

legenda – glossary



vegetarian



vegan



gluten free further dishes possible on request



lactose free



at hotel chesa rosatsch dry-aged meat



cut of the day



from 12 pm to 2 pm | from 6.15 pm to 9 pm



uondas

piña da laina · pasta · grilladas

non-alcoholic drinks

| | | | |
|--|---|------|------|
| nycha kombucha "mountain herbs" | limo from swiss mountain herbs pear lemon mint | 33cl | 6.9 |
| rosé vertschi hugo | vertschi rosé mint lime elderflower syrup | | 13.5 |
| KOA – juice from cocoa pulp | tropical taste, less food waste <i>„tastes like litchi but better“ – cacao farmer ama owusa, ghana</i> | 15cl | 7.9 |
| samuel's himbeerschorle | rose hip tea raspberry juice apple juice | 33cl | 6.9 |
| samuel's apfelschorle | swiss apple juice from high trunk trees | 33cl | 5.9 |
| calamansi | like fanta and orangina together - only better | 33cl | 6.8 |
| cocoa sirsak | limo from cocoa pods sirsak blueberry limes organic cane sugar | 33cl | 6.8 |
| valerias elderflowerlimo | elderflower lime mint | 35cl | 5 |
| lemon iced tea with ginger | mild medium or very spicy - you choose from | 35cl | 6 |

alcoholic drinks

hoppy

bernina bier

from daniel kÄslin from pontresina

33cl 6.9

appenzeller quöllfrisch

the favourite of switzerland

33cl 4.9

newly discovered

rosatsch lemonade

mievlas vodka | triple sec | limette | citro

15

campari koa

campari | koa juice

15

old and proven

aperol spritz

aperol | prosecco | orange

12.5

hugo

prosecco | elderflower | lime | mint

12.5

wine spritz

sweet with orange or sour with lemon

10.5

sauser

fermenting grape must

10cl 3




















pigna da laina – wood stove

since 1996 our crispy homemade „tartes flambees“ have been baked in our wood stove.

| | | |
|--------------------|---|------|
| original | bacon onion | 19 |
| diavolezza | spicy salami tomato onion engadine cheese | 24 |
| caprese | mozzarella tomato basil | 21 ✓ |
| saltimbocca | air dried ham sage engadine cheese | 28 |
| bov | beef steak tatar 130g rocket salad parmesan truffle oil | 34 |
| caprino | goat cheese figs wild chive pine nuts bacon | 29 |
| salmone | smoked salmon capers dill | 28 |

salata – salads

| | | | |
|-------------------------|--|---------|---|
| autumn salad | pickled pumpkin walnuts grapes figs pear | 14 20 |    |
| field salad | bacon egg croutons | 14 20 | |
| green salad | | 9 14 |    |
| | requests for modifications | +3 | |
| dressings | balsamic italian french | |    |
| combine to your choice. | | | |
| falafel | fried chickpeas 3 pieces | +7 |    |
| sott'olio | grilled zucchini red peppers with olive oil garlic | +6 |    |
| beef entrecôte | grilled sliced 120g | +22 |   |

schoppas – soups (both are available lactose-free)

| | | | | |
|--------------------------------|----------------------------------|-------------|---------------|-----|
| pumpkin cream soup | pumpkin seeds pumpkin seed oil | 20cl 30cl | 11 15 | ✓ ⊗ |
| traditional barley soup | with "wienerli" sausage | 20cl 30cl | 12 16 +4 | |

piculezzas – engadine mezze

make a choice of our delicious starters to share...

| | | | |
|----------------------------|--|----|-------|
| muhammara | pesto of peppers walnuts garlic home-made pita bread | 8 | ✓ ⊗ |
| purpetti mulingiani | eggplant balls | 8 | ✓ ⊗ |
| hummus | chickpea puree home-made pita bread | 10 | ✓ ⊗ |
| edamame | crisp green soybeans with seasalt | 9 | ⊗ ✓ ⊗ |
| falafel | fried chickpeas 5 pieces yoghurt dip | 12 | ✓ ⊗ |
| dried chestnut ham | cut from our berkel machine 60g | 17 | ⊗ ⊗ |
| venison salsiz | from butcher ludwig hatecke 90g | 17 | ⊗ ⊗ |

tatar & co.

in 1921 the french chef auguste escoffier mixed his „beefsteak tartare“ with a sauce made on a base of mustard and egg. the well known tartar has been born.

let us show our varieties...

beef tartar

swiss prime beef 70g | 130g

25 | 35



beef tartar

gratinated with café de paris

27 | 37



choose from pommes allumettes or toast to come along with your tatar toast contains gluten | lactose

grilladas – dry-aged

our cuts of the day are dry-aged in the hotel`s own cellar
this old tradition of meat aging on the bone improves the taste and tenderness
of our regional premium meat. the daily cut pieces get grilled over lava stones
and we recommend **sott`olio-vegetables and warm parmigiana** after an old
family recipe from trentino in nothern italy.



beef chop madürà cut of the day
dry-aged for 7 to 8 weeks



10g à chf 2.5



veal chop madürà cut of the day
dry-aged for 5 to 6 weeks



10g à chf 2.6



lamb chop madürà cut of the day
dry-aged for 3 to 4 weeks



10g à chf 2.5



grilladas fümantedas – “oh 🇨🇦 canada”

try our first engadina meat specialties from the smoker.

