

# HÔTEL BODENHAUS.

SEIT 1722



Let our kitchen team enchant you

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## fresh salads

### mixed salad

different vegetable salads and seasonal leaf salads

CHF 10.00

### green salad

different seasonal leaf salads

CHF 9.00

### bdenhaussalad with cream cheese from Splügen

served with dried pears and roasted nuts

CHF 17.00

Choose between one of our homemade italian, french or honeydressing  
for your salad

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## a good start

### pulpo carpaccio

marinated in a mustard dressing served with fennel

CHF 19.00

### cured ham and burrata

served with pesto

CHF 19.00

### homemade pickled salmon

served with mustardmayonaise and rocket salad

CHF 18.00

### focaccia bodenhäus

served with cooked ham, aubergines, courgettes,  
vegetables and cheese from the dairy in Splügen

CHF 15.00

### vitello tonnato

served with caper apples

CHF 18.00

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## to warm your heart

<b>barley soup</b> homemade after an old recipe	CHF 10.50
<b>carrot soup</b> with creamy burrata	CHF 10.50
<b>white beansoup</b> served with focaccia	CHF 10.50

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## pasta station

<b>tagliolini</b> with stagbolognese	CHF 25.00
<b>orchiette «al'ortolano»</b> with onions, cherry tomatoes, courgettes and aubergines	CHF 20.00
<b>gnocchi with three different kinds tomatoes</b>	CHF 21.00
<b>tagliatelle «boscaiola»</b> with oyster mushrooms in cream sauce	CHF 24.00

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## vegan

<b>vegetable lasagne</b>	CHF 24.00
<b>saffron risotto</b>	CHF 24.00

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## specials from Graubünden

### capuns

filled mangoldpockets made after an old graubünden recipe

CHF 25.00

### pizzoccheri

served with wirz and potatoes

CHF 25.00

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## the perfected ones

### fish & seafood

### trouts from Ranch Farsox

fried rainbow trout from Albula village  
served with rosemary potatoes and vegetables

CHF 38.00

### salmon tranche

with mustard-mayonaise, potatoes and vegetables

CHF 42.00

### fried pulpo

on a bed of mashed potatoes with sundried tomatoes,  
olives and rice chips

CHF 32.00

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## the perfect ones

### beef & lamb

### lamb chops

served with gravy, rosemary potatoes and vegetables

CHF 45.00

### osso bucco

served with saffron risotto and tomato sauce

CHF 38.00

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<b>whole ovencooked chicken</b> served with potatoe wedges and vegetables	CHF 28.00
<b>grilled beef filet</b> plain, served with hashbrowns and vegetables	CHF 48.00
<b>beef filet</b> served with green peppersauce, hashbrowns and vegetables	CHF 48.00
<b>beef filet</b> served with mushroom sauce, hashbrowns and vegetables	CHF 48.00
<b>veal cordonbleu</b> served with potatoe wedges and vegetables	CHF 44.00
<b>veal escalope breadcrumbed</b> served with fries and vegetables	CHF 40.00
<b>Bodenhaus sliced beef</b> served with hashbrowns	CHF 41.00

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## for two

<b>chateaubriand</b> whole double beef filet roasted, for two people, served with crispy hashbrowns, vegetables from the market and sauce béarnaise	CHF 60.00 per Person
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## the sweet stars

<b>crème brûlée</b> made after an old recipe served with whipped cream and fruits	CHF 12.00
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<b>pistachio parfait</b> with english custard	CHF 12.00
<b>mascarpone bodenhäus</b> with chocolate crumble	CHF 12.00
<b>cheesecake</b> made from burrata cheese with wild berries on a crumblebase	CHF 12.00
<b>pineapple carpaccio</b> marinated with anise and vanilla ice cream	CHF 9.00
<b>white chocolate mousse</b> on a base of biscuits	CHF 12.00
<b>coupe denmark</b> three scoops of vanilla ice cream topped with whipped cream and chocolate sauce	CHF 13.00
<b>coupe bodenhäus</b> Cassisorbet with two scoops of vanilla ice cream, hot berries and chocolate sauce	CHF 13.00
<b>ice coffee bodenhäus</b> creamy mokka ice cream topped with whipped cream	CHF 11.00

**ice creams & sorbets made by Glatzsch Balnot, Surava**

## ICE CREAM

VANILLA  
CHOCOLATE  
STRACCIATELLA  
PISTACHIO  
CAMEL  
MOKKA  
YOGHURT

## SORBET

CASSIS  
LEMON  
PINEAPPLE  
MANGO  
PEACH  
FRAIJA

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per scoop CHF 4.00  
whipped cream CHF 1.50

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## declaration of origin

pork	Switzerland
beef	Switzerland
chicken	Switzerland
lamb	Switzerland
trouts	Graubünden
salmon	Graubünden
pulpo	Meditarrear sea
dried beef	Graubünden
cured beef	Switzerland
salsiz	Graubünden
cheese	Splügen/Graubünden
burrata	Italy

Please let our staff know about any food intolerances.  
However, possible cross-contamination cannot be ruled out.  
Thank you for your understanding