



**uondas**

pigna da laina · pasta · grilladas

## legenda – glossary



vegetarian



vegan



gluten free



free of lactose




at hotel chesa rosatsch dry-aged meat



cut of the day

# winterdrinks

warming drinks for cold days







<b>hot wine</b>	with a slice of orange	30cl		7.5
<b>hot ginger</b>	ginger ale   elderflowersirup   ginger   lime	30cl		5.5
<b>vertschi hugo</b>	juice from green grapes   elderflower mint   lime	35cl		9.5
<b>negroni sbagliato</b>	campari   martini rosso   prosecco	9cl		12.5

# pigna da laina – from the wood stove











crispy homemade „tarte flambees“ baked in our wood stove. since 1996.

<b>anniversari</b>	beef steak tatar 130g   rocket salad   parmesan   truffle oil	34
<b>original</b>	bacon   onion	18
<b>caprese</b>	mozzarella   tomato   basil	19 ✓
<b>artischoccas</b>	artichoke   tomato   parmesan	20 ✓
<b>engiadina</b>	engadine cheese   wild chive	21 ✓
<b>diavolezza</b>	spicy salami   tomato   onion   mountain cheese from the grisons	22
<b>caprino</b>	goat cheese   fresh figs   wild chive   pine nut   bacon	23
<b>salmone</b>	smoked salmon   capers   dill	24
<b>saltimbocca</b>	air dried ham   sage   mountain cheese from the grisons	26
<b>tschierv</b>	air dried venison ham   tomato   rocket   parmesan   olive oil	27
<b>carpaccio</b>	beef   rocket   parmesan   lemon juice   olive oil	27

# salata – salads

<b>winter salad</b>	apple   pear   dried figs   pomegranate mandarin   walnuts	12   18	  
<b>field salad</b>	with bacon   egg   croûtons	14   19	
<b>salad in a bowl</b>	green leaf salads requests for modifications	9   15 +3	  

make the combinations of your choice

<b>*falafel</b>	fried chickpea 3 pieces	+7	
<b>*sott'olio</b>	grilled zucchini, red peppers with olive oil and garlic	+5	  
<b>*goat cream cheese</b>	walnuts   figs	+8	 
<b>*chicken breast</b>	sautéed and sliced 160g	+15	 
<b>*beef entrecote</b>	grilled and sliced 120g	+22	 
<b>*prices above only in combination with a salad</b>			

<b>dressings</b>	balsamic   italian   french		  
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## cuppas – bowls

try our winter bowls as a starter or a snack

<b>viv caprese</b>	rainbow tomatos   mozzarella di bufala   basil   pine nuts	17	✓	⊗
<b>verdura</b>	quinoa   vegetables   goat cheese   pomegranate   herbs   sott'olio	20	✓	⊗
<b>chicken</b>	chicken breast   bacon   egg   endive   croûtons   caesardressing	22		

## schoppas – soups

<b>tomato soup with fresh basil and pine nuts</b>	30cl   50cl	10   16	✓	⊗	
<b>traditional barley soup</b>	30cl   50cl	12   18			
<b>sweet potato soup with bacon and sage</b>	30cl   50cl	11   17		⊗	⊗
<b>bouillon with egg</b>	30cl   50cl	8   12			⊗

# battuta madürà & classic tatar



**kalbsbattuta madürà** dry aged veal | lemon-olive oil | herbs 70g | 130g

26 | 48



**beef tatar** swiss prime beef 70g | 130g

22 | 33



**tuna tatar** msc yellow tail tuna | lemon-olive oil | herbs 70g | 130g

22 | 33



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

PS: take it easy and take all three tatars in one plate!



