

W  LDHAUS
AM SEE
ST. M  RITZ

OUR MENU PROPOSAL

Hotel Waldhaus am See

7500 St. Moritz



Hotel Waldhaus am See
Via Dimlej 6
7500 St. Moritz

Tel. +41 81 836 60 00
Fax +41 81 836 60 60

www.waldhaus-am-see.ch
info@waldhaus-am-see.ch

W  L D H A U S
A M S E E
S T. M  R I T Z

Dear Guest!

We are pleased once again,
that you like to arrange an occasion
in our hotel “Waldhaus am See”

We would be happy to help you
to choose an adequate Menu for you.

We firm you our best attention and make sure,
that you and your guests feel comfortable.

We hope,
to spoil you soon!

**Sandro Bernasconi
and the Waldhaus-Team!**

Cold starters

- | | | | |
|---|---|-----|------|
| 1 | <i>Specialities of the region:
air - dried beef, raw ham, salsiz and pear bread</i> | CHF | 17.- |
| 2 | <i>Air dried ham from the region with melon</i> | CHF | 16.- |
| 3 | <i>Thin sliced air-dried meat on
mushrooms, rocket salad and parmesan</i> | CHF | 17.- |
| 4 | <i>Air-dried meat tartar</i> | CHF | 18.- |
| 5 | <i>Rich starter plate</i> | CHF | 20.- |
| 6 | <i>Variety of Smoked filets with toast and butter</i> | CHF | 22.- |
| 7 | <i>Smoked salmon with toast and butter</i> | CHF | 18.- |

Warm starters

8	<i>Homemade dumplings with a sauce piemontaise</i>		CHF	9.50
9	<i>Homemade noodles with boletus</i>		CHF	14.-
10	<i>Cassollette made of green asparagus and morels in puff pastry</i>		CHF	17.-
11	<i>Risotto with mushrooms</i>		CHF	12.50
12	<i>Homemade Capuns</i>	<i>1 piece</i>	CHF	8.-
		<i>2 pieces</i>	CHF	13.-
13	<i>Homemade spinach dumplings on a cream sauce with pieces of salmon</i>		CHF	18.-
14	<i>Prawns and salmon with homemade noodles</i>		CHF	18.-
15	<i>Prawns on maize with ragout of boletus and mushrooms</i>		CHF	17.-
16	<i>Fried Prawns on a mushroom risotto</i>		CHF	22.-
17	<i>Veltliner Pizzoccheri</i>		CHF	15.-
18	<i>Filled Dover sole rolls on beetroot on a white wine sauce served with rice or boiled potatoes</i>		CHF	23.-
19	<i>Sea fish risotto</i>		CHF	19.-

Our soups

20	<i>Beef bouillon</i>	CHF	6.-
21	<i>Barley cream soup</i>	CHF	7.50
22	<i>Grison wedding soup</i>	CHF	7.50
23	<i>Chives soup with prawns</i>	CHF	12.-
24	<i>Oxalis soup with stripes of vegetables, boletus under a puffy paste cover</i>	CHF	13.-
25	<i>Tomato cream soup with whipped cream</i>	CHF	7.50

Our salads

26	<i>Season salad</i>	CHF	6.-
27	<i>Mixed salad</i>	CHF	8.50
28	<i>Corn salad with salmon stripes (seasonal)</i>	CHF	18.-
29	<i>Buffet salad</i>	CHF	12.-
30	<i>Big prawns on a season salad</i>	CHF	19.-

Courses

- | | | |
|----|---|-----------|
| 31 | <i>Piccata with Risotto (Pork)</i> | CHF 18.50 |
| 32 | <i>Risotto "Maison"
meat cut into strips on a cream sauce
with mushrooms, asparagus, tomatoes
and speck</i> | CHF 17.50 |
| 33 | <i>"Riz casimir"
pork cut into strips on a curry sauce
served with fruits and rice</i> | CHF 19.- |
| 34 | <i>Cordon bleu (pork)
served with French fries and vegetables</i> | CHF 19.- |
| 35 | <i>Frosted pork roast
with fried potatoes and vegetables
(up to 15 people)</i> | CHF 18.50 |
| 36 | <i>Veal Ossobucco "cremolata"
with risotto and vegetables (up to ten people)</i> | CHF 29.- |
| 37 | <i>Veal ragout
with mashed potatoes and vegetables
(up to ten people)</i> | CHF 21.- |

Main courses

- 40 *Piccata Risotto CH*
*Veal escalope pan-fried in an egg batter,
garnished with asparagus tips and mushrooms,
served on saffron risotto* CHF 46.-
- 41 *Escalope engadine style CH*
*Veal escalope pan-fried in an egg-batter,
stuffed with mushrooms, raw ham and spinach,
served with a mushroom cream sauce* CHF 47.-
- 42 *Sliced veal meat with a mushroom cream sauce,
served with hashed brown potatoes or noodles
vegetables* CHF 55.-
- 43 *Three Filets "Waldhaus"*
*served with French fries, croquette, noodles
or rice and vegetables* CHF 60.-
- 44 *Cordon bleu CH*
*breaded veal escalope stuffed with raw ham
and cheese
served with French fries, croquette, rice
or noodles, vegetables* CHF 47.-
- 47 *Homemade Loin of lamb*
*with fried rosemary potatoes
and vegetables
(from 5 people)* CHF 52.-

From 15 People

- 45 *Loin of veal
served with dishes of your choice* CHF 55.-
- 46 *Roast beef
with Sauce Béarnaise, French fries
and vegetables* CHF 52.-

Our main courses are served with a fresh salad from the buffet.

