

# HÔTEL BODENHAUS.




SEIT 1722



## Starters

	Portion	
<b>Bresaola «Chiavennasca»</b>	standard	22.50
Cherry tomato confit   rocket   shavings of Nufenen mountain cheese (aged for 12 months)	half	13.50
<b>Beef tartare</b>	standard	43.00
Toast   Sweet-and-sour red onions   Poached egg   Tartar sauce   Maldon salt	small	28.50
<b>Vitello tonnato</b>	standard	23.50
Veal from the local butcher   Tuna sauce   Capers blossoms	half	14.50
<b>Octopus salad</b>	standard	22.50
Courgette   Fennel   Snow peas   Cherry tomatoes   Radishes   Citronette	half	13.50
<b>«Pane &amp; Pomodoro»</b>	standard	28.50
Burrata   Assorted tomatoes   Anchovies (optional) Basil   Olives   Celery	half	16.50


You can find more starters in the pasta and  
Grisons specialties sections, all of which can be ordered as small portions.

## Salads

<b>Green salad</b> 	standard	9.50
assorted leafy salads	small	7.50
<b>Mixed salad</b> 	standard	11.50
assorted vegetable salads   leafy salads	small	9.00
<b>«Bodenhaus» Summer Salad</b> 		23.50
Lamb's lettuce   Carrots   Fennel   Peach   Figs   Nut and seed crumble   Ricotta from the Splügen dairy   Berry vinaigrette		

Please choose one of our house dressings:  
Italian , French, honey and mustard vinaigrette or citronette 

## Soups


<b>Barley soup «Bodenhaus»</b>	standard	14.50
Rolled barley   Diced vegetables   Minced meat   Cream	half	9.50
<b>Gazpacho</b> 		12.50
Fresh goat's cheese from the Splügen alpine dairy   Croutons   Basil		

All prices are in CHF and include VAT.

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## Pasta

<b>Home-made ravioli</b>	standard	29.50
filled with braised beef   sauce and shavings of Parmigiano-Reggiano   demi-glace	half	17.00
<b>Home-made tagliatelle «al pomodoro»</b>	standard	21.00
A variation of seasonal tomatoes   basil   pesto	half	13.50
<b>Maccheroncini «Carbonara»</b>	standard	25.50
Guanciale   Eggs   Pepper   Pecorino cheese	half	16.50
<b>Risotto «with perch»</b>	standard	27.50
Roasted perch   rocket pesto   candied lemon fresh sour yoghurt from the Splügen dairy	half	17.00
<b>Vegan vegetable lasagne</b> 	standard	24.50
Lentil ragout   Soya béchamel sauce   Vegan gluten-free pasta	half	15.50

## Grisons specialities

<b>Cheese-topped capuns (traditional)</b>	standard	29.50
in white wine sauce   Swiss chard   Spätzli dough   Raw ham crisps creamy cheese from Splügen	small	24.50
<b>Vegetarian capuns au gratin</b>	standard	27.50
in white wine sauce   Swiss chard   spaetzle dough   semi-dried tomatoes creamy cheese from Splügen	small	22.50
<b>Capuns (light)</b>	standard	29.50
in beef stock   ham crisps   crispy vegetables	small	24.50
<b>Vegetarian Capuns (light)</b> 	standard	27.50
in vegetable stock   semi-dried tomatoes   crispy vegetables	small	22.50
<b>Grisons Pizokels</b>	standard	21.50
Salsiz   Savoy cabbage   creamy cheese from Splügen   fried onions	half	13.50
<b>Vegetarian Grisons Pizokels</b> 	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 Bodenhäus specialities		Portion	
<b>«Bodenhäus Sliced Meat*»</b>		standard	36.00
Sliced veal   Creamy mushroom sauce		half	21.50
<b>Ossobuco alla Milanese*</b>			40.50
Gremolata			
<b>Veal cordon bleu*</b>			38.50
Assorted vegetables   Cheese from the Splügen dairy   Ham from our butcher			

<b>Grilled beef fillet*</b>	standard	49.00
Seasonal vegetable bouquet   Café de Paris butter	half	28.50

<b>Beef fillet «Stroganoff»*</b>	standard	43.50
Seasonal vegetable bouquet	half	24.00

<b>Breaded veal cutlet*</b>	standard	32.50
Seasonal vegetable bouquet	half	18.00

<b>Breaded pork cutlet</b>	standard	26.50
Seasonal vegetable bouquet	half	14.00

<b>Fresh trout from Alvaneu village*</b>		
<b>served your way: « à la meunière   bleu   grilled »</b>		39.50
Seasonal vegetable bouquet		

<b>Parmigiana</b> 		24.50
Eggplant   Tomatoes   Mozzarella   Basil		

<b>Seasonal vegetable patties</b> 		21.50
Tomato sauce   Basil		

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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## Weekly Special – Main Course

We offer variety – a different additional main course every week




Please take a look at our large blackboard by the entrance  
or ask our service team

## 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   Sicilian Caponata	

## Declaration of origin

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Octopus	Morocco
Bresaola	Valtellina / Italy
Dried beef from Grisons, Salsiz sausage, bacon	Splügen / Grisons – Switzerland
Raw ham	Splügen / Grisons – Switzerland
Sausage	Splügen / Grisons – Switzerland
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

	Portion	
<b>«Classic» tiramisu</b> Savoardi   Mascarpone   Egg		13.50
<b>Panna cotta</b> With strawberry and lime jelly		10.50
<b>Pistachio Bavarois</b> Crumble		12.50
<b>Sorbet selection</b> Lime   Plum   Mango and passion fruit	standard small	14.50 11.50
<b>«Tuttifrutti» Coupe</b> fresh seasonal fruit   vanilla ice cream   whipped cream		14.50
<b>«Bodenhaus» Coupe</b> Chocolate ice cream   Strawberry ice cream   Chocolate sauce Strawberry sauce   Cream	standard small	15.50 12.50
<b>«Bodenhaus» iced coffee</b> Mocha ice cream   Cream	standard small	11.50 8.50
<b>Coupe Denmark</b> Vanilla ice cream   Chocolate sauce   Cream	standard small	12.50 9.50

## From our display case – homemade pastries

Our selection changes daily.  
«Crème-Schnitte», carrot cake, 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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## Mövenpick ice cream and sorbets

### Ice cream

Vanilla Dream

Stracciatella

Cookies & Caramel

Espresso Croquant

Macadamia & Dulce de Leche

Pistachio

Strawberry

Chocolate

Blueberry-Cheesecake

Caramelita

### Sorbet

Mango and passion fruit

Plum

Lime and lemon

Strawberry and raspberry

<b>Per ball</b>	4.00
<b>Cream</b>	+ 1.50
<b>Chocolate sauce</b>	+ 1.50
<b>Strawberry sauce</b>	+ 1.50
<b>Smarties</b>	+ 1.00
<b>Vodka</b>	+ 6.00
<b>Old Prune</b>	+ 6.00
<b>Aperol</b>	+ 6.00