

HÔTEL BODENHAUS.

SEIT 1722

Cold and warm starters

Deer carpaccio

Lamb's lettuce | wild mushrooms | grapes

Portion

large	29.50
half	17.50

Autumn salad «Bodenhaus»

Red cabbage | Lamb's lettuce | pears | Ricotta from the Splügen dairy
Porcini mushrooms | grapes | nut and seed crumble | raspberry vinaigrette

large	23.50
small	18.50

Pumpkin cream soup

Roasted pumpkin seeds

Homemade crispy sausage—*also available without*

12.50

Wild game specialties - Main courses

Venison cutlets

Cream sauce with wild mushrooms | Spätzli | red cabbage | Brussels sprouts | glazed chestnuts | cranberry-filled pear

large	36.50
half	21.50

Deer entrecôte (cooked at low temperature, 54°C)

Cream sauce with wild mushrooms | Spätzli | red cabbage | Brussels sprouts | glazed chestnuts | cranberry-filled pear

large	42.50
half	25.50

House-marinated venison stew

Spätzli | red cabbage | Brussels sprouts | glazed chestnuts | cranberry-filled pear

large	34.50
half	20.50

House-marinated chamois stew

Spätzli | red cabbage | Brussels sprouts | glazed chestnuts | cranberry-filled pear

large	44.50
half	26.50

Autumn plate

Cream sauce with wild mushrooms | Spätzli | red cabbage | Brussels sprouts | glazed chestnuts | cranberry-filled pear

large	32.50
half	19.50

For 2 or more people

Saddle of venison (cooked at low temperature, 54°C)

Cream sauce with wild mushrooms | Spätzli | red cabbage | Brussels sprouts | glazed chestnuts | cranberry-filled pear

per Person	60.00
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Wine recommendations for wild game – by the glass

White

	1 dl	2 dl	3 dl	5 dl
Merlot Bianco Terra Alte, Gialdi Vini, Mendrisio Merlot	5.80	11.60	17.40	29.00
Numero 2 – Bodenhause exclusively bottled for Bodenhause, Grendelmeier, Zizers Sauvignon Blanc	7.50	15.00	22.50	37.50
Fläscher Chardonnay AOC Roman Hermann, Fläsch Chardonnay	10.50	21.00	31.50	52.50


Red

	1 dl	2 dl	3 dl	5 dl
Barbera d'Alba Hôtel Bodenhause Francesco Rinaldi, Alba Barbera	7.20	14.40	21.60	36.00
Numero 1 - Bodenhause exclusively bottled for Bodenhause, Grendelmeier, Zizers Merlot, Pinot Noir	8.50	17.00	25.50	42.50
Südtirol Lagrein Klosterkellerei Muri/Gries, Bozen Lagrein	9.50	19.00	28.50	47.50

Declaration of origin

Venison	Grisons – Switzerland, Austria
Deer	Grisons – Switzerland, Austria
Chamois	Grisons – Switzerland, Austria
Pork	Grisons - Switzerland
Beef	Grisons - Switzerland
Sausage	Splügen / Grisons - Switzerland
Cheese	Splügen / Grisons - Switzerland
Wild mushrooms	Grisons – Switzerland, EU

 = vegetarian

 = vegan

 = gluten-free

Please inform our staff if you have any allergies or intolerances. They will be happy to provide you with valid alternatives.
Despite the utmost care, possible contamination cannot be completely ruled out. Thank you for your understanding.