LA CUORT

HOTEL SARATZ

MENU LA CUORT 2026/2027

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ZUM STARTEN / TO START

Pontresina Bergsalat / Pontresina Mountain Salad 15
Blattsalat | eingelegter Kürbis | Randen | Artischocken | Bergkäse / Mixed leaf salad | pickled pumpkin | beetroot | artichokes | mountain cheese

Nüssli Salat / Lamb's Lettuce Salad 15
Speck | Croûtons | Ei / Bacon | Croutons | Egg
— Dressing nach Wahl: French | Balsamico | Feigensenf / Choice of dressing: French | Balsamic | Fig mustard

Bündner-Plättli / Grisons Platter 33
Salzis | Bündnerfleisch | Bündner Rohschinken | Bauernspeck | Bergkäse | Süss-saures Gemüse | marinierte Pilze / Salsiz | Grisons air-dried beef | Grisons raw ham | farmhouse bacon | mountain cheese | Sweet-and-sour vegetables | marinated mushrooms

Bündner Weissweinsuppe / Grisons White Wine Soup 17
Croûtons | Kräuteröl / Croutons | herb oil

KÄSE-SPEZIALITÄTEN DER SENNEREI PONTRESINA / CHEESE SPECIALTIES FROM THE PONTRESINA DAIR

Gletscher Fondue / Glacier Fondue 33
300 g pro Person | Schweizer Käse | Weisswein | Maizena | Kirsch | Brot / 300 g per person | Swiss cheese | white wine | Maizena | Kirsch | bread

Bier-Käse-Fondue / Beer & Cheese Fondue 36
300 g pro Person | Schweizer Käse | Engadiner Bier | Maizena | Brot / 300 g per person | Swiss cheese | Engadine beer | Maizena | bread

Trüffel-Champagner Fondue / Truffle Champagne Fondue 43
300 g p. P. | Schweizer Käse | Schwarzer Trüffel | Maizena | Kirsch | Champagner | Brot / 300 g per person | Swiss cheese | black truffle | cornstarch | Kirsch | Champagne | bread

Fondue Chinoise / Fondue Chinoise 42
200 g pro Person | Kalb | Rind | Poulet | Schwein | Rinder-Consommé | Pommes Alumettes | Aioli | Cocktailsauce | Currysauce | Dill-Joghurt / 200 g per person | veal | beef | chicken | pork | beef consommé | matchstick fries | aioli | cocktail sauce | curry sauce | dill yoghurt

RACLETTE-ZEIT À DISCRÉTION / RACLETTE TIME - ALL MOUNTAIN CHEESE / 6 MONATE GEREIFT / AGED 6 MONTHS

Gletscher Raclette / Glacier Raclette 35

Prices in CHF.

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RACLETTE-ZEIT À DISCRÉTION / RACLETTE TIME - ALL YOU CAN EAT · CONTINUED

Pfeffer Raclette / Pepper Raclette 38

Bergheu & Heublume Raclette / Mountain Hay & Hay Flower Raclette 38

Trüffel Raclette / Truffle Raclette 42

Zu allen Raclette servieren wir: Kartoffeln | Essiggurken | Silberzwiebeln | Maiskölbchen | Cherry-Tomaten / With every raclette we serve: Potatoes | gherkins | silverskin onions | baby corn | cherry tomatoes

SORBET & GLACE / SORBET & ICE CREAM

Colonel 13
Zitronensorbet | Vodka / Lemon sorbet | vodka

Williamine 13
Birnensorbet | Williamine / Pear sorbet | Williamine

Apricotine 13
Aprikosensorbet | Abricotine / Apricot sorbet | Abricotine

Glace / Ice Cream
Vanille | Schokolade | Café | Erdbeere | Stracciatella / Vanilla | chocolate | coffee | strawberry | stracciatella

Sorbet
Zitrone | Himbeere | Mango | Birne | Aprikose / Lemon | raspberry | mango | pear | apricot

Prices in CHF.