

## Easy starting...

smaller  
portion

<b>Summer plate</b> Bruschetta with tomatoes, San Daniele ham and cold melon soup	18.00
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## Starters

smaller  
portion

<b>Kochendörfer's variation of fish starters</b> Variation of freshwater and saltwater fish	19.00
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**Oven baked vegetables with fresh goat cheese from Tschlin** v  
lukewarm, flavored with honey and fresh herbs 21.00

**Smoked salmon „La Curuna“** 21.00  
Classically garnished, served with toasted, homemade bread

*Good to know: the salmon filets are smoked by Geronimi from St. Moritz, Europe's highest salmon smokery*

**Vitello Tonnato** 21.00  
Thin sliced roast veal on tuna sauce, garnished with capers from Pantelleria and fresh lemon

**Beef steak tatar** 22.00 28.00  
Mildly seasoned, eggs, Datterini tomatoes, capers and onions, served with homemade toasted bread

Salads	smaller portion
Green leaf salad v	11.00
Mixed Albris salad v seasonal leaf salad with fresh vegetables, bread croutons, egg and roasted pine nuts	12.50
With perch fillets in beer batter	+ 14.00
Summerly Panzanella v marinated vegetables, oven roasted bread and Datterini tomatoes	15.50

Soups	smaller portion
Fish soup served in a cocotte with garlic bread	16.50
Engadin barley soup according to a traditional recipe	14.00
Veal cream soup with Riesling & Sylvaner white wine	11.00
Soup of the day v	9.50

Gnocchi, Pasta and Risotto	smaller portion
Gnocchi parmigiana style v Gratinated with Parmigiano cream sauce and refined with balsamic vinegar	16.50    23.00
Ricotta Ravioli v with sage butter and Parmigiano Reggiano	18.00    23.00
Ravioli with braised beef served with melted butter, Parmigiano Reggiano and "Prestigio" red wine sauce	19.00    25.00
Risotto with grilled angler fish with Datterini tomatoes and fresh horseradish	28.00    38.00

## Fish dishes from freshwater and saltwater smaller portion

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Sauted perch fillets  
with brown butter and almonds,  
served with steamed potatoes and spinach 31.00 39.00

Sea bass fillet „acqua pazza“  
with Datterini tomatoes, white wine and basil sauce,  
served with steamed potatoes 31.00 39.00

Poached char fillets  
on a light white wine and chive sauce,  
served with rice and spinach 31.00 39.00

Mixed fish grill 49.00  
grilled angler fish médaillon, bass fillet, perch fillets  
and king prawns, served with a lemon and herb  
vinaigrette with steamed potatoes and spinach

### Filleted for you on the table Market price

Catch of the day  
please pay attention to our blackboard

Sole 400-500 gr (wild-caught fish)  
grilled, with tartar sauce

Baby turbot 400-500 gr (wild-caught fish)  
poached, with white wine and vegetables,  
served with fresh horseradish

Sea bass 49.00  
oven baked, with fresh herbs

Salt-crusted sea bass (wild-caught fish) on pre-order, from two persons	Market price
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Side dishes:  
Rice, saffron-rice, steamed potatoes, spinach or roasted  
vegetables

Supplementary side dishes on request 5.50

## Meat

smaller  
portion

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Sliced veal 38.00  
on a creamy mushrooms sauce, served with rösti

„Pontresiner Plätzli“ 32.00 38.00 Small, thin beef fillets with peppercorns and brown butter, served with spinach and gratinated potatoes
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Breaded veal escalope Vienna style 38.00  
with French fries

Grilled sirloin steak 250 gr 47.00  
served with roasted vegetables and homemade herb butter or  
bearnaise sauce

Grilled fillet of beef 200 gr 49.00  
served with roasted vegetables and homemade herb butter or  
bearnaise sauce

Our grilled meat is accompanied by the following side dishes:  
Rösti, French fries, Noodles or gratinated potatoes

## Sweet dishes from our patisserie

smaller  
portion

Sabayon with / with vanilla ice cream	15.00	17.00
Chocolate mousse with mango salad		13.00
Tonka beans parfait with apricot jelly		13.00
Passion fruit cream with mango salad		13.00
Catalan cream with whipped cream		9.00 + 1.00
Kochendörfer's Engadin tart		6.00
Local nut pie		6.00
Fresh seasonal fruit salad with whipped cream		10.00 + 1.00
Kochendörfer's iced coffee with Kahlúa		12.00
Mini desserts Chocolate mousse, Catalan cream, fruits salad with vanilla ice cream, mini coupe Romanoff, mini coupe Dänemark and mini Kochendörfer's coupe	Per dessert	5.00

## Coupes und Milkshakes

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<b>Our ice cream and sherbet flavors</b>	per	3.50
Ice cream: vanilla, chocolate, coffee	scoop	
Sherbets: mango, lemon and strawberry with whipped cream		+ 1.50
<b>Milkshakes</b>		8.00
Vanilla, strawberry, chocolate		
<b>Kochendörfer's Coupe</b>		13.00
Vanilla and mango ice cream with mango salad and mint		
<b>Coupé Dänemark</b>		13.00
Vanilla ice cream hot chocolate sauce, whipped cream		
<b>Coupé Romanoff</b>		13.00
Vanilla ice cream, strawberry sherbet, strawberries, whipped cream		
<b>Clown Coupé</b>		9.00
Vanilla ice cream, strawberry sherbet, whipped cream		
<b>Vienna chocolate coupe</b>		13.00
Vanilla ice cream, chocolate, whipped cream		
<b>Vienna coffee coupe</b>		13.00
Vanilla ice cream, chocolate, whipped cream		
<b>Affogato al caffè</b>		8.00
One scoop of vanilla ice cream, Espresso		
<b>Colonel</b>		12.00
Lemon sherbet with Wodka		

## Partners and information

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We are only as good as our ingredients! We use Swiss food whenever possible; and strive for long-term and respectful partnerships with our suppliers.

### Meat

Peduzzi Savognin, Heuberger St. Moritz and Lardi Poschiavo

Country of origin meat:

Veal: Switzerland, Beef: Switzerland, Lamb: New Zealand

Venison: Switzerland, Austria

### Fish & sea food

Geronimi St. Moritz, Bianchi frisch Fisch Zürich

Country of origin fish:

Perch, char, trout: Switzerland, Europe

Angler, sole and sea bass (wild-caught fish): Northeast Atlantic, North Sea

Baby turbot: Northeast Atlantic, Mediterranean Sea

King Prawns: Vietnam

### Vegetables

Venzi + Paganini, Samedan

### Cheese

Sennerei, Pontresina

### Olive oil

Nicoletta Bava, Frantoio La collacchia, Tuscany

## Allergens

Information about ingredients that can trigger allergies or other undesirable reactions can be obtained from our service staff on request.

All prices include 7.7 % VAT.