

Easy starting...

smaller
portion

Tuna tartar with avocado and Wasabi mayonnaise	22.00
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Starters

smaller
portion

Kochendörfer's variation of fish starters with marinated char, tuna tartar and octopus salad	23.00
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Beef carpaccio 'Pizzaiola style'
with olives, tomato cubes and oregano 25.00

Smoked salmon „La Curuna“ 21.00
Classically garnished, served with homemade brioche toast
and horseradish foam

*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, with 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
Italian bread and vegetables salad either with Apulian burratina (creamy mozzarella cheese) v or with chicken breast		16.50 19.00
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	
Home-made Gnocchi – potato dumplings with Italian sausage and vegetables	16.50	21.00
Homemade Ravioli v with ricotta and eggplant, on tomato sauce, with Datterini tomatoes	18.00	23.00
Melanzane alla Parmigiana v Eggplant baked in a dish with tomato sauce, parmesan and mozzarella cheese		21.00
Liguine al pesto Genovese v with pesto sauce, potato cubes and green beans	18.00	23.00
Lemon risotto with grilled angler fish with Wakame seaweeds and fresh horseradish	28.00	38.00

Fish dishes from freshwater and saltwater smaller portion

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

Sea bass fillet served in the 'cocotte' 39.00
 with Datterini tomatoes, olives and capers, served with
 steamed potatoes

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

Mixed fish grill 49.00
 grilled pike perch, sea bass, char, perch and king
 prawns, served with a lemon and herb vinaigrette,
 steamed potatoes and cream 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 and served with tartar sauce

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

Sea bass 49.00
 cooked in the oven with fresh herbs

Salt-crusted sea bass (wild-caught fish) Market price
 on pre-order, from two persons

Side dishes:
 Rice, steamed potatoes, cream spinach or roasted
 vegetable

One side dish included -supplementary side dishes 5.50
 on request

Meat

smaller
portion

Sliced veal 'Chef style' 38.00
on a creamy herb sauce, served with hash browns

„Pontresiner Plätzli“ 38.00 Small, thin beef fillets with peppercorns and herb butter, served with cream spinach and gratinated potatoes
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Breaded veal cutlet 45.00
with rocket salad, Datterini tomatoes and French fries

Saltimbocca alla romana 37.00
Sautéed veal escalope with prosciutto and sage
served with saffron risotto

Châteaubriand à la mode Albris (600 gr for 2 persons) p.p. 68.00
Grilled double fillet steak served with vegetables, oven potatoes
and bearnaise sauce

Grilled beef fillet (200 gr) 54.00
with vegetables, hash browns and bearnaise sauce

Sweet dishes from our patisserie

smaller
portion

Sabayon with Marsala Wine / with vanilla ice cream	15.00	17.00
Chocolate mousse with mango salad		13.00
White coffee parfait with Whisky		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, fruit salad with vanilla ice cream, mini coupe Romanoff, mini coupe Dänemark and mini Kochendörfer's coupe	Per dessert	5.00

Coupes und Milkshakes

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

Partners and information

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, Lardi Poschiavo and Bianchi Zurich

Country of origin meat:

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

Venison: Switzerland, Austria

Fish & sea food

Geronimi St. Moritz, Bianchi frisch Fisch Zürich, Rageth Landquart

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, Giuriani Castasegna

Cheese

Sennerei, Pontresina; Kloster Münstair

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.