GRAND RESTAURANT

CARLTON HOTEL ST. MORITZ

A LA CARTE MENU · WINTER 2025/26

A LA CARTE MENU

TASTING MENU 160

Amuse bouche
Explosion of flavor | beetroot | daikon | green celery

Mushroom essence
Roasted rosemary

In mountain salt cooked onion
Pumpernickel crumble | green leek cream | canola oil hollandaise | apple cider sauce

Variation of butternut pumpkin
Hazelnut | cinnamon & kefir | fir tree oil. Optional with Swiss blue shrimp +15

Blueberries
Vanilla | wood sorrel

STARTERS

Duo of Lostallo salmon 40
Carrot | cabbage | carrot sud

Eel from the charcoal grill 40
Sea buckthorn | leek | BBQ | herbs

Organic beetroot 38
Sour clover | radish herb ice cream

Hatecke beef tartare 44
Herb cream | flowers | butter brioche | radish

Engadine organic egg 38
Potato hay | celery | chervil essence

SOUPS

Forest mushroom broth 24
Forest treasures | fir tree oil

All prices in CHF and including statutory VAT.
For allergies and intolerances, please ask our staff.

A LA CARTE MENU

SOUPS · CONTINUED

Jerusalem artichoke 26
Quince | truffle | crunchy hazelnut

PASTA

Pumpkin ravioli 42
Honey mushroom | pumpkin cream | pear & mustard

Potato gnocco 44
Engadine cheese | truffle

Engadine dumpling 42
Hatecke beef | mustard seed | fresh herbs

OONA CAVIAR

N° 103 – Traditionnel 125g 660

N° 103 – Traditionnel 50g 270

Osietra Carat 100g 600

Osietra Carat 50g 300

Oona Caviar Millésime 50g 250

Oona Caviar Millésime 20g 110

We are happy to serve you our caviar with blinis | egg white | egg yolk | chive | shallots | sour cream | small lukewarm potatoes

FISH

Swiss lake pikeperch 72
Spinach | black salsify | mountain herbal sauce

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FISH · CONTINUED

Confit Brüggli char 64
Cauliflower | wild herb salad | char caviar

Flambéed Alpine salmon 69
Crunchy oat | roasted onion | mountain pine

MEAT

Saddle of veal 74
Star anise & butternut pumpkin | leek red | cabbage sauce

Pigeon 78
Beetroot | chestnut cream | wild fruit jus

Organic saddle of lamb and shoulder from Andri Casty, Zuoz 75
Carrot | savoy cabbage | mushroom | thyme sauce

SPECIALS FOR TWO

Saddle of venison 170
Currant sauce

Tomahawk 165
BBQ thyme sauce

Swiss pikeperch Wellington style 170
Albufera sauce

Organic lamb rack from Andri Casty, Zuoz 160
Alpine herb jus

Please note that the preparation time of these dishes is approximately 30-40 minutes. All dishes with the following side dishes to choose: mashed potato | Engadine winter vegetable | potato gratin | spinach leaf

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TRUFFLE

Black Périgord truffle — 20
Per gram

SELECTION OF CHEESE

Cheese from Pontresina Alpine Dairy — 24
Dried fruit | chutney | fig mustard | fruit bread from the bakery Bad in Sankt Moritz

DESSERT

Hazelnut — 24
Felchlin chocolate sablé | melissa ice cream

Bever buttermilk — 24
Engadine honey | sea buckthorn

Tarte tatin — 24
Fior di latte ice cream | cinnamon | caramel & calvados

DESSERT FOR TWO

Crépes flambée — 54
Swiss wild berries | bourbon vanilla ice cream | calvados

Rose cake — 54
Honey ice cream | zabaione cream

Please note that the preparation time of these dishes is approximately 20 – 30 minutes.

DECLARATION OF ORIGIN

Fish, shellfish & crustaceans: upon request. Dairy products: CH. Beef: CH. Chicken: CH. Pigeon: F. Venison: CH. Lamb: CH. Veal: CH. Egg: CH. Bread: CH.

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