

HÔTEL BODENHAUS.

SEIT 1722

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

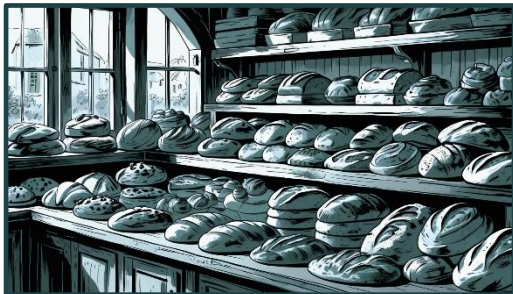
Specialty butcher shop «Strub»

Fresh sausage products, tender meat, and homemade specialties—all handmade with respect for animals and nature. The animals are raised in species-appropriate conditions, with a focus on farmers from the region. When the origin and husbandry are right, the result is genuine enjoyment.



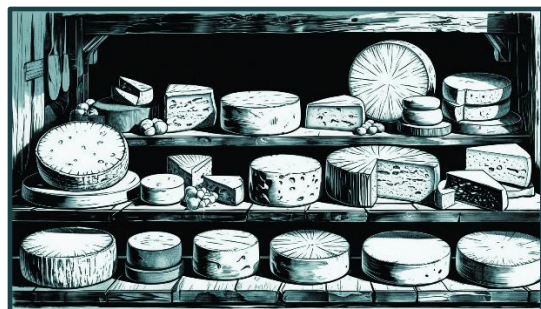
«Winker» village bakery

Located on the main squarer, this family business is steeped in tradition, passion, and craftsmanship. At Winkers, baking is still a true craft. No mass production here, just natural ingredients, regional and seasonal products, and plenty of time to ensure great taste.



Splügen Alpine Dairy

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



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Our «Bodenhaus specialties»

Beef tartare

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

Autumn salad

Lamb's lettuce | Red cabbage | Pears | Grapes | Porcini mushrooms
Ricotta from the Splügen alpine dairy
Nut and seed crumble | Raspberry vinaigrette
CHF 23.50 (small portion 18.50)

Barley soup

Rolled barley | Diced vegetables | Potatoes | Meat filling
Cream with chives – *also available without*
CHF 14.50 (half portion 9.50)

«Bodenhaus» - Sliced meat

Veal strips | Creamy mushroom sauce | Rösti
CHF 42.00 (half portion 26.50)

Ossobucco «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 whole, approx. 450–500 g
Butter-Rösti | Vegetables | Béarnaise sauce
CHF 67.50 per person

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

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Starters

	Portion	
Bresaola «Chiavennasca»	large	22.50
Pears Lamb's lettuce Caramelized chestnuts Cheese shavings from Splügen «Findling»	half	13.50
Beef tartare	large	43.00
Sweet and sour red onions Poached egg Tartar sauce Maldon salt	small	28.50
Vegetable tartare 	large	23.50
Sweet and sour red onions Poached egg Tartar sauce Maldon salt	small	14.50
Char, marinated in citrus	large	24.50
Fresh goat cheese with thyme from the Splügen dairy	half	15.50
Apple slices colored with beetroot Arugula Brioche croûtons		

You can find more starters under Pasta and
Grisons specialties, each available as a small portion.

Salads

	Portion	
Green salad 	large	9.50
Various leafy salads	small	7.50
Mixed salad 	large	10.50
Various leafy salads Carrots Fennel Beets	small	8.50
Parsnips Cucumbers		
Autumn salad «Bodenhaus» 	large	23.50
Lamb's lettuce Red cabbage Pears Grapes Porcini mushrooms Nut and seed crumble Ricotta from the Splügen dairy Raspberry vinaigrette	small	18.50

Please choose one of our house dressings:
Italian , French, Raspberry vinaigrette

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Soups

Portion

Barley soup «Bodenhaus»

