A R T N O U V E A U R E S T A U R A N T

HOTEL SARATZ

PLASCHAIR LIBERTÉ CULINAIRE

Welcome to the Hotel Saratz, let yourself be pampered by our regional and seasonal cuisine, lovingly prepared by our dedicated kitchen brigade. Our hosts Elda Aires and Antonio Vendramel will take care of your well-being in the service together with their attentive team. Discover our changing creations, prepared with fresh products, and create your dinner menu according to your personal preferences. We wish you an enjoyable stay and a wonderful evening with us.

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You can freely put together your personal menu from our menu. Choose between 3, 4, 5, 6 or 7 courses.

3 COURSE	4 COURSE	5 COURSE	6 COURSE	7 COURSE
65	75	85	95	105

COLD STARTERS

Scallop carpaccio 25
pickled pumpkin | shellfish bisque

Tuna tartare 25
capers | zucchini | lime mayonnaise

Beetroot 23
pumpkin | horseradish mousse

Beef carpaccio 28
Cotschen cream | mushrooms | black truffle

WARM STARTERS

Pan-fried prawns 28
chickpea puree | herb pesto | black bread chip

Stuffed calamari 25
white polenta | bouillabaisse broth

Fried cauliflower 22
fondant potato | beurre blanc

SOUP

Jerusalem artichoke cream soup 22
blue sheep cheese praline | quinoa crunch

Information about ingredients in our dishes that may cause allergies or intolerances is available on request from our service team.

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INTERMEDIATE COURSES

Ricotta-Ravioli — 25
Truffle butter

Pizokel — 25
Grisons mountain cheese | Swiss chard

Eggplant Pizzaiola
Plant-based cheese cream

Carnaroli-Risotto — 23
Duck | Orange

Cannelloni — 23
Buffalo ricotta | turnip greens | tomato coulis

MAIN COURSES

Sea bass fillet — 40
Herb crust | seasonal vegetables | potato tartlet

Swiss Alpine salmon — 42
Saffron jus | coco bean puree | young broccol

Venison medallions — 45
pumpkin puree | savoy cabbage parcel | red currant jus

Guinea fowl breast — 40
spinach | potato fricassee | pearl onions | mushrooms

FROM THE TROLLEY — MINIMUM 2 PERSONS

Chateaubriand 200 g — 60 / Person
vegetables | rosemary potatoes | jus | Bearnaise sauce

Dover sole al cartoccio 800 g — 45 / Person
Parisienne potatoes | seasonal vegetables

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FROM THE TROLLEY · CONTINUED

Crêpes Suzette — 15 / Person
Vanilla ice cream | fresh berries

DESSERT

Milk and Honey — 15
Honey reduction | oat crunch

Almond Namelaka — 15
coffee sponge | wild blueberry sorbet

Dark chocolate mousse — 15
two raspberry variations

Choux pastry — 15
Hazelnut cream | mango

Pontresina dairy cheese selection — 18
fruit mustard | pear bread

Please note that dishes served from the trolley are not included in the menu price and are subject to an additional charge.

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