**tatar served three ways – all on one plate**









dry aged engadine veal | swiss prime beef | msc yellow tail tuna 35g each

35



# marenda – snacks


enjoy selected premium products as a snack or appetizer

<b>halved marrow-bone</b>	seasalt   parsley   toast		27	
<b>salsiz</b>	traditionally dried venison sausage of butcher ludwig hatecke 90g		16	 
<b>grison tapas</b>	air dried beef   jambon cru   salsiz   bresaola 150g 200g creppun   cornichons   slow food chips from val müstair		30   39	
<b>hummus</b>	chickpea puree   crispy foccacia		9	 
<b>pimientos</b>	fried pimientos de padrón 100g		10	  
<b>falafel</b>	fried chickpea 5 balls   yoghurt dip		9	

# grilladas – dry aged in our cellar


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 are being  
grilled over lava stones and served with a vegetable mix.



 **beef chop madürà** cut of the day  
dry aged during 7 to 8 weeks




10g à chf 2.3

 **veal chop madürà** cut of the day  
dry aged during 5 to 6 weeks



10g à chf 2.4

 **lamb chop madürà** cut of the day  
dry aged during 3 to 4 weeks



10g à chf 2.3

**venison entrecote** cut of the day | no bone  
with engadine chimichurri



10g à chf 1.8



# grilladas

## beef steakeria

«le tigre qui pleure» entrecôte coriander   roasted onions   teriyaki sauce 200g   300g	47   58	⊗
entrecôte «café de paris» herb butter   vegetable mix 200g   300g	47   58	⊗ ⊗
«classic» entrecôte vegetable mix 200g   300g	44   54	⊗ ⊗

## veal steakeria






















spider medium grilled   vegetable mix 200g	34	⊗ ⊗
flank medium grilled   vegetable mix 200g	36	⊗ ⊗

poussin à l'americaine marinated   grilled almost without bones   sott'olio   parmigiana	30
genuine saint gallen giant bratwurst with onion sauce and pommes allumettes 220g	25

## side orders:

engadine chimichurri sauce   herb butter   spicy tomato-lime salsa	+ 3	✓ ⊗
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# garnitura – sides

<b>pommes allumettes</b>	golden and crispy	7		
<b>tuffed pommes allumettes</b>	with truffle oil and truffle salt	15		
<b>sweet potato fries</b>	with homemade mango-curry ketchup	9		
<b>quinoa</b>	with mint   vegetables   cucumber   herbs	9		
<b>hummus</b>	with foccacia from our wood stove	9		
<b>falafel</b>	chickpea balls 5 pieces   yoghurt sauce	9		
<b>trenette</b>	with herbs	7		
<b>leaf salad</b>	dressing of your choice	7		
<b>pimientos</b>	fried pimientos de padrón 100g	10		
<b>leaf spinach</b>	with sun-dried tomatos   pine nuts	7		
<b>sott'olio vegetables</b>	grilled zucchetti, red peppers with olive oil	7		
<b>parmigiana</b>	eggplant – tomato gratin   parmesan	7		

# il meglider hamburger in engiadina – best burgers in the valley





<b>hamburger</b>	beef rib-eye and porc 200g   with onion   cucumber tomato   ketchup   after your choice with cheese	29
spicy	peruvian sauce: mayonnaise with aji-amarillo chili from peru	
mild	uondas sauce: hollandaise with beef gravy and oven-dried tomatos	
<b>buffalo burger</b>	with buffalo meat 200g   mozzarella di bufala	32
ciabatta bread	barbecue sauce   pan fried bacon   tomato and roasted onion	
<b>tuna burger</b>	tuna steak 200g   lettuce   pimientos	42
ciabatta bread	spicy tomato-lime sauce	
<b>caesar's burger</b>	chicken breast 200g   lettuce   bacon   tomato	30
ciabatta bread	egg   parmesan   caesar dressing	

**crispy pommes allumettes are being served to every hamburger dish**

<b>double decker</b>	additional burger patty +200g (hamburger and buffalo burger only)	+18
<b>topless</b>	to much carbs? order your burger without the upper bun	
<b>naked</b>	burger without buns	

# pasta cun sosa fatta in chesa – pasta with homemade sauces

choose between **trenette, spaghetti or malloreddus pasta** and combine it with your favourite sauce:

<b>aglio olio e peperoncino</b> with garlic   olive oil   hot chili	13   17	 
<b>pomodoro mozzarella</b> pelati tomatos   basil   mozzarella di bufala	16   20	
<b>carbonara</b> bacon   egg   parmigiano   cream	16   20	
<b>salsiccia piccante</b> pelati tomatos   basil   garlic	18   24	





