

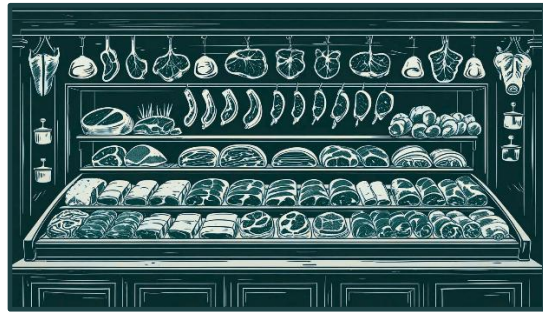
HÔTEL BODENHAUS.

SEIT 1722

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

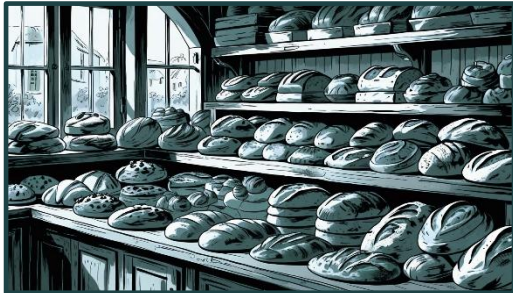
Specialty butcher shop «Strub»

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.



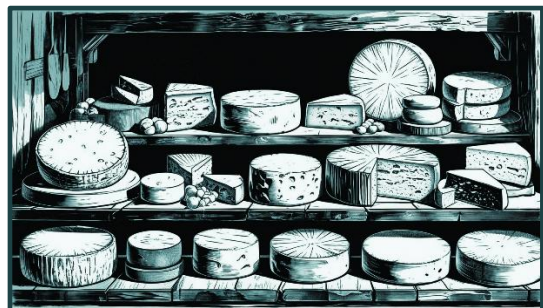
«Winker» village bakery

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.



HÔTEL BODENHAUS.

SEIT 1722

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)

Winter salad

Lamb's lettuce | Red cabbage | Pears | Grapes | Marinated pumpkin
Nut and seed crumble | Ricotta from the Splügen alpine dairy |
Pomegranate 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)

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 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.




HÔTEL BODENHAUS.


SEIT 1722

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
Toast Sweet and sour red onions Poached egg Tartar sauce Maldon salt	small	28.50
Vegetable tartare 	large	23.50
Toast 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 croutons		
Duck with barley and vegetables	large	29.50
Marinated duck breast Barley and vegetable salad Spinach salad Pine nut cream	half	19.50

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		
Winter salad «Bodenhaus» 	large	23.50
Lamb's lettuce Red cabbage Pears Oranges Marinated pumpkin Nut and seed crumble Ricotta from the Splügen alpine dairy Pomegranate vinaigrette	small	18.50

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

All prices are in CHF and include VAT.

HÔTEL BODENHAUS.

SEIT 1722

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

Ribollita - «toscana»

Cannellini beans | Kale | Swiss chard | Savoy cabbage | Potatoes
Carrots | Celery | Onions | Garlic | Tomato paste

large 11.50
half 7.50

Risotto - Pasta

Portion

Tagliatelle «amatriciana»

Homemade fresh pasta | Guanciale bacon | Tomato sauce |
Onions | Pecorino cheese «Romano»

large 28.50
half 16.50

Risotto «coregone»

Risotto | Coregone | Marinated pumpkin | Candied lemon | Plain yogurt from
the Splügen dairy

large 26.50
half 16.50

Vegetable lasagna

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

large 24.50
half 14.50

Grisons specialties

Portion

Home-made Capuns

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

large 28.50
small 23.50

Home-made 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

Fresh buckwheat pasta | Savoy cabbage | Potatoes | Spinach
Creamy cheese | Aromatic garlic - sage butter

large 24.50
half 14.50

HÔTEL BODENHAUS.

SEIT 1722

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 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
Braised beef cheek		44.50
Red wine sauce Fried polenta slices Assorted vegetables		
Chicken «in the basket»		42.50
Fresh homemade Pont-Neuf potatoes		
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		46.50
NEW with a choice of preparation: «millers' art» «blue» «from the grill»		
Boiled potatoes Assorted vegetables		
Vegetable roll «Wellington» 		26.50
Rosemary potatoes Vegetables and vegetable demi-glace		

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

HÔTEL BODENHAUS.

SEIT 1722

Dessert

	Portion	
Red wine pears «Bodenhaus» Orange and sheep cream cheese Dried fruit crumble		11.50
«Classic» tiramisu Savoardi Mascarpone Egg		12.50
Chocolate rum cake «warm heart» (waiting time 12 minutes) Vanilla sauce		13.50
Vermicelles Meringues Cream	large small	12.50 9.50
Sorbet Variation Lime Plum Mango-Passion Fruit	large small	12.50 9.50
Iced coffee «Bodenhaus» Mocha ice cream Cream	large small	11.50 8.50
Coupe Denmark Vanilla ice cream Chocolate sauce Cream	large small	12.50 9.50
Nesselrode Coupe Vermicelles Vanilla ice cream Meringues Cream	large small	13.50 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.

HÔTEL BODENHAUS.

SEIT 1722

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

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

HÔTEL BODENHAUS.

SEIT 1722

Herkunftsdeklaration

Beef	Splügen / Grisons - Switzerland
Veal	Splügen / Grisons - Switzerland
Pork	Switzerland
Duck	France
Poultry	France
Trout	Alvaneu / Grisons - Switzerland
Coregonus	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
Sheep's cream cheese	Italy



= 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.