

HÔTEL BODENHAUS.

SEIT 1722

Cold starters

Harry's bar 24.50
swiss beef carpaccio | cherry tomatoes | parmesan cheese


Vitello Tonnato 19.50
roasted cold cutted veal | pickled lemon | capers


Cold served celeriac-nut-ravioli  21.50
parmesan foam | wild herbs salad

Salads

Green salad   9.50
mixture of different green salads

Mixed Salad   10.50
mixture of different vegetable salads | lettuce

Spring salad Bodenhause  18.50
asparagus | strawberry | buffalo mozzarella

Please choose between our homemade dressings:
Italian , French or mustard-honey vinaigrette

Soups

Barleysoup Bodenhause large 13.50
barley | vegetables | meat small 10.50

Vegetable cream soup  12.50
fresh herbs | focaccia

Green asparagus soup  13.50
poached egg

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Pasta

Brasato-Ravioli 29.50
beef meat filling | veal jus | sage butter

“Vegetable lasagne” 24.50
polenta | mediterranean vegetables | tomato sauce

Spaghettoni 26.50
gorgonzola sauce | roasted walnuts

Special dishes of Grisons

Capuns
swiss chard | spätzli dough | dried meat from Grisons | cheese

large	28.50
small	23.50

Vegetarian Capuns 
swiss chard | spätzli dough | vegetables | cheese

large	27.50
small	22.50

Pizokel 28.50
sausage | cabbage | cream | cheese

Vegetarian Pizokel 
cabbage | cream | cheese 27.50

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Main dishes

Beef filet ragout “Stroganoff” 41.50
spinach-spätzli | bell peppers | gherkins

Lamb shank braised in hay 38.50
dried tomatoes | potato fritters

Beef fillet medaillon 51.50
melted cheese | broccoli puree | potato cooked in foil

Veal Cordon bleu 45.50
cheese | ham | french fries | vegetables

Breaded pork cutlet 32.50
french fries | vegetables

Breaded veal cutlet “Elephant’s ear” 38.50
rucola | cherry tomatoes | parmesan cheese | balsamico

Bodenhaus Geschnetzeltes 41.50
sliced veal | mushroom-cream sauce | rösti

Salmon from Lostallo 38.50
braised fennel | potatoes | venus clam

additional with vegetables + 4.50

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For two persons

Chateaubriand (ca. 500g)

double grilled beef filet |
rösti | vegetables | sauce Béarnaise
without starter at least 30 minutes waiting time

65.00

per person

Product origin

Pork	Switzerland
Beef	Switzerland
Veal	Switzerland
Lamb	New Zealand
Salmon	Lostallo - Switzerland
Venus clam	Italy - breeding
Grisons dried meat	Grisons - Switzerland
Raw ham	Switzerland
Sausage	Grisons - Switzerland
Cheese	Splügen / Grisons - Switzerland
Buffalo mozzarella	Puglia / Italy

Legend

 = vegetarian

 = vegan

If you have any allergies or intolerances, please inform our staff. They will be happy to provide you with information. Despite the greatest care, contamination can unfortunately occur.

Thank you for your understanding.

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Desserts

Passion fruit crème brûlée chocolate crumble whipped cream		12.50
Cold Merlot-Strawberry-Soup vanilla ice cream		13.50
Chocolate mousse "Toblerone" speculoos biscuit crumble meringue		13.50
Tiramisu ladyfingers espresso		12.50
Ice coffee Bodenhau coffee ice cream whipped cream		11.50
Coupe Dänemark vanilla ice cream chocolate sauce whipped cream		12.50
Assorted sorbets prosecco-soup	large small	11.50 9.50

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Ice creams and sorbets from Mövenpick

Ice cream

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

Sorbet [✓]

Mango-passionfruit
Plum
Lime-lemon

per scoop 4.00

Whipped cream + 1.50

Chocolate sauce + 1.50

Strawberry sauce + 1.50

Smarties + 1.00

Vodka + 6.00

Vieille Prune + 6.00

Aperol + 6.00

Egg liqueur + 6.00