**gluten free pasta** cooked seperately 15 minutes

**chadafö vegetarica** also vegan available



<b>indian curry</b> with lentils   vegetables   yogurt lassie	16   20	 
<b>shakshuka</b> tomato-bell pepper gratin   chickpeas   egg   yogurt lassie	18   25	 

## **dal pas-cheder – from the fisherman**

<b>sea bream filet</b>	pan fried   vegetable mix   spicy tomato-lime sauce ca. 220g	33	
<b>yellow tail tuna</b>	grilled steak   cooked rare   vegetable mix spicy tomato-lime sauce ca. 200g	42	

## **al tavolin cun amihs – tavolata from 4 persons** prices per person

*Sharing is caring!*

<b>tavolata fiamma</b>	salad   tarte flambees   vanilla soft ice cream	39
<b>tavolata italiana</b>	salad   three ways of pasta   vanilla soft ice cream	35

the «uondas stars» united in one menu:

<b>tavolata nöbel</b>	tarte flambees   salad   dry aged meats   vanilla soft ice cream	85
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# tschiculata – our swiss chocolate selection

**Läderach**  
chocolatier suisse

<b>hazelnut</b>	roasted and caramelized hazelnuts from piemont in swiss milk chocolate	10g à 1.7
<b>almond</b>	entirely roasted and carmelized almonds from california in dark swiss chocolate	10g à 1.7
<b>raspberry-blackberry</b>	pulverized raspberry and fruity blackberry pieces in white swiss chocolate	10g à 1.7
<b>fudge caramel</b>	pure swiss milk chocolate with creamy caramel chunks	10g à 1.7
<b>cabruca walnut</b>	70% trinitario premium cacao with roasted walnut nougat	10g à 1.7



**feel free to combine a coffee or espresso  
with a mouthful of chocolate or with a spoon of vanilla soft ice cream**

  
uondas

# glatscharia

the original distinctive vanilla soft ice cream in different styles

<b>nesselrode</b>	with chestnut purée and meringues	10
<b>grischn</b>	with walnut crisps and caramel	10
<b>tschiculata</b>	with chocolate sauce and chocolate drops	9
<b>ovo rocks</b>	with ovomaltine rocks and chocolate sauce	10
<b>schlarigna</b>	with hot berries   „fuatscha grassa“ bisquits	10
<b>piz nair</b>	with chunks of toblerone	9
<b>övs</b>	with chocolate sauce and egg liqueur of savognin	11
<b>arabica</b>	with mocca sauce and walnut crisps	10
<b>bailey's</b>	with bailey's liqueur	11
<b>choccobanana</b>	with chocolate sauce   banana   almond splits	10
<b>amaretto</b>	with ticino amarettis and amaretto liqueur	11
<b>affogato</b>	with a hot espresso	11
<b>nature</b>	vanilla soft ice cream	8

## dutscharias – sweets

choco dream	chocolate tiramisù	12	
panna cotta	with mango-maracuja sauce	9	⊗
crème brûlée	with a small soft ice	12	
pineapple	freshly sliced	15	⊗ 🌱 🚫
engadine tarte	from kochendörfer bakery, pontresina	11	
apple-cinnamon tarte flambee from our wood stove		12	15
chocolate-banana tarte flambee from our wood stove		12	15
chocolate tarte flambee from our wood stove		12	15
wild berries tarte flambee from our wood stove		12	15
cheese plate	pine tree aromated cheese   tomme fleurette   crepun 120 g	20	

## iffaunts & buochas finas – children`s paradise

capricorn	vanilla soft ice cream with surprise	7
schellen ursli	vanilla soft ice cream with chocolate sauce and surprise	7
geissepeter	vanille soft ice cream with caramel sauce and surprise	7
heidi	vanille soft ice cream with strawberry sauce and surprise	7



