

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
 - (x) 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

Pasta and Risottos

- optional @ Orecchiette with rapini and chillies | 24
- Buckwheat gnocchi with porcini mushrooms and chanterelles | 24
 - Polenta gnocchi, browned butter, sage and gruyerè | 24
 - Rigatelli butternut squash and caramelised red onions | 24
 - optional @ Spaghetti (black) Aglio Olio | 24
 - (R) (w) Legumes pasta | 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
- (R) (w) 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 Chamineda

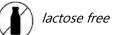
Sweets & Cake

- Sweet plum gnocchi with sour cream, persimmons and crumble | 16
 - (x) (w) Chocolate mousse with tonka bean | 14
 - W Buckwheat crêpes with pears and blackberries | 16
 - Ray 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









Our staff will be happy to inform you about the allergens