

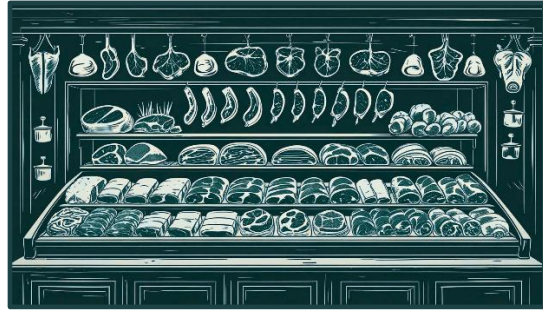
HÔTEL BODENHAUS.

SEIT 1722

Our philosophy – «from the village, from the region»

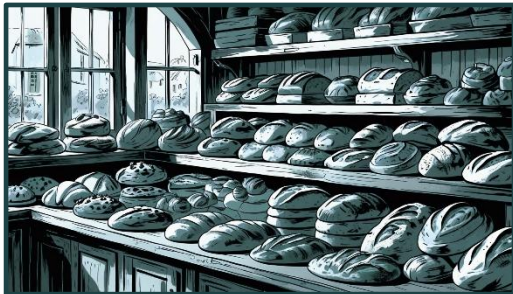
Specialty butcher shop «Strub»

Fresh sausages, tender meats, and homemade specialties – all handcrafted with respect for animals and nature. The animals are raised in species-appropriate conditions, and the focus is on local farmers. Where origin and husbandry are right, true enjoyment arises.



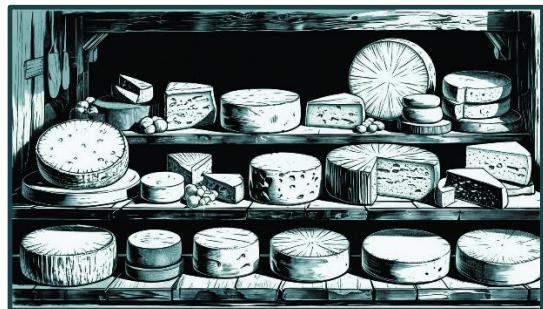
Local bakery «Winker»

Located on Bodenplatz, the village main square, this family business is steeped in tradition, passion, and craftsmanship. By the Winker family baking is still a true craft. No mass production, just natural ingredients, regional and seasonal produce, and plenty of time for good taste.



Splügen Dairy

Founded in 1933 as a dairy cooperative, mountain cheese has been produced according to Bio Suisse guidelines for over 30 years. Twice a day, the mountain farmers bring the fresh milk to the village dairy, where it is processed into a variety of products.



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Our «Bodenhaus Specialties»

Beef tartare

Beef from the local butcher "Strub" | Toast
Poached egg | Tartar sauce and sweet and sour red onion sauce | "Maldon" salt
CHF 43.00 – ca. 150g (small portion 28.50 – ca. 100g)

Summer salad ✓

Carrots | Fennel | Peach | Orange
Ricotta from the Splügen Dairy
CHF 23.50 (small portion CHF 18.50)

Barley soup

Cream with chives (available without)
CHF 14.50 (1/2 portion CHF 9.50)

«Bodenhaus» - Sliced meat

Veal Strips | Mushroom Cream Sauce | Rösti
CHF 42.00 (1/2 Portion CHF 26.50)

Ossobuco alla milanese

Saffron Risotto | Vegetables | Gremolata
CHF 45.50

Veal cordon bleu

French fries | Vegetables
CHF 44.50

From two people

Chateaubriand


Double beef fillet, roasted in one piece, approx. 450-500 g, buttered "Rösti" | Vegetables | Béarnaise sauce. Price per person is CHF 67.50

We source our meat from the local butcher «Strub» in Splügen

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Appetizers - Starters

	Portion	
Bresaola «Chiavennasca»	large	22.50
Cherry tomato confit Arugula Cheese shavings from Splügner "Findling"	half	13.50
Vegetable tartar 	large	24.50
Sweet and sour red onions Poached egg Tartar sauce Toast	half	15.50
Vitello tonnato (Veal with tuna sauce)	large	23.50
Veal from the local butcher Tuna sauce Caper blossoms	half	14.50
Octopus salad	large	22.50
Zucchini Fennel Cherry tomatoes Sugar snap peas Radishes Citronette	half	13.50

You can find further starters in the “pasta” and “Graubünden specialties” section, each of which can be ordered as a small portion.