# bavrandas – drinks

<b>allegra</b>	still water	35cl 47cl 77cl	4.9	6.3	9.6
<b>passugger</b>	sparkling water	35cl 47cl 77cl	4.9	6.3	9.6
<b>gazosa</b>	limone   mirtillo	33cl	5.5		
<b>coca cola</b>	classic   zero	33cl	4.9		
<b>sinalco</b>	orange, lemon and clementine taste	33cl	4.9		
<b>rivella</b>	red   blue   green swiss soft drink	33cl	4.9		
<b>apple juice   shorley</b>	from mosterei möhl, lake constance	33cl	4.9		
<b>fermented apple</b>	saft vom fass. with/without alcohol	50cl	7.5		

**celeriner mountain water** 100cl 4.00  
 for **viva con agua...**



...viva con agua is a international charity organization that supports drinking-water projects worldwide. we`d like to help viva con agua to reach their goal to provide clean drinking water to everyone. spend 4 francs or more for the mountain water. later on, the amount will be donated directly to the public social aid.  
 thank you very much for your support.



# biera – beers

<b>BUTATSCHIN*</b>	exclusively brewed for us   pontresina	25cl	6.9	
<b>chopfab</b>	draft   winterthur zurich	25cl 50cl	4.9	8.5
<b>palü beer</b>	amber   pontresina	32cl	7.8	
<b>calanda glatsch</b>	matures at -3.5°C   chur	40cl	7.9	
<b>schneider weisse</b>	original white beer   germany	50cl	8.5	
<b>schneider weisse</b>	white beer non-alcoholic   germany	50cl	8.5	
<b>leermond</b>	non-alcoholic   appenzell	33cl	6.8	

\*our own beer – exclusive at the rosatsch.

the light lager with a clever smoke flavor works perfectly with the specialties of our grill. if you have to get a butatschin (beer belly), then it should be from this beer – the chesa rosatsch girls says so...



# nossa charn deriva da – declaration

**madürà beef** hatecke scuol. engadin | switzerland

**madürà veal** hatecke scuol. engadin | switzerland

**madürà lamb** hatecke scuol. engadin | prättigau | switzerland

**dried meats** | **salsiz** hatecke scuol. engadin | switzerland

**spider** | **flank** | **marrow bone** dasPure. wetzikon | switzerland

**stubenküken** switzerland

**chicken breast** switzerland

**buffalo** switzerland

**bratwurst** metzgerei schmid. st. gallen | switzerland

**venison** new zealand

**salsiccia** zanetti. puschlav | switzerland

**beef entrecôte** argentina. suggested by butcher ludwig hatecke \*

\* „kann mit nichthormonellen leistungsförderern, wie antibiotika, erzeugt worden sein.“

**seabream** greece (msc)

**yellow tail tuna** maledives (msc)

# **stoffe oder erzeugnisse, die allergien oder unverträglichkeiten auslösen**

unsere speisen und getränke können folgende stoffe enthalten:

**glutenhaltiges getreide** wie weizen | roggen | gerste | hafer | dinkel | kamut oder hybridstämme davon, sowie daraus hergestellte erzeugnisse

**krebstiere** und daraus gewonnene erzeugnisse

**eier** und daraus gewonnene erzeugnisse

**fische** und daraus gewonnene erzeugnisse

**erdnüsse** und daraus gewonnene erzeugnisse

**sojabohnen** und daraus gewonnene erzeugnisse

**milch** und daraus gewonnene erzeugnisse – einschliesslich laktose

**schalenfrüchte** wie mandeln | haselnüsse | walnüsse | cashew | pecannüsse | paranüsse | pistazien | macadamia sowie daraus gewonnene erzeugnisse

**sellerie** und daraus gewonnene erzeugnisse

**senf** und daraus gewonnene erzeugnisse

**sesamsamen** und daraus gewonnene erzeugnisse

**schwefeldioxid und sulphite** in konzentrationen von mehr als 10mg/kg oder 10mg/l ausgedrückt als SO

**lupinen** und daraus gewonnene erzeugnisse

**weichtiere** und daraus gewonnene erzeugnisse

alle preise in schweizer franken (chf) inkl. mwst.

