THE VIEW

GRACE LA MARGNA ST. MORITZ

MENU

MENU

ANTIPASTI

CROQUETAS 3pcs — 27
jamón ibérico | spicy mayo

AUTUMN DIP — 26
squash hummus | focaccia

CARROT TARTARE — 29
moroccan spices | yogurt | passion fruit

AUTUMN NIÇOISE — 34
radicchio | fennel | hazelnut | citrus variation | raisins | raw tuna

BURRATA — 29
figs | jamón ibérico

GALLEGA OCTOPUS — 36
potato foam | bell pepper

VITELLO TONNATO — 37
jus

RAW

BEEF TARTARE — 61
beetroot | caviar | glasswort

TUNA — 49
fuentes farm | kohlrabi ceviche | granny smith | hazelnut

GILLARDEAU OYSTERS
pomegranate tiradito | mignonette
- 3 pcs 37
- 6 pcs 74
- 12 pcs 145

KAVIAR KRISTAL
- 30 gr 155
- 50 gr 198

All prices are in Swiss Francs and include VAT.
Our employees are happy to inform you about ingredients in our dishes that may cause allergies or intolerances on request.

MENU

PIZZA NAPOLETANA

MARGHERITA 31
tomato | fior di latte | basil

DIAVOLA 37
tomato | fior di latte | chili | n'duja

VEGETARIANA 35
pumpkin | smoked provola | black cabbage | lardo + CHF 8

JAMÓN 68
tomato sauce | tomato confit | jamón ibérico | parmigiano cheese

PASTA & RISOTTO

LOBSTER LINGUINE 71
tomato | lemon

RAVIOLI PIEDMONT STYLE 39
veal | parmesan

PARSLEY RISOTTO 37
black garlic | inoki mushrooms

SECONDI

BLACK ANGUS BEEF RIB 67
cauliflower | 'nduja

COD 69
truffle | savoy cabbage | jerusalem artichoke

YELLOWTAIL 65
sicilian curry | almonds | broccoli

CELERIAC 31
variation | vegan jus | truffle

All prices are in Swiss Francs and include VAT.
Our employees are happy to inform you about ingredients in our dishes that may cause allergies or intolerances on request.

MENU

SECONDI · CONTINUED

GALLETTO VALLESPLUGA 89
roasted potatoes and spring onions | for 2 persons

VEAL CUTLET MILANESE STYLE
with tomato & red onion salad | basil | for 2 persons
- — classic 130
- — valdostana style 154
- — truffle & raclette cheese 190

CATCH OF THE DAY per kg 195
subject to availability

SIDES 15

baby gem, tzatziki

fregola, autumn veggies

roasted potatoes

beets, taggiasca olives

THE VIEW DESSERT

Tiramisù 49
tableside | for 2 people

Torta caprese 26
pistachio cream | sour cherries

Apple Pear duo 25
caramel | vanilla | spiced biscuit

Yuzu Sphere 28
mandarine | white couverture

All prices are in Swiss Francs and include VAT.
Our employees are happy to inform you about ingredients in our dishes that may cause allergies or intolerances on request.

MENU

SWEET WINE

Vin de Liqueur, Manfred Meier *(c. 2016)* 5cl	21
Sauvignon de Grain Noble, Manfred Meier *(c. 2022)* 5cl	27
Grain Noble, Marie-Thérèse Chappaz *(c. 2019)* 5cl	34
Coulée de Serrant Moelleux, Nicolas Joly *(c. 2022)* 5cl	22
Passito di Pantelleria Bukkuram, Marco de Bartoli *(c. 2022)* 5cl	26
Riesling Eiswein, Trittenheimer Altärchen *(c. 2007)* 5cl	35

GRAPPA

Nonino Moscato 41% 2cl	16
Nonino Picolit „The Legendary Cru Monovitigno" 50% 2cl	20
Nonino Riserva 8 years GRACE Edition 41% 2cl	16
Nonino 14 years „La riserva dei cent'annita" 43% 2cl	20

SCHNAPS

Etter Zuger Kirsch 41% 2cl	14

All prices are in Swiss Francs and include VAT.
Our employees are happy to inform you about ingredients in our dishes that may cause allergies or intolerances on request.

MENU

SCHNAPS · CONTINUED

Etter Williams 42% 2cl	14
Etter Kleines Pflümli 41% 2cl	14
Rochelt Muskattraube 50% 2cl	38
Rochelt Gravensteiner 50% 2cl	38
Rochelt Schwarzer Holunder 52% 2cl	58
Rochelt Mirabelle 50% 2cl	58

PORTO

Grahams 10 years 20% 5cl	18
Grahams 20 years 20% 5cl	24
Grahams 30 years 20% 5cl	32
Grahams 40 years 20% 5cl	48

All prices are in Swiss Francs and include VAT.
Our employees are happy to inform you about ingredients in our dishes that may cause allergies or intolerances on request.