MENU

SALADS

Tomato garden with wild berries 18.-
Tomato, cherry, blackberries, and cashew nuts on tomato curd *9*

Buffalo burrata and strawberry variation 19.-
Burrata served with strawberry chutney, crispy strawberries, and fresh strawberries with basil *2*

Grilled Lettuce 18.-
with lightly marinated carrots, oranges, pine nuts, and parmesan cheese *2,8,9*

Seasonal Ceviche 18.-
Seasonal product of the day, sweet potato, crispy yuca, and leche de tigre (tiger's milk) *2,5*

SNACKS

Sopaipillas 16.-
Fried pumpkin bread with pebre (Chilean spicy sauce), guacamole, and jam *1*

Beetroot hummus and roasted carrots 16.-
Chickpea and beetroot dip, carrots, and dill, served with naan bread *1,2,7*

Tacos with crispy mushrooms 19.-
Crispy king oyster mushrooms, hoisin sauce, chipotle mayonnaise, and guacamole on a corn tortilla *3*

Harvest Crunch 19.-
Avocado and vegetables in tempura batter with tare sauce *1,4*

HOTEL
CHESA POOL

All prices in CHF and inclusive of VAT.

STARTERS

Mediterranean Falafel 23.-
Fried chickpea balls with tzatziki *2*

Ajo Blanco, peach and charred fruits 21.-
Almond cream, peach tartare, and charred fruits of the day *1,9*

Grilled Leek 24.-
Leek confit with a light Béarnaise espuma *2,3,8*

Watermelon Carpaccio with salted cheese 21.-
Marinated watermelon, fresh vegetables, and apricots with cheese flakes *2*

Potato mille-feuille "a la Huncaína" 22.-
Potatoes, cheese cream, quail egg, olives, and side salad *1,2,3*

SOUPS

Salmorejo with tomato gummies 19.-
Cold tomato soup with tomato jelly, basil granita, and garlic crumble *1,2,8*

Dragon egg 24.-
Vegetable consommé with sautéed spinach, marinated egg, and Asian noodles *1,3,4,5*

Misoshiru of death 22.-
Mushroom broth with miso and black trumpet mushrooms *4,5*

Cream of pea soup 24.-
Cream of peas with poached farm-fresh egg yolk (slow-cooked at low temperature), asparagus, and fennel *2,3*

HOTEL
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PASTA AND RICE

Risotto “Cacio e Pepe” 32.-
Creamy risotto inspired by the Roman classic "Cacio e Pepe", enhanced with aged cheese and black pepper *2*

Bucatini alla Puttanesca 26.-
Long pasta with vegetarian puttanesca sauce, Mediterranean herbs, and caper foam *1,3*

Fried rice 28.-
Stir-fried rice with bean sprouts and egg *3,4*

MAIN COURSES

Sautiéed seitan 32.-
Pan-seared seitan with onions and tomatoes, served with triple-cooked potatoes *1,4,8*

Pilco 34.-
Bean stew with corn, white beans, and pumpkin

Aubergine katsu “Napoletana” 32.-
Golden, crispy breaded aubergine with tomato and melted cheese, served with mashed potatoes *1,2,6,8*

House burger 29.-
Special sauce, grilled tomato, lettuce, cheese, and burger bun *1,2,3,6*

FONDUE

Classic cheese fondue 42.-
with bread, potatoes, button mushrooms, pear, and pickled gherkins *1,2,6,8*
served only on the terrace or in the Chamineda

HOTEL
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DESSERTS

Chocolate cake 16.-
with vanilla ice cream *2,3*

Lemon pie 14-
Lemon tart with raspberries and Italian meringue *1,2,3*

Caramelized torrija 16.-
Spanish-style French toast with hazelnut ice cream and coffee sauce *1,2,3,9*

Coconut and lavender panna cotta 14.-
with seasonal fruit marinated in Amaretto *8*

Sorbet with Cava *8* 14.-

Käseplatte 17.-
Selection of various types of cheese, walnuts, and jam *2,9*

Vegan Gluten free Lactose free

Allergens:
1 Gluten 2 Dairy products 3 Egg 4 Soy 5 Celery 6 Mustard
7 Sesame 8 Sulphites 9 Nuts

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