Fish dishes

- 48 *Poached filets of Sole
with a white wine sauce
served with rice or boiled potatoes and
vegetables* CHF 55.-
- 49 *St. Peters fish filled with mushroom ragout
on a white wine sauce
served with rice or boiled potatoes and
vegetables* CHF 58.-
- 50 *Sea-devil served
with a fine saffron crème sauce
served with rice or boiled potatoes and
vegetables* CHF 54.-

Our fish dishes are all served with a fresh salad from the buffet.

Desserts

49	<i>Coupe Danemark</i>	CHF 7.50
50	<i>Coupe "Maison"</i>	CHF 8.-
51	<i>Cream caramel</i>	CHF 6.50
52	<i>Fresh fruit salad with Kirsch or whipped cream</i>	CHF 8.50
53	<i>Apple strudel with vanilla sauce</i>	CHF 8.-
54	<i>Walnut Parfait "Chef Style"</i> <i>Homemade walnut parfait with whipped cream</i>	CHF 9.-
55	<i>Gratinated raspberries</i>	CHF 12.-
56	<i>Soufflé Grand-Marnier</i>	CHF 8.50
57	<i>Lemon sorbet with vodka</i>	CHF 9.-
58	<i>Pancake "Maison"</i>	CHF 10.-

Buffets

*Rich cold and warm buffet
with salads and dessert buffet*

CHF 80.- p.p.

Dessert Buffet

CHF 28.- p.p.

Aperitif

*Mixed puffy pastry, pizza, cheese cake etc.
6 pieces per person*

CHF 7.-

Variety of canapés

CHF 15.-

Menu proposals

MENU A

Thin sliced air-dried meat
on mushrooms, rocket salad and parmesan

Beef bouillon

Buffet salad

Sliced vealmeat with a mushroom cream sauce,
served with homemade noodles
vegetables

Walnut Parfait “Chef style”

CHF 78.- per person

MENU B

(from 15 people)

Air dried ham from the region with melon

* * *

Bouillon "Henry IV"

* * *

Buffet salad

* * *

Homemade Loin of veal
with rosmarin juice
Potatoes or Noodles on your choice
Vegetables

Coupe Danemark

CHF 75.- per person

MENU C

(from 15 people)

Cold plate of Hors-d'oeuvre

* * *

Tomato cream soup

* * *

Buffet salad

* * *

Roast beef
with Sauce Bernaise
French fries
Vegetables

* * *

Crêpes Maison

CHF 85.- per person

MENU D

Graved salmon
with a dill sauce

* * *

Bouillon with stripes of vegetables

* * *

Corn salad "Mimosa"

* * *

Escalope engadine style CH
on a mushrooms cream sauce
homemade noodles
vegetables

* * *

Gratinated raspberries

CHF 72.- per person

MENU E

Broccoli cream soup

* * *

Buffet salad

* * *

Frosted veal roast
fried potatoes
Vegetables

* * *

Apple strudel with vanilla sauce

CHF 50.- per person

MENU F

Barley cream soup

* * *

Buffet salad

* * *

Veal Piccata "Milanaise"

Risotto

* * *

Coupe Maison

CHF 55.- per person

LUNCH-MENU G

Barley cream soup

* * *

Pork escalope

„Engadine style“

Mushroom cream sauce

Noodles

Vegetables

* * *

Coupe Caramel

CHF 36.- per person

W  LDHAUS
A M  SEE
ST. M  RITZ

LUNCH-MENU H

Pizzoccheri Valtelinese

* * *

Pork chop
with herb butter
French fries
vegetables

* * *

Coupe Denmark

CHF 30.- per Person

LUNCH-MENU I

Risotto alla milanese

* * *

roast pork
smashed potatoes
"vichy" carrots

* * *

Fresh fruit salad

CHF 31.- per person

LUNCH-MENU J

Maccheroni with tomato sauce

* * *

Pork ragout

Polenta

Vegetables

* * *

Lemon Sorbet

CHF 28.- per person

LUNCH-MENU K

(up to ten people)

Minestrone

* * *

Veal "Osso bucco"

Saffron risotto

vegetables

* * *

Strudel with vanilla sauce

CHF 36.- per person

LUNCH-MENU L

“Tessiner” Vegetable Soup

* * *

roasted trout filet
with boiled potatoes
vegetables

* * *

lemon sorbet

CHF 38.- per person

LUNCH-MENU M

season salat

* * *

veal strips with currysauce
rice
fruits

* * *

Strudel with vanilla sauce

CHF 37.- per person

GRISON MENU

Thin sliced air-dried meat « Maison »

* * *

Grison wedding soup

* * *

Homemade Capuns “Engadin style”

* * *

Buffet Salad

* * *

Homemade Loin of lamb
on rosmarin juice
fried potatoes
vegetables

* * *

froasted chestnuts
with vanilla ice cream and whipped cream

CHF 80.- per person