pork belly (pork) with barbecue rub ca. 500g

beef brisket with rosatsch rub ca. 200g



33   

33   

grilladas

beef entrecôte nature 200g | 300g

beef entrecôte café de paris 200g | 300g

venison entrecôte with chimichurri | cut of the day per 10g

44 | 62  




























46 | 64  

2.1   

choose the garnish for your grillada on the pink page



garnitura – side dishes

| | | | |
|-----------------------------------|---|-----|--|
| sott'olio vegetables | grilled zucchini red peppers olive oil | 7.5 |    |
| parmigiana | eggplant – tomato gratin parmesan | 7.5 |    |
| pommes allumettes | golden crispy | 7.5 |    |
| truffled pommes allumettes | truffle oil truffle salt | 15 |    |
| sweet potato fries | | 9 |    |
| polenta bramata | polenta from poschiavo with mountain cheese | 8 |    |
| shakschuka | tomatoes peppers parsley feta chick peas pita bread | 8 |    |
| oven vegetables | parsnip carrots chard hazelnuts honey vinaigrette fleur de sel | 9 |    |
| side salad | green leaf salad sauce of your choice | 7.5 |    |

il meglider hamburger in engiadina – best burger in the valley

| | | |
|-----------------------|---|------|
| uondas burger | beef rib-eye and pork 200g onion cucumber tomato ketchup hollandaise with beef gravy oven-dried tomatos after your choice with cheese | 31 |
| peru burger | beef rib-eye and pork 200g onion cucumber tomato ketchup mayonnaise with aji-amarillo chili from peru after your choice with cheese | 33 |
| buffalo burger | buffalo 200g mozzarella di bufala barbecue sauce pan fried bacon tomato baked onion rings | 35 |
| beyond burger | vegan burger patty made of pea protein goat cheese tomato rocket grilled vegetables chimichurri | 29 ✓ |

crispy pommes allumettes are being served to every hamburger dish

| | | |
|----------------------|---|-----|
| double decker | additional burger patty +200g? | +18 |
| topless | too many carbs? order your burger without the upper bun | |
| naked | burger without buns | |

dal pas-cheder – from the fisherman

whole roasted trout

garlic-lime butter ca. 180g

31



choose the garnish for your grillada on the pink page

al tavolin cun amihs – tavolata from 4 persons price per person

tavolata fiamma

salad | tartes flambees | vanilla soft ice cream

39

tavolata nöbel

tartes flambees | salad | dry-aged meats | vanilla soft ice cream

85



chadafö vegatria – vegetarian dishes

| | | | | |
|---|--|----|---|---|
| shakshuka | tomato peppers egg parsley feta chick peas pita bread | 25 | ✓ | |
| mezze plate | your choice of three mezze portion per person excluded salsiz and dry ham | 22 | | |
| beyond burger | vegan burger patty made of pea protein goat cheese tomato rocket grilled vegetables chimichurri | 29 | ✓ | |
| polenta bramata with oven vegetables | parsnip carrots chard hazelnuts honey vinaigrette fleur de sel | 23 | ✓ | ⊗ |

pasta cun sosa fatta in chesa

| | | | | |
|-----------------------------------|---|---------|---|---|
| trenette al limone | two kinds of tomato fresh lemon juice lemon oil garlic herbs | 14 18 | ✓ | ⊗ |
| trenette venison bolognese | | 16 20 | | ⊗ |



gluten free pasta cooked seperately 15 minutes

glatscharia

the original distinctive vanilla soft ice cream in different styles

small | regular

| | | | |
|--------------------|--|--------|---|
| nesselrode | with vermicelli and meringues | 8 12 | ⊗ |
| grischun | with walnut crisps and caramel | 7 10 | ⊗ |
| tschiculata | with chocolate sauce and chocolate drops | 7 10 | ⊗ |
| ovo rocks | with ovomaltine rocks and chocolate sauce | 7 11 | ⊗ |
| schlarigna | with hot berries, sauce and biscuits | 8 12 | |
| piz nair | with chunks of toblerone | 7 10 | ⊗ |
| övs | with chocolate sauce and egg liqueur of savognin | 8 12 | ⊗ |
| arabica | with mocca sauce and walnut crisps | 7 10 | ⊗ |
| affogato | with a hot espresso | 8 12 | ⊗ |
| nature | vanille soft ice cream | 5 8 | ⊗ |



vins e dutscharias – wine & sweets pairing

| | | |
|--|------------|-----|
| gianotti's dark chocolate with freeze-dried berries from pontresina price per 10g | 2.5 | ⊗ |
| gianotti's milk chocolate with caramelised hazelnuts from pontresina price per 10g | 2.5 | ⊗ |
| gianotti's white chocolate with puffed rice from pontresina price per 10g | 2.5 | ⊗ |
| gianotti's grand crû chocolate costa rica 70% from pontresina price per 10g | 2.5 | ⊗ ⊕ |
| with a glass of sweet wine 5cl château suduiraut 2009 | 7.9 | |

pitschen ma squisit – small but nice

| | | |
|--|---|---------|
| nut cake in the glas | walnut caramel cream vanillecrumble | 9 |
| apple-cinnamon tarte flambee from our wood stove | | 12 15 |
| chocolate tarte flambee from our wood stove | | 12 15 |

all prizes in swiss francs (chf) including vat.