

Easy starting...

Tuna tartar with avocado and Wasabi mayonnaise	26.00
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Starters

Kochendörfer's variation of fish starters with Swiss smoked salmon from Lostallo, tuna tartar and batter-fried fish	27.00
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New

Grilled Tomino cheese v
served with caramelized onions and artichoke salad

22.00

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

27.00

*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

25.00

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
New	Winter salad v with fennel, oranges, and grilled prawns	21.50

Soups

	Rich fish and mussel soup 'Albris' with garlic bread	18.50	26.00
	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	
	Gnocchi – potato dumplings v with oven-roasted vegetables and mushroom	18.50	23.00
New	Homemade Ravioli with brasato served with butter and Parmigiano Reggiano	19.00	25.00
	Homemade Tagliolini with king shrimps, zucchini, and clams	25.00	29.00
	Lemon risotto with grilled angler fish with Wakame seaweeds and fresh horseradish	29.00	39.00

Fish dishes from freshwater and saltwater

smaller
portion

Sauted Swiss perch fillets with brown butter and almonds, served with steamed potatoes and Albris style spinach	39.00	47.00
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 steamed potatoes 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		54.00

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

6.00

Meat

Sliced veal 'Chef style' 44.00
on a creamy herb sauce, served with hash brown potatoes

„Pontresiner Plätzli“ 44.00 Small, thin beef fillets with peppercorns and herb butter, served with cream spinach and gratinated potatoes
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Breaded Viennese veal schnitzel 44.00
with French fries and cranberries

New 'Ossobuco' 42.00
served with saffron risotto

Châteaubriand à la mode Albris (600 gr for 2 persons) p.p. 72.00
Grilled double fillet steak served with vegetables, oven potatoes
and bearnaise sauce

Grilled beef fillet (200 gr) 55.00
with vegetables, hash browns and bearnaise sauce

New 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
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Chocolate mousse with mango salad		14.00
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Tiramisù		14.00
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Lukewarm apple strudel with vanilla sauce		14.00
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Catalan cream with whipped cream		10.00 + 1.00
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Kochendörfer's Engadin tart		6.00
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Local nut pie		6.00
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Fresh seasonal fruit salad with whipped cream		11.00 + 1.00
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Kochendörfer's iced coffee with Kahlúa		13.00
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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
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Château Coutet, Premier Cru Classé, Sauternes-Barsac	10cl	20.00
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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 Lostallo

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.