

Easy starting...

Tuna tartar with avocado and Wasabi mayonnaise	24.00
--	-------

Starters

Kochendörfer's variation of fish starters with Swiss smoked salmon from Lostallo, tuna tartar and batter-fried fish	26.00
--	-------

Swiss smoked salmon from Lostallo Classically garnished, served with homemade brioche toast and horseradish foam	25.00
---	-------

*Good to know: Swiss Lachs processes exclusively fish from its own fish
farm in Lostallo, Grisons*

Vitello Tonnato Thin sliced roast veal on tuna sauce, garnished with capers from Pantelleria	23.00
---	-------

Beef steak tatar (70g) Mildly seasoned, with capers and onions, served with homemade toasted bread	24.00
---	-------

Artichoke salad v with gratinated honey-goat cheese	22.00
---	-------

Salads

Green leaf salad v	12.00
Mixed Albris salad v seasonal leaf salad with fresh vegetables, bread croutons, egg and roasted pine nuts	14.50

Soups

Fish soup served in a cocotte with garlic bread	18.50
Engadin barley soup according to a traditional recipe	14.00
Veal cream soup with Riesling & Sylvaner white wine	13.00
Soup of the day	10.50

Gnocchi, Pasta and Risotto

		smaller portion
Homemade Ravioli with brasato served with butter and Parmigiano Regiano	18.00	23.00
Gnocchi – potatoe dumplings v with oven-roasted vegetables and mushrooms		21.00
Linguine with king shrimps, zucchini and clams	18.00	23.00
Lemon risotto with grilled angler fish with Wakame seaweeds and fresh horseradish	29.00	39.00

Fish dishes from freshwater and saltwater

smaller
portion

Sauteed perch fillets with brown butter and almonds, served with steamed potatoes and Albris style spinach	34.00	42.00
Sea bass fillet served in the 'cocotte' with Datterini tomatoes, olives and capers, served with steamed potatoes		42.00
Poached char fillets on a light white wine and chive sauce, served with rice and Albris style spinach		42.00
Mixed fish grill grilled pike perch, sea bass, char, perch and king prawns, served with a lemon and herb vinaigrette, steamed potatoes and Albris style spinach		52.00

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
or fried with Datterini tomatoes, olives and capers

Sea bass 400-500 gr
cooked in the oven with fresh herbs

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

Side dishes:

Rice, steamed potatoes, spinach Albris style or roasted
vegetables

One side dish included -supplementary side dishes
on request

5.50

Meat

Sliced veal 'Chef style' 41.00
served with hash brown potatoes

„Pontresiner Plätzli“ 41.00 Small, thin beef fillets with peppercorns and herb butter, served with cream spinach and gratinated potatoes
--

Breaded Viennese veal schnitzel 42.00
with parsley potatoes and cranberries

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

Deer fillet 52.00
with mustard honey crust, spaetzle and red cabbage

Sweet dishes from our patisserie

Sabayon with Marsala Wine / with vanilla ice cream 16.00 / 18.00

Chocolate mousse with mango salad 14.00

Tiramisù 14.00

Passion fruit cream with mango salad 14.00

Catalan cream 10.00
with whipped cream + 1.00

Kochendörfer's Engadin tart	6.00
-----------------------------	------

Local nut pie 6.00

Fresh seasonal fruit salad 11.00
with whipped cream + 1.00

Kochendörfer's iced coffee with Kahlúa 13.00

Mini desserts	Per	6.00
Chocolate mousse, Catalan cream, fruit salad with vanilla ice cream, mini coupe Nesselrode, mini coupe Dänemark and mini Kochendörfer's coupe	dessert	

To accompany the dessert, we recommend....

Porto, Sandeman 4cl 7.80

Château Coutet, Premier Cru Classé, Sauternes-Barsac 10cl 20.00

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		9.00
Vanilla, strawberry, chocolate		
Kochendörfer's Coupe		14.00
Vanilla and mango ice cream with mango salad and mint		
Coupé Dänemark		14.00
Vanilla ice cream hot chocolate sauce, whipped cream		
Coupé Nesselrode		14.00
Vanilla ice cream, chestnut puree, meringue and whipped cream		
Clown Coupé – for our little guests		9.00
Vanilla ice cream, strawberry sherbet, whipped cream and smarties		
Vienna chocolate coupe		14.00
Vanilla ice cream, chocolate, whipped cream		
Vienna coffee coupe		14.00
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 or Netherlands, Beef: Switzerland, Ireland, Lamb: Ireland

Venison: Switzerland, Austria

Fish & sea food

Geronimi St. Moritz, Bianchi frisch Fisch Zürich, Rageth Landquart, Swiss Lachs Lostalio

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

Il Franto, Olearia Caldera, Lago di Garda

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.