












# MENU

*Hotel Chesa Pool  
Via da Platta 5  
CH-7514 Fex*

## *Chesa Pool's Kitchen*




***DAILY FROM 12:00 TO 16:00  
AND FROM 18:00 TO 20:30***

### *Starters and salads*

-   Beetroot, blackberry and onion salad | 16
-   Roasted parsnip with horseradish | 18
-   Kale, potatoes and baked apple salad | 18
-  White picea with kimchi and shiitake | 26
-  Lamb's lettuce, radishes, black beans and apple and Dijon vinaigrette | 15
-  Chantilly potatoes with truffled black trumpets | 26











### *Soups*

-  Broccoli, leek and potatoes | 16
- Barley, red beans and black cabbage | 16
-  Beans, pumpkin and kale | 16
-  Sour red cabbage and beetroot soup with morels | 16












*All prices in CHF and incl. VAT.*

## Pasta and Risottos

- optional  Orecchiette with rapini and chillies | 24
- Buckwheat gnocchi with porcini mushrooms and chanterelles | 24
- Polenta gnocchi, browned butter, sage and gruyère | 24
- Rigatelli butternut squash and caramelised red onions | 24
- optional  Spaghetti (black) Aglio Olio | 24
-   Legumes pasta | 24
- optional  Barley with radicchio, apples and walnuts | 24
- optional  Whole grain risotto with green winter vegetables | 24
-  optional  Risotto with black truffles and Jerusalem artichokes | 36

## Main courses

CHF 28 each

-  Winter vegetables baked in cabbage leaves with kefir and chives
-  Roasted celeriac with fermented chestnuts and porcini mushrooms
-  Spicy white cabbage with potatoes and onions
- Ricotta gnudi with mushrooms and browned sage butter
-  Roasted Brussels sprouts, honey-fermented garlic with celeriac puree
-   Roasted Jerusalem artichokes with leek and savoy cabbage
-  Roasted winter squash with vanilla butter
-   Steamed leek, spicy green tahini sauce, pumpkin seeds
-   Cauliflower and romanesco with carrot cream and sprouted mung beans



## Fondue


Classic cheese fondue, per person | 38


**from 2 persons, served only on the terrace or in the Chaminada**


## Sweets & Cake


Sweet plum gnocchi with sour cream, persimmons and crumble | 16

  Chocolate mousse with tonka bean | 14

 Buckwheat crêpes with pears and blackberries | 16


 Hay ice cream with pumpkin seeds and meringue | 16

 Panna cotta with plums and savoury coulis | 9

 Carrot cake | 8

Baklava quark cake | 10

Linzer cake | 8

 Poppy seed cake | 10

Engadine nut cake | 10



vegan



glutenfree



lactose free

Our staff will be happy to inform you about the allergens

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