

*A. Kirchmayr*

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### Seasonal Salads

**Wintery leaf salad** served with crispy bacon,  
herbs and salsa verde CHF 9.00

**Bodenhaus Salad**  
served with cream cheese made in Splügen, dried stag beef,  
fried black salsify and dried pears CHF 20.00

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### A good start

**Bündner venison terrine**  
served with pickled quinces and rosehip CHF 26.00

**Beef tatar** served with herbs, mountain cheese  
and brioche toast CHF 32.00

**Marinated salmon** from Lostallo  
served with leaf salad and sour cream CHF 28.00

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### Soups to warm your heart

**Soup of the day** CHF 9.00

**Minestrone** with winter vegetables and green beans  
from Albulatal «Las Sorts» CHF 12.00

**Bündner barley soup** with Alpetta barleys from  
the mountains of «Las Sorts» CHF 12.00

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### Our pasta

**Tomato tagliolini**

served with cherry tomatoes and riped mountain cheese from Graubünden

CHF 21.00

**Lamb tagliolini**

served with lamb bolognese and crispy bacon, mountain juniper and hazel nuts from the Piemont region

CHF 27.00

**Pumpkin risotto**

with cream cheese made in Splügen and wild herb pesto

CHF 25.00

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### specialities from our alpine regions

**Bodenhaus platter**

Bündner beef specialities from Churwalden and mountain cheese made in Splügen, sweet and sour vegetables, nuts and apple-quince jam

CHF 29.00

**Pizzocheri**

CHF 27.00

**Capuns**

CHF 29.00

**Hashbrown** served with Churer sausage and sourkraut

CHF 29.00

**Trout from the Farsox ranch**

fried rainbowtrout from Albulatal served with parsleypotatoes and spinach

CHF 38.00

**Fried salmon filet** from Lostallo

with Maggia pepper served on a bed of leek risotto

CHF 42.00

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### The perfect ones

#### **Corn-Chickenbreast**

served with sage and lemon risotto  
and peperoni tomatoe vegetables

CHF 39.00

#### **Black mountain pork chops**

served with winter vegetables and juniper apples  
creamy polenta, and dried pears

CHF 39.00

#### **Sliced veal liver**

served with sage, hashbrowns (first come first serve...)

CHF 38.00

#### **Wiener veal schnitzel**

served with parsleypotatoes, cucumbersalad and sour cream

CHF 44.00

#### **beef filet with Pinot Noir from the Bündner governance**

served with glazed onions,  
new rosemary potatoes and winter vegetables

CHF 52.00

#### **lamb chops and lamb stew**

served with root vegetables and bacon  
creamy polenta

CHF 54.00

#### **Chateaubriand**

whole double beef filet for 2 people

served with new rosemary potatoes and polenta,  
vegetables from the market and sauce béarnaise

per person CHF 60.00

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### Our sweet treats

#### **Fried apple**

with christmasy seasonings and «Röteli» liquor CHF 12.00

#### **rum fruits**

with vanilla cream, roasted almonds and yoghurt ice cream CHF 14.00

**Crème brûlée** with caramelized apples CHF 12.00

#### **«Monte Tambo»**

Chestnut puree on a hazelnutbiscuit with meringue CHF 14.00

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### Ice creams & sorbets made by Glatsch Balnot, in Surava

#### ICE CREAM

VANILLA  
TSCHICULATTA  
STRACCIATELLA  
PISTACHIO  
CAMEL  
MOKKA  
YOGHURT

#### SORBET

CASSIS  
LEMON  
PINEAPPLE  
MANGO  
APRICOT  
FRAIJA

Per scoop CHF 4.00  
whipped cream CHF 1.50

#### **Ice coffee Bodenhaus**

stirred ice coffee with biscuit and «Röteli» liquor CHF 11.00

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#### **Cheese platter**

Different cheese sorts carefully chosen from Rheinwald region with pearbread, glazed honey chestnuts and nuts, spicy fig mustard CHF 20.00

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