Rolled barley | Diced vegetables | Potatoes | Meat filling
Cream with chives – *also available without*

large 14.50
half 9.50

Pumpkin cream

Roasted pumpkin seeds
Homemade crispy sausage — *also available without*

12.50

Celery soup

Black truffles in various textures

14.50

Risotto - Pasta

Portion

Tagliatelle with wild boar sauce

Fresh pasta | Wild boar ragù

large 28.50
half 16.50

«Bodenhaus» Truffle Risotto

Porcini mushrooms | Black truffles

large 39.50
half 24.50

Vegetable lasagna

Lentil ragout | Soy béchamel sauce | Vegan gluten-free pasta

large 24.50
half 14.50

Grisons specialties

Portion

Capuns

Gratinated with white wine sauce | Creamy cheese from the Splügen dairy
Cured ham chips

large 28.50
small 23.50

Vegetarian Capuns

Gratinated with white wine sauce | Creamy cheese from the Splügen dairy
semi-dried tomatoes

large 27.50
small 22.50

Valtellina-style pizzoccheri

Savoy cabbage | Potatoes | Creamy cheese | Aromatic garlic butter

large 24.50
half 14.50

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Main courses

	Portion	
Sliced meat «Bodenhaus»	large	42.00
Veal strips Creamy mushroom sauce Rösti	half	26.50
Ossobuco «alla milanese»		45.50
Saffron risotto Vegetables Gremolata		
Veal cordon bleu		44.50
Creamy cheese from the Splügen alpine dairy Ham from the village butcher		
French fries Seasonal vegetable bouquet		
Grilled beef fillet	large	52.00
Rosemary potatoes Seasonal vegetable bouquet Café de Paris butter	half	30.50
Breaded veal cutlet	large	38.50
French fries Vegetables	half	22.00
Breaded pork cutlet	large	32.50
French fries Vegetables	half	18.00
Alvaneuer trout «Müllerinnenart»		42.50
New potatoes Seasonal vegetable variation		
Parmigiana 		24.50
Eggplant Tomatoes Mozzarella Basil		

From two people

Chateaubriand

Double beef fillet, roasted whole, approx. 450–500 g
Butter-Rösti | Vegetables | Béarnaise sauce
CHF 67.50 per person

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Dessert

	Portion	
Panna cotta White chocolate Forest fruits coulis		12.50
«Classic» tiramisu Sponge cake Mascarpone Egg		12.50
«Bodenhaus» crème brûlée Chestnut Coffee Cream		13.50
Vermicelles Meringues Cream	large	12.50
	small	9.50
Sorbet Variation Lime Plum Mango-Passion Fruit	large	12.50
	small	9.50
Iced coffee «Bodenhaus» Mocha ice cream Cream	large	11.50
	small	8.50
Coupe Denmark Vanilla ice cream Chocolate sauce Cream	large	12.50
	small	9.50
Nesselrode Coupe Vermicelles Vanilla ice cream Meringues Cream	large	13.50
	small	10.50

Weekly Specials

We also offer a varied selection of seasonal specials.
Please consult our boards and notices or ask our
service staff about the current offerings.

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Ice cream and sorbets from Mövenpick factory

Ice cream

Vanilla Dream
Stracciatella
Cookies & Caramel
Espresso Croquant
Macadamia & Dulce de Leche
Pistachio
Strawberry
Chocolate
Blueberry Cheesecake
Caramelita

Sorbet

Mango-Passion Fruit
Plum
Lime-Lemon
Strawberry-Raspberry

Per scoop	4.00
Cream	+ 1.50
Chocolate sauce	+ 1.50
Strawberry sauce	+ 1.50
Smarties	+ 1.00
Vodka	+ 6.00
Vieille Prune	+ 6.00
Aperol	+ 6.00

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Herkunftsdeklaration

Beef	Splügen / Grisons - Switzerland
Veal	Splügen / Grisons - Switzerland
Pork	Switzerland
Wild boar	Austria / Slovakia
Trout	Alvaneu / Grisons - Switzerland
Char	Switzerland
Bündnerfleisch, Salsiz	Splügen / Grisons - Switzerland
Cured ham	Splügen / Grisons - Switzerland
Sausage	Splügen / Grisons - Switzerland
Mushrooms	Switzerland / EU
Cheese	Splügen / Grisons - Switzerland
Baked goods	Splügen / Grisons – Switzerland



= 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 ruled out. Thank you for your understanding.