Salads

Green salad 	large	9.50
Various leaf salads	small	7.50
Mixed salad 	large	10.50
Various vegetable salads leaf salads	small	8.50

Please choose one of our house dressings:
Italian , French, Vinaigrette

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Soups

Carrot soup  12.50
Carrots | Vegetable Demi-Glace | Julienne

Gazpacho 13.50
Goat's cheese from the Splügen dairy | Croutons | Basil

Risotto - Pasta

Portion

Perch risotto large 32.50
Roasted perch | wild garlic pesto | lemon confit | sour yogurt half 19.50


Spaghetti «tre pomodori»  large 26.50
Tomato sauce | Cherry tomato confit | Yellow tomatoes | Basil pesto half 15.50

Vegan vegetable lasagna   large 24.50
Lentil ragout | Soy béchamel sauce | Vegan gluten-free pasta half 14.50


Grisons specialities

Portion

Capuns large 28.50
Dried meat | Raw ham chips | Creamy cheese from the Splügen dairy small 23.50

Vegetarian Capuns  large 27.50
Creamy cheese from the Splügen dairy | Semi-dried tomatoes small 22.50


Pizokels large 24.50
“Salsiz” | Savoy cabbage | Creamy cheese from the Splügen dairy | Fried half 14.50
onions

Vegetarian Pizokels  large 22.50
Savoy cabbage | creamy cheese from the Splügen dairy | fried onions half 16.50

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Main courses

	Portion	
Grilled beef fillet	large	52.00
Roasted potatoes Seasonal vegetable bouquet «Café de Paris» butter	half	30.50
Beef fillet «Stroganoff»	large	49.50
Rösti Sautéed Peppers	half	29.00
Grilled veal entrecôte	large	54.00
Roasted potatoes Seasonal vegetable bouquet «Café de Paris» butter	half	31.50
Lamb chops (low temp cooked, 58°C) with thyme jus		43.50
Roasted potatoes Caponata		
Breaded veal schnitzel	large	38.50
French fries vegetables	half	22.00
Breaded pork schnitzel	large	32.50
French fries vegetables	half	18.00
Turbot fillet “Müllerin style”		48.50
«Blue» Potatoes Caponata		
Trout from Alvaneu in «Müllerin style»		42.50
Potatoes Seasonal vegetable variation		
Parmigiana 		24.50
Eggplant Tomatoes Mozzarella Basil		

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Dessert

	Portion	
Panna cotta White chocolate Passion fruit coulis		12.50
Classic Tiramisu Sponge cake Mascarpone Egg		12.50
Crème brûlée «Bodenhaus» Hazelnut Coffee Cream		12.50
Lemon Bavaroise Lemon-Lime Sorbet Crumble		12.50
Sorbet variation Lime Plum Mango-Passion Fruit	large small	12.50 9.50
Iced coffee «Bodenhaus» Mocha Ice Cream Whipped cream	large small	11.50 8.50
Danish Cup Vanilla ice cream Chocolate sauce Whipped cream	large small	12.50 9.50

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Ice cream and sorbets from Mövenpick

Ice cream

Vanilla Dream
Stracciatella
Cookies & Caramel
Crunchy Espresso
Macadamia & Caramel sauce
Pistachio
Strawberry
Chocolate
Blueberry-Cheesecake
Caramelita

Sorbet

Mango-Passion Fruit
Plum
Lime-Lemon
Strawberry-Raspberry

Per ball	4.00
Whipped Cream	+ 1.50
Chocolate sauce	+ 1.50
Strawberry sauce	+ 1.50
Smarties	+ 1.00
Vodka	+ 6.00
Old Plum	+ 6.00
Aperol	+ 6.00

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Declaration of origin

Beef	Splügen / Grisons - Switzerland
Calf	Splügen / Grisons - Switzerland
Pig	Switzerland
Trout	Alvaneu / Grisons - Switzerland
Perch	Switzerland
Octopus	Spain
Turbot	Netherlands
Grisons meat, «Salsiz»	Grisons - Switzerland
Raw ham	Switzerland
Sausage	Splügen / Grisons - Switzerland
Cheese	Splügen / Grisons - Switzerland
Baked goods	Splügen / Grisons - Switzerland



= vegetarian



= vegan



= gluten-free

If you have any allergies or intolerances, please inform our staff. They will be happy to provide you with further information. Despite our utmost care, possible contamination cannot be ruled out.

Thank you for your understanding.