

Hot and cold starters

Capuns ☺

Swiss chard-wrapped, stuffed dumplings to an old regional recipe gratinated with strips of raw, cured ham and Splügen alpine cheese

Fr. 17.50

Tomato-Mozzarella ☺

Basil and pine nuts

Fr. 14.50

Asparagus-Apple-Ravioli

light wild garlic butter sauce
roasted cherry tomatoes

Fr. 23.50

Beef tartare ☺

mushrooms, cherry tomatoes, toast and butter

Fr. 23.50

Salads

Green Salad ☺

various seasonal salad leaves
with French or Italian dressing
or pomegranate vinaigrette

Fr. 9.00

Mixed Salad ☺

various seasonal vegetable and salad leaves
with French or Italian dressing
or pomegranate vinaigrette

Fr. 9.50

Asparagus salad „Bodenhaus“ ☺

green and white asparagus, king prawns, rocket
and fresh herbs
on a pomegranate vinaigrette

Fr. 16.50



Soups

Bouillon

natural ☺

Fr. 8.00

with egg ☺, or with Flädli (omelette strips)

Fr. 9.80

Barley soup

Fr. 10.50

home-made to a traditional recipe

Cream of asparagus soup ☺

Fr. 12.50

herbs-creme fraiche

Potato-vanilla soup ☺

Fr. 12.50

with strips of smoked salmon

Pasta & Vegetarian

Spaghetti ☺

Fr. 18.00

Napoli or Bolognese

Vegetarian Capuns ☺

Fr. 25.50

Swiss chard-wrapped, stuffed dumplings with vegetables gratinated with Splügen alpine cheese

Tagliatelle

Fr. 24.50

Ragout from green and white asparagus, spring leeks and tomatoes



Fish

Fresh trout, boiled or baked ☺

boiled potatoes or rice
leaf spinach

Fr. 34.50

Baked Arctic char

in a herbal crust
wild-garlic mashed potato
creamed spinach

Fr. 37.50

Grisons specialities

Home-made pizzoccheri ☺

home-made buckwheat Spätzle, vegetables and potatoes
in a vegetable sauce
gratinated with Splügen alpine cheese

Fr. 25.50

Home-made pizzoccheri from Puschlav

buckwheat Spätzle, cheese, potatoes, savoy cabbage, carrots
garlic and sage butter

Fr. 25.50

Capuns ☺

Swiss chard-wrapped, stuffed dumplings to an old
regional recipe gratinated with strips of raw, cured ham
and Splügen alpine cheese

Fr. 25.50

Bodenhaus Speciality

Game-Stroganoff served in the pot ☺

in a creamy sauce with mushrooms, gerkin and pepper
home-made butter Spätzle

Fr. 39.50



One-course meals

Breaded escalope of pork ☺

with chips and vegetables

Fr. 26.50

Veal paillard ☺

wild-garlic risotto, asparagus bundle

Fr. 39.50

Chicken breast ☺

with spinach and Gorgonzola filling
walnut juice and Rösti croquettes

Fr. 34.50

Zürcher Geschmetzeltes (a speciality of Zürich) ☺

sliced veal in a mushroom sauce
crispy Rösti

Fr. 39.50

Pork fillet Saltimbocca ☺

red wine sauce, asparagus ragout and herb potatoes

Fr. 43.50

Veal Cordon Bleu „Bodenhaus“ ☺

with alpine cheese, Salsiz, cured ham and beef
pesto-potatoes and leaf spinach

Fr. 44.50

Beef fillet ☺

cooked to choice
with herbal filling, pepper juice,
roast potatoes and bacon-wrapped green bean bundle

Fr. 49.50



„Asparagus“ Queen of vegetables

Portion of white asparagus ☺

Fr. 31.50

Hollandaise sauce, wild garlic Hollandaise or brown butter, new potatoes

Supplement choice:

Portion cooked ham ☺

Fr. 7.50

Portion raw cured ham, cured beef or smoked salmon ☺

Fr. 9.50

For 2 people

Chateaubriand ☺

(price per person)

Fr. 55.00

double beef fillet cooked whole
with a varied choice of vegetables
Béarnaise sauce and butter Rösti

Origin of our meat and fish products:

porkh	Switzerland
beef	Switzerland / Brazil / Argentina
veal	Switzerland
charcuterie	Switzerland
cured beef/Salsiz	Grisons
raw cured ham	Grisons
Trout	Grisons / Alvaneu
Arctic char	Iceland / breeding
Pike perch	Russia / breeding
salmon	Norway / breeding
tiger prawns	Vietnam
game	Switzerland / EU
Lamb	New Zealand / Australia
poultry	Switzerland

Wherever possible, we endeavour to obtain our products from local or regional suppliers who share our own philosophy:
regional, seasonal, fresh products of the best quality, be it vegetables, fruit or animals. Our menu is seasonal and continually being adjusted. However, the favourite dishes are always available.

Information about certain ingredients in our dishes which cause allergies and intolerance can be obtained from our specialised service staff.

Dishes marked with a ☺ are also suitable for our celiac suffering guests.

Glutamate = is a flavour enhancer and has nothing to do with gluten free products.

Gluten free = celiac disease is an autoimmune disorder that can occur in genetically predisposed people where the ingestion of gluten leads to damage in the small intestine.



Dessert

<i>Fresh Fruit Salad</i> ☺		Fr. 11.50
natural or with vanilla ice-cream		
<i>Caramel flan</i> ☺		Fr. 12.50
garnished with fruit and cream		
<i>Crème brûlée</i> ☺		Fr. 12.50
garnished with fruit and cream		
<i>Strawberry carpaccio</i> ☺		Fr. 13.50
goat's cheese, dark Balsamico		
<i>Blackberry mousse and berry trio</i> ☺		Fr. 13.50
raspberry sorbet, strawberry salad and blueberry sauce		
<i>Orange-cardamom sorbet</i>		Fr. 12.50
chocolate cake and strawberries		
<i>Coupe Romanoff</i> ☺	<i>portion</i>	Fr. 12.50
	<i>½ portion</i>	Fr. 9.50
<i>Portion strawberries</i> ☺	<i>portion</i>	Fr. 12.50
	<i>½ Portion</i>	Fr. 9.50

Ask also for our ice-cream selection menu. The various flavours are all gluten-free with the exception of Tiramisu.

