

HÔTEL
BODENHAUS.
SEIT 1722

COLD & HOT STARTERS

Parma ham-carpaccio ☒ arugula parmesan mousse bel pepper puree	24.50
Eggplant goat cheese-tiramisu cream with honey and thyme seasonal leaf lettuce	23.50
Beef tatar (☒ without toast) (mild / medium / spicy) shallots pickled cucumbers egg yolk chives toast	24.50

SALADS

Green salad ☒ seasonal leaf lettuce french- / italian-dressing / honey-thyme-vinagrette	9.00
Mixed salad ☒ seasonal vegetable salads seasonal leaf lettuce french- / italian-dressing / honey-thyme-vinagrette	9.50
Warm fennel-chicory-salad ☒ roasted nuts oranges feta cheese	22.50
Wintery Bodenhause-salad ☒ avocado bel peppers cherry tomatoes cottage cheese	22.50

SOUPS

Barley soup	small	10.50
homemade with a traditional recipe	large	12.50
Walser bread soup		12.50

PASTA AND VEGETARIAN

Spaghetti ☒		19.50
Napoli / Bolognese / garlic and olive oil		
Vegetarian Capuns ☒		25.50
swiss chard dumplings vegetables Swiss alpine cheese		

VEGAN

Pea-“bacon”-soup ☒		13.50
fried “sausage” slices mint pesto		
Tortellini filled with nuts		24.50
garlic-sage-margarine		
“meatball”-vegetable-stick ☒		25.50
vegetable jus fried potatoes with “bacon”		
Lasagne with “minced meet”		26.50
tomato sauce		

Tofu escalope 25.50
seasonal vegetable | French fries

Sliced tofu with vegetable and curry sauce ☒ 25.50
rice with herbs

FISH

Fresh trout ☒ 34.50
poached or fried
boiled potatoes with parsley / rice | leaf spinach

Fried cod filet ☒ 37.50
mustard-honey-sauce | fried potatoes with bacon | kohlrabi with cream

Poached salmon trout filet ☒ 37.50
hazelnut-herb-sauce | blackcurrant risotto | cucumbers with dill

HOMEMADE SPECIALITIES FROM GRISONS

Homemade pizzoccheri ☒ 26.50
buckwheat dumplings | vegetable | potatoes |
vegetable sauce | Swiss alpine cheese

Pizzoccheri from Puschlav 26.50
buckwheat noodles | cheese | potatoes | savoy cabbage |
carrots | garlic | sage butter

Capuns ☒ 26.50
Swiss chard | dumplings | raw, curd ham | Swiss alpine cheese

ONE-COURSE MEALS

Escalope of pork ☒ homemade bread crust French fries vegetables	26.50
Veal Cordon Bleu ☒ homemade bread crust cooked ham Swiss alpine cheese boiled potatoes with parsley vegetables	44.50
Zürcher Geschnetzeltes (a speciality of Zurich) ☒ sliced veal sauce with cream and mushrooms rösti	39.50
Fried veal paillard ☒ red vine jus risotto with bell pepper and pepper hemp nut oil	39.50
Grilled rump steak ☒ herb butter braised onions croquettes with grated potatoes	42.50
Fried lamb shank ☒ rosemary jus ratatouille potato gratin	40.50
Braised beef roulade with cucumber, bacon and onion brown sauce red cabbage boiled potatoes	38.50

FOR 2 PEOPLE

Chateaubriand ☒ double filet of beef whole grilled selection of vegetables Bernese sauce rösti with butter	(price per person) 55.00
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GENERAL INFORMATION

Pork	Switzerland
Beef	Switzerland / Argentina
Veal	Switzerland
Lamb	New Zealand
Venison	New Zealand
Pigeon	France
Sausages	Switzerland / Spain
Raw, cured ham / Salsiz	Grisons
Raw ham	Grisons
Parma ham	Italy
Bacon	Switzerland
Trouts	Ranch Farsox, Alvaneu Bad (Switzerland)
Salmon	Norway / farming
Salmon trout	Italy
Cod	Italy
Arctic char	Iceland
Lobster	France

If you suffer from any kind of allergy, please let our staff know – we are pleased to help you find suitable dishes.

Dishes signed with a ⊗-sign are also suitable for our celiac suffering guests. Despite the greatest care, contaminations cannot be ruled out.

All prices are in Swiss francs and included tax.

DESSERT

Fresh fruit salad ☒ natural / with vanilla ice cream	11.50
Caramel flan ☒ fruits whipped cream	12.50
Crème brûlée ☒ fruits whipped cream	12.50
Blue Curacao panna cotta ☒ Kumquats compote wild berry sauce	13.50
Frozen cherry tartlet with chocolate sponge cake Röteli ice cream chocolate sauce	14.50
Basil sour cream ice cream ☒ plum-cinnamon-jelly	12.50