

HÔTEL BODENHAUS.

SEIT 1722

Starters

	Portion	
Bresaola «Chiavennasca»	standard	22.50
Pears Lamb's lettuce Caramelized chestnuts shavings of Nufenen mountain cheese (aged for 12 months)	half	13.50
Beef tartare	standard	43.00
Sweet and sour red onions Poached egg Tartar sauce Maldon salt	small	28.50
Vitello tonnato	standard	23.50
Veal from the local butcher Tuna sauce Caper blossoms	half	14.50
Char tartare, marinated in citrus	large	24.50
Fresh goat cheese with thyme from the Splügen dairy Apple slices colored with beetroot Arugula Brioche croutons Sweet and sour red onions	half	15.50

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

Salads

	Portion	
Green salad 	standard	9.50
Various leafy salads	small	7.50
Mixed salad 	standard	11.50
Various leafy salads Carrots Fennel Beets Parsnips Cucumbers	small	9.50
Autumn salad «Bodenhaus» 	standard	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

Soups

	Portion	
Barley soup «Bodenhaus»	standard	14.50
Rolled barley Diced vegetables Potatoes Meat filling Cream with chives – <i>also available without</i>	half	9.50

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Pumpkin cream 12.50
Roasted pumpkin seeds
Homemade crispy sausage — *also available without*

Risotto - Pasta

Portion

Homemade tagliatelle with wild boar sauce standard 28.50
Fresh pasta | Wild Boar ragù half 16.50

Home-made ravioli standard 29.50
filled with braised beef | sauce and shavings half 17.00
of Parmigiano-Reggiano | demi-glace

Maccheroncini «Carbonara» standard 25.50
Guanciale | Eggs | Pepper | Pecorino cheese half 16.50

Risotto «with perch» standard 27.50
Pan-Fried Perch | Wild Mushrooms | Parsley Coulis half 17.00

Vegetable lasagna   large 24.50
Lentil ragout | Soy béchamel sauce | vegan gluten-free pasta half 14.50

Grisons specialties

Portion

Cheese-topped capuns (traditional) standard 29.50
in white wine sauce | Swiss chard | Spätzli dough | Raw ham crisps small 24.50
creamy cheese from Splügen

Vegetarian capuns au gratin standard 27.50
in white wine sauce | Swiss chard | spaetzle dough | semi-dried tomatoes small 22.50
creamy cheese from Splügen

Capuns (light) standard 29.50
in beef stock | ham crisps | crispy vegetables small 24.50

Vegetarian Capuns (light)  standard 27.50
in vegetable stock | semi-dried tomatoes | crispy vegetables small 22.50

Grisons Pizokels standard 21.50
Salsiz | Savoy cabbage | creamy cheese from Splügen | fried onions half 13.50

Vegetarian Grisons Pizokels  standard 19.50
Savoy cabbage | creamy cheese from Splügen | fried onions half 12.00

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Main courses - *New with a choice of side dishes

Our Bodenhause specialties		Portion	
«Bodenhause» Sliced Meat*	Sliced veal Creamy mushroom sauce	standard	36.00
		half	21.50
Ossobuco alla Milanese*	Vegetables Gremolata		40.50
Veal cordon bleu*	Assorted vegetables Cheese from the Splügen dairy Ham from our butcher		38.50
Grilled beef fillet*	Seasonal vegetable bouquet Café de Paris butter	standard	49.00
		half	28.50
Breaded veal cutlet*	Seasonal vegetable bouquet	standard	32.50
		half	18.00
Breaded pork cutlet	Seasonal vegetable bouquet	standard	26.50
		half	14.00
Fresh trout from Alvaneu village*	served your way: « à la meunière bleu grilled »		39.50
	Seasonal vegetable bouquet		
Parmigiana 	Eggplant Tomatoes Mozzarella Basil		24.50

For two or more people

Chateaubriand

Double beef fillet, roasted whole, approx. 450–500g

*Side dish of your choice, see next page

Assorted vegetables | Béarnaise sauce

Per person CHF 65.00

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

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Side dishes of your choice

	Each Portion
Butter Rösti Butter tagliatelle (homemade)	6.00
Risotto alla milanese with bone marrow butter	
French fries Rosemary potatoes Salted potatoes	
Seasonal vegetable medley «Spätzli» Red Cabbage	

Declaration of origin

Beef	Splügen / Grisons – Switzerland
Veal	Splügen / Grisons – Switzerland
Pork	Switzerland
Wild boar	Austria / Slovakia
Trout	Alvaneu / Grisons - Switzerland
Char	Switzerland
Bresaola	Valtellina / Italy
Dried beef from Grisons, Salsiz sausage, bacon	Splügen / Grisons – Switzerland
Raw ham	Splügen / Grisons – Switzerland
Sausage	Splügen / Grisons – Switzerland
Mushrooms	Schweiz / EU
Cheese	Splügen / Grisons – Switzerland
Bakery products	Home-made / Grisons – Switzerland

-  = vegetarian
 = vegan
 = gluten-free

If you have any allergies or food intolerances, please let our staff know. They will be happy to provide a valid alternative. Despite taking the utmost care, we cannot, unfortunately, rule out the possibility of cross-contamination. Thank you for your understanding.

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Dessert

«Classic» tiramisu		13.50
Sponge cake Mascarpone Egg		
«Bodenhaus» crème brûlée		13.50
Chestnut Coffee Cream		
Vermicelles	standard	12.50
Meringues Cream	small	9.50
Sorbet Variation	standard	14.50
Lime Plum Mango-Passion Fruit	small	11.50
Iced coffee «Bodenhaus»	standard	11.50
Mocha ice cream Cream	small	8.50
Coupe Denmark	standard	12.50
Vanilla ice cream Chocolate sauce Cream	small	9.50
Nesselrode Coupe	standard	13.50
Vermicelles Vanilla ice cream Meringues Cream	small	10.50

From our display case – homemade pastries

Our selection changes daily.

«Crème-Schnitte», carrot cake, cheesecake, fruit tarts,
Grisons nut cake, apple strudel, etc.

You're sure to find your favorite here!
Our service team will be happy to advise you

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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