesan cheese and sage or Chef's style		16	22
Homemade potato dumplings with boletus, herbs and pine-nuts		17	23
Risotto citrus fruits		17	23
Saffron risotto with grilled angler fish and fresh horseradish		26	42

Länderherkunft Fleisch (Lieferanten: Peduzzi Savognin, Heuberger St. Moritz, Lardi Poschiavo):
Kalb: Schweiz, **Rind:** Schweiz, Argentinien*, Südafrika*, **Lamm:** Neuseeland, **Wild:** Österreich, Schweiz
Länderherkunft Fisch (Lieferanten: Geronimi St. Moritz, Bianchi Zürich)

Fresh water fish

	small portion	large portion
Perch fillets sauted with brown butter and almonds	29	39
Char fillets poached with chive sauce	29	39
Trout fillets with lemon sauce	29	39

Sea & Shellfish

(only in the à la carte restaurant)

Baby turbot, sole, bass, angler fish, (on daily availability)		Market price
Bass in a salt crust, on pre-booking (from two persons)		Market price
Mixed fish plate (up two personsn, price per person) with shrimps, angler fish, baby turbot, fried perch		66

Side dishes:

Rice, steamed potatoes, saffron- pilaw-rice or mashed potatoes
Vegetables or spinach, brown butter and fresh horseradish
(one side dish is included in the price, for each additional side dish the surcharge is CHF 5.--)

Meat – Specialities from our Chef

Carpaccio Andrea, tepid beef carpaccio with herb butter Sautéed mushrooms and potato cream (only in the evening)	30	40
Sliced veal „Zürich“ style	28	38
Fillet of beef with béarnaise sauce or herb butter and vegetables with herb butter or bérnaise sauce		49
Veal escalope with lemon sauce and spinach	28	38
„Pontresiner Blätzli“, small grilled beef fillets with pepper corns, brown butter and spinach	28	38
Entrecôte with béarnaise sauce and vegetables		47
Breaded veal escalope	28	38

Side dishes:

Rösti (with or without bacon), french fries, noodles, gratinated potatoes, mashed potatoes

Länderherkunft Fleisch (Lieferanten: Peduzzi Savognin, Heuberger St. Moritz, Lardi Poschiavo):

Kalb: Schweiz, **Rind:** Schweiz, Argentinien*, Südafrika*, **Lamm:** Neuseeland, **Wild:** Österreich, Schweiz

Länderherkunft Fisch (Lieferanten: Geronimi St. Moritz, Bianchi Zürich)

Egli: Schweiz, Estland, **Saibling:** Schweiz, Estland, **Forelle:** Schweiz, Italien **Babysteibutt:** Holland, **Seeteufel:** Grossbritannien, **Seezunge:** Nordsee; **Wolfsbarsch:** Frankreich, Griechenland, **Riesenkrevetten:** Vietnam

* kann mit nichthormonellen Leistungsförderern, wie Antibiotika, erzeugt worden sein. Kann mit hormonellen Leistungsförderern erzeugt worden sein. Preise inkl. 7,7 % MWST

Sweet dishes

Home-made chocolate mousse with mango salad	13
Tonka beans parfait with wild berries jelly	13
Passion fruit cream Bavarian with mango salad	13
Sabayon with Marsala / Sabayon with Marsala and vanilla ice cream	15/17
Homemade catalane cream with or without whipped cream	10/9
Original homemade Engadin tart with almond cream	6
Homemade walnut tart	6
Fresh fruit salad with or without whipped cream	11/10
Kochendörfer's Iced coffee with Kahlúa	12
A little sin – mini desserts: Home-made chocolate mousse, catalane cream, fruit salad with vanilla ice cream, mini Romanoff, mini Dänemark, mini Kochendörfer's coupe	per mini dessert 5

Our ice creams and Sherbets

Vanilla, Chocolate, Mocca, Mango, Lemon, Strawberry, each ball of your choice with whipped cream	3.50 1.50
---	--------------

Milkshakes

Vanilla, Strawberry, Chocolate, etc....	8
---	---

Our coupes

Kochendörfer's Coupe, Vanilla and mango ice cream with mango salad and mint	13
Coupe Dänemark, Vanilla ice cream hot chocolate sauce, whipped cream	13
Coupe Romanoff Vanilla ice cream, strawberry sherbet, strawberries, whipped cream	13
Clown Coupe, Vanilla ice-cream, strawberry sherbet, whipped cream	9
Vienna chocolate coupe Vanilla ice-cream, chocolate, whipped cream	13
Vienna coffee coupe Vanilla ice cream, coffee, whipped cream	13
Affogato al caffè, 1 ball of vanilla ice cream Espresso	8
Lemon sherbet with Wodka	12