

HÔTEL BODENHAUS.

SEIT 1722

Cold and warm starters

	Portion	
Deer carpaccio	large	29.50
Lamb's lettuce Wild mushrooms Grapes	half	17.50
Autumn salad «Bodenhaus» 	large	23.50
Red cabbage Lamb's lettuce Pears Ricotta from the Splügen dairy	small	18.50
Porcini mushrooms Grapes Nut and seed crumble Raspberry vinaigrette		
Pumpkin cream soup		12.50
Roasted pumpkin seeds		
Homemade crispy sausage— <i>also available without</i>		

Wild game specialties - Main courses

Venison cutlets	large	36.50
Cream sauce with wild mushrooms Spätzli Red cabbage Brussels sprouts Glazed chestnuts Cranberry-filled pear	half	21.50
Deer entrecôte (cooked at low temperature, 54°C)	large	42.50
Cream sauce with wild mushrooms Spätzli Red cabbage Brussels sprouts Glazed chestnuts Cranberry-filled pear	half	25.50
House-marinated venison stew	large	34.50
Spätzli Red cabbage Brussels sprouts Glazed chestnuts Cranberry-filled pear	half	20.50
House-marinated chamois stew	large	44.50
Spätzli Red cabbage Brussels sprouts Glazed chestnuts Cranberry-filled pear	half	26.50
Autumn plate 	large	32.50
Cream sauce with wild mushrooms Spätzli Red cabbage Brussels sprouts Glazed chestnuts Cranberry-filled pear	half	19.50

For 2 or more people

Saddle of venison (cooked at low temperature, 54°C)	per Person	60.00
Cream sauce with wild mushrooms Spätzli Red cabbage Brussels sprouts Glazed chestnuts Cranberry-filled pear		

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Wine recommendations for wild game – by the glass

White

	1 dl	2 dl	3 dl	5 dl
Merlot Bianco Terra Alte Gialdi Vini, Mendrisio Merlot	5.80	11.60	17.40	29.00
Numero 2 – Bodenhause exclusively bottled for Bodenhause, Grendelmeier, Zizers Sauvignon Blanc	7.50	15.00	22.50	37.50
Fläscher Chardonnay AOC Roman Hermann, Fläsch Chardonnay	10.50	21.00	31.50	52.50

Red

	1 dl	2 dl	3 dl	5 dl
Südtirol Lagrein Klosterkellerei Muri/Gries, Bozen Lagrein	9.50	19.00	28.50	47.50
Südtirol Lagrein Riserva Klosterkellerei Muri/Gries, Bozen Lagrein	11.70	23.40	35.10	58.50
Malanser Pinot Noir Grand Cru Giani Boner, Malans Pinot Noir	12.80	25.60	38.40	64.00

Declaration of origin

Venison	Grisons – Switzerland, EU
Deer	Grisons – Switzerland, EU
Chamois	Grisons – Switzerland, EU
Pork	Switzerland
Beef	Grisons - Switzerland
Sausage	Splügen / Grisons - Switzerland
Cheese	Splügen / Grisons - Switzerland
Wild mushrooms	Grisons – Switzerland, EU



= vegetarian



= vegan



= gluten-free

Please inform our staff if you have any allergies or intolerances. They will be happy to provide you with valid alternatives.
Despite the utmost care, possible contamination cannot be completely ruled out. Thank you for your understanding.

All prices are in CHF and include VAT