

Our game specialties...

Starters

smaller
portion

Carpaccio of air-dried venison ham	27.00
with fresh goat's cheese and chanterelles, served with a fruity, tangy sea buckthorn mousse	
Autumn salad	23.00
Green salad with venison salsiz, pears and nuts	
Pumpkin Cream Soup	12.00
Homemade potato gnocchi with finely chopped hare ragout	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.
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Venison saltimbocca	46.00
with fig sauce	
Sliced venison	44.00
with mushroom cream sauce	
Deer fillet	52.00
with mustard crust on a honey sauce	
With the above dishes we serve: Butter spaetzli, apple with cranberries, glazed chestnuts, and red cabbage	
Jugged venison	43.00
with butter spaetzli, garnished with bread croutons, bacon and mushrooms	
Selection of game garnishes ▼	27.00

Game Menu

Carpaccio of air-dried venison ham
with fresh goat's cheese and chanterelles, served with a fruity, tangy sea buckthorn mousse

Pumpkin Cream Soup

Deer fillet

with mustard crust on a honey sauce

with butter spaetzli, apple with cranberries, glazed chestnuts, and red cabbage

CHF 72.00

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

Sforzato Roncho del Picchio, Fay
Nebbiolo, Italien 2021

10 cl 14.00

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
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To share Share this starter between two people	37.00
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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 Parmesan foam and crispy bacon chips, served with homemade toasted bread	27.00
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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	Autumn salad Green salad with venison salsiz, pears and nuts	23.00

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 with pesto V with oven-roasted vegetables and pine nuts	18.50	23.00
Homemade ravioli with ricotta and spinach V in Datterini tomato sauce with 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	30.00	40.00

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	46.00	52.00
Sea bass fillet served in the 'cocotte'  with Datterini tomatoes, olives and capers, served with steamed potatoes		44.00
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		56.00

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
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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“ 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
supplementary spinach Albris style +6.00

Châteaubriand à la mode Albris (600 gr for 2 persons)  p.p. 75.00
Grilled double fillet steak from Irish beef 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

Warm apple fritters with vanilla sauce 14.00

Catalan cream ☒ 10.00
with whipped cream + 1.00

Kochendörfer's Engadin tart	6.00
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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 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		+ 1.50
with whipped cream		
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 Zufikon

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 Zufikon, 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

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.