

Our game specialities...

Starters	smaller portion
Game starter plate Deer raw ham, venison salsiz and wild boar ham	27.00
Autumn salad Green salad with venison salsiz, pears and nuts	23.00
Pumpkin Cream Soup	12.00
Homemade game ravioli with mushrooms	24.00 30.00

Mains

Saddle of venison 'Val Roseg' (for 2 persons or more, only in the evening) per person 68.00 The saddle of venison is served with spaetzli, cranberries, fruits, glazed chestnuts, red cabbage, and mushroom cream sauce.

Roe deer escalope 'Albris' with mushroom cream sauce	46.00
Sliced venison with mushroom cream sauce	44.00
Deer fillet with mustard crust on a honey sauce	52.00
With the above dishes we serve: Butter spaetzli, apple with cranberries, glazed chestnuts, and red cabbage	
Jugged venison with butter spaetzli, garnished with bread croutons, bacon and mushrooms	43.00
Selection of game garnishes v	27.00
Game Menu	72.00

Game starter plate
Deer raw ham, venison salsiz and wild boar ham

Pumpkin Cream Soup

Deer fillet
with mustard crust on a honey sauce
with butter spaetzli, apple with cranberries, glazed chestnuts, and red cabbage

To accompany the game dish, we recommend....

From the magnum bottle Valpolicella Ripasso, Valpolicella, Cesari	10 cl	10.00
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Easy starting...

Tuna tartar with avocado, red caramelized onions and Wasabi mayonnaise	28.00
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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
To share Share this starter between two people	37.00


Swiss smoked salmon from Lostallo Classically garnished, served with homemade brioche toast and horseradish foam	29.00
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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	27.00
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Beef steak tatar (70g) Mildly seasoned, with capers and onions, served with homemade toasted bread	26.00
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Salads

	Green leaf salad V 	12.00
	Mixed Albris salad V seasonal leaf salad with fresh vegetables, bread croutons, egg and roasted pine nuts	15.00
New	Seasonal salad with batter-fried Swiss perch and tartar sauce	22.50

Soups

	Rich fish and mussel soup 'Albris' with garlic bread	19.50	27.00
	Engadin barley soup according to a traditional recipe		14.00
	Veal cream soup with Riesling & Sylvaner white wine		13.00
	Soup of the day		12.00


Gnocchi, Pasta and Risotto

		smaller portion	
	Gnocchi – potato dumplings V with oven-roasted vegetables	18.50	23.00
New	Homemade Ravioli with Ricotta cheese and spinach V served with a cream of dried tomatoes and pistachios	19.00	26.00
	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 46.00 52.00
with brown butter and almonds,
served with steamed potatoes and Albris style spinach

Sea bass fillet served in the 'cocotte'  44.00
with Datterini tomatoes, olives and capers, served with
steamed potatoes


Poached char fillets 42.00
on a light white wine and chive sauce,
served with steamed potatoes and Albris style spinach


Mixed fish grill  56.00
grilled pike perch, sea bass, char, perch and king
prawns, served with a lemon and herb vinaigrette,
steamed potatoes and Albris style 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
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 6.00
on request


Meat

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

„Pontresiner Plätzli“ 46.00 Small, thin beef fillets with peppercorns and herb butter, served with cream spinach and gratinated potatoes
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Breaded Viennese veal schnitzel 45.00
with French fries and cranberries

Châteaubriand à la mode Albris (600 gr for 2 persons)  p.p. 75.00
Grilled double fillet steak served with vegetables, oven potatoes
and bearnaise sauce

Grilled Irish beef fillet (200 gr)  57.00
with vegetables, hash browns and bearnaise sauce

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


Lukewarm wild berry crumble with vanilla ice cream 14.00

Catalan cream 
with whipped cream 10.00
+ 1.00

Kochendörfer's Engadin tart	6.00
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Local nut pie 6.00

Fresh seasonal fruit salad 
with whipped cream 11.00
+ 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 8.00

Ben Ryé, Passito di Panelleria DOC, Donnafugata 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

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.

V – vegetarian dish



gluten-free dish

All prices include 8.1 % VAT.