# GIGERS

HOTEL WALDHAUS SILS

# EVENING MENU

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## STARTERS

**gigers autumn salad** *(1)* 19
Mixed lettuce leaves with farm egg from Graubünden, baked cheese praline, young leek and pomegranate dressing

**barley salad** 24
Barley with vegetable dice, raspberry coulis, fresh raspberries, sweet and sour marinated zucchini, goat cheese, toasted walnuts and air cured beef crisps

**swiss brie cheese** *(1)* 27
Baked Swiss Brie cheese with autumn truffle and bread crostini

**gigers salmon** *(2)* 27
Smoked fillet of Swiss salmon on fennel and lime emulsion, Salmon caviar, sour cream

**celeriac carpaccio** *(1)* 22
Carpaccio of celery marinated with gin, Cocoa crumble, lambs lettuce salad, baby vegetables, carrot gel, sour cream and gin dressing

**pinsa gigers** *(1)* 19
Swiss Brie cheese, lambs lettuce salad, forest berry reduction, toasted walnuts
— on request with air cured beef +7

**pinsa burratina** *(1)* 19
Tomato sauce, confit yellow cherry tomatoes, burrata (mozzarellas's richer cousin), basil
— on request with Parma ham +7

**cream of pumpkin soup** *(2)(3)* 19
with «pulled deer» and chestnuts glazed in red wine

**cream of nettle soup** *(1)(2)* 18
with nettles from the Laret forest, Fresh goat cheese from Isola, baked farm potato strips

## MAIN COURSES

**homemade mafaldine pasta** *(3)* 32
Duck ragout, fennel seeds, saffron foam

**engadin mountain potato** *(1)(2)* 32
filled with «Cagiöl» cheese from Soglio and forest mushrooms, Autumn truffle, little salad bouquet with fennel and apple

(1) Vegetarian · (2) Gluten-free · (3) Lactose-free

Our service staff is happy to provide you detailed information about the possible presence of allergen ingredients.
Origin of our products. Switzerland: beef, veal, chicken, turkey, pork, salmon, char, deer, bread products. Italy: Parma ham. France: duck. Pacific: salmon caviar. Vietnam: deep-sea prawns.
All prices in CHF statutory VAT included.

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## MAIN COURSES · CONTINUED

sticky chicken *(3)* 36
Fried Swiss chicken with sweet chili mayonnaise, Fresh vegetable salad, sweetcorn

gigers pulled-beef burger 39
12-hour smoked and pulled short ribs in a bun with barbecue sauce, sweet and sour Nostrano cucumbers, tomatoes, coleslaw salad and fries of Graubünden mountain potatoes

medallion of swiss beef fillet *(2)* 54
Café de Paris, sautéed vegetables and sweet potatoes

gigers venison meat loaf 39
with mountain cranberry cream sauce, Celeriac purée, baked potato

## GRAUBÜNDEN SPECIALITIES

traditional swiss chard dumplings 36
with spaetzli dough and vegetable filling, Sautéed forest mushrooms, fine slices of air cured deer, «Morteratscher Stein» cheese shavings

sliced deer from our region *(2)* 49
in porcini mushroom cream sauce, Sautéed Brussels sprouts with bacon from Graubünden, purée of farm potatoes with chestnuts

char sils style *(1)(2)(3)* 42
Poached fillet of char with white wine sauce, lemon zest, root vegetables and «Maluns» of farm potatoes

## ALL ABOUT CHEESE

waldhaus fondue *(1)(2)(3)* 34
Gero's house blend, per person

truffle fondue *(1)(2)(3)* 49
Gero's house blend with truffle, per person

glacier raclette *(1)(2)(3)*
Traditional raclette cheese from the Alpine Cheese Dairy in Pontresina. Served with boiled potatoes and pickles
— all you can eat (main course) 36
— per portion (starter) 22

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## ALL ABOUT CHEESE · CONTINUED

Kirsch 2cl 11
cherry brandy from Lipp Maienfeld

*Fondues for 2 or more, with cheese from the Pontresina Alpine Cheese Dairy. Served with bread, boiled potatoes and pickles.*

## OFYR TABLE GRILL

for grilling *(2)(3)*
Beef medallion, veal scallops, turkey breast, pork fillet and deep-sea prawns
— Per person (280g) 59
— À discrétion 74

a choice of sauces and side dishes *(2)*
Café de Paris, garlic sauce, barbecue sauce or dill-mustard sauce, rice, vegetables for grilling, mountain potato fries

*Ordered in advance, for 2 people or more. Enjoy a relaxed barbecue evening together. With the OFYR table grill you can prepare your own food at the table. Try it out.*

## DESSERTS

dessert mont blanc *(1)(2)* 17
with chocolate sauce

walnut pie slice *(1)* 17
with vanilla ice cream and sea buckthorn sauce

pear muffin *(1)* 16
with black currant sauce and double cream

apple sorbet *(1)(2)(3)*
plain 10, with Calvados 14

waldhaus made ice cream & sorbet *(1)(2)*
ice cream: vanilla, mocha, chocolate, pistachio. sorbet: raspberry, apple
— one scoop 5
— every additional scoop 3.5
— with whipped cream 1.5

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