

LUNCH MENU

STARTERS

MOUNTAIN BREAD «VALBELLA RESORT»

... with tomatoes, mozzarella, green pesto and arugula 18

... with pickled vegetables, olive tapenade and cress 18

... with smoked salmon, horseradish cream-cheese and herbs 18

GRISONS CHARCUTERIE BOARD 28

with air-dried meats and assorted alpine cheese

BEEF TATAR PREPARED TABLE SIDE 70g | 140g 26 | 36

with pickled vegetables, toast and butter

BIG POTATO SOUP 17

... with grisons sausage 19

MAIN DISHES

FRESH SEASONAL SALADS 26

Tomato, cucumber, radishes, croutons, seeds and french dressing

... with beef paillard 36

... with swiss alpine salmon from Lostallo 34

... with battered and fried pikeperch 29

CAESAR SALAD 21

Lettuce, cherry tomatoes, avocado and parmesan

... with crispy chicken nuggets 29



ROASTED CAULIFLOWER 28

with hummus, lettuce, lime vinaigrette, sweet potato chips, smoked tofu and mango chutney



TAGLIOLINI AGLIO E OLIO 19 | 25



OVEN ROASTED RICOTTA 25

with caponata vegetables



GRISONS GRATINATED «CAPUNS» 19 | 26



BEEF PAILLARD 38

with jus, seasonal vegetables and pan-fried potatoes



SLICED AND PAN FRIED VEAL 44

with colorful vegetables and tagliolini



VIENNESE SCHNITZEL 47

with vegetables and french fries



DESSERTS

APPLE STRUDEL 15

with vanilla sauce and walnut ice cream

LAVA CAKE 15

with cherry ragout and vanilla ice cream

ICED COFFEE «VALBELLA RESORT» 15

MÖVENPICK ICE CREAM per scoop 4

... with whipped cream 1.5

