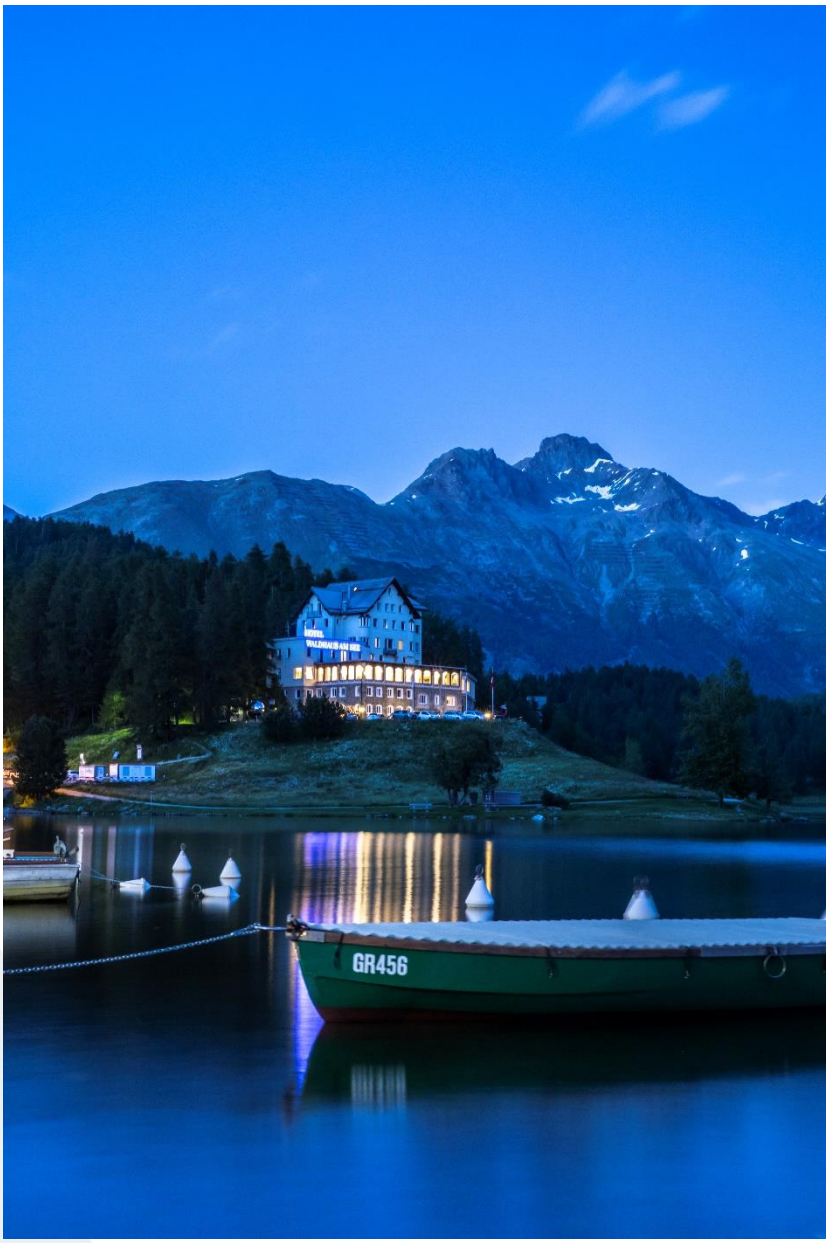
WALDHAUS AM SEE ST. MORITZ

Menu suggestions



Meat free Lactose free Gluten free

CHF incl. sales tax

WALDHAUS AM SEE ST. MORITZ

Dear guest!

We are pleased that you are planning
to hold a pleasant event
at the Hotel Waldhaus am See.

You are welcome to put together
your individual menu on the following pages.

We assure you of your best attention
and will make sure that you
and your guests feel at home with us.

Sandro Bernasconi
and the Waldhaus-Team!

Hotel Waldhaus am See
Via Dimlej 6
7500 St. Moritz
Tel.: 081 836 6000
e-Mail: info@waldhaus-am-see.ch

Meat free Lactose free Gluten free

CHF incl. sales tax

WALDHAUS AM SEE ST. MORITZ

Cold starters

1	*Engadinese specialities with cheese and pear bread*	*17.-*
2	*Bündnerfleisch carpaccio with porcini grated parmesan and rucola*	*18.-*
3	*Bündnerfleisch tartar*	*20.-*
4	*Smoked salmon with horseradish and pumpernickel bread*	*19.-*
5	*Smoked trout filet with celery salad and pumpernickel*	*17.-*
6	*Tomme cheese on cabbage salad, dried figs, wild honey, walnuts*	*21.-*
7	*Mozzarella burrata, cherry tomatoes, basil*	*17.-*

Warm starters

6	*Tagliatelle with porcini in cream sauce*	*16.- & 20*
7	*Tagliatelle with smoked salmon and cream sauce*	*19.-&27*
8	*Saffron and mushroom risotto*	*21.-*
9	*Pizzoccheri della Valtellina*	*16.-*
10	*Engadinese Capuns (1 piece)*	*9.-*
11	*Hash browns «Waldhaus» with mushroom ragout, gratinated with «Engadin Forte cheese»*	*22.-*

Meat free Lactose free Gluten free

CHF incl. sales tax

WALDHAUS AM SEE ST. MORITZ

Soups

12	*Beef Bouillon with* *- Vegetable Brunoise,* *- Vegetable Julienne,* *- Pancake*	*8.-*
13	*Tomato cream soup with basil*	*8.-*
14	*Minestrone*	*11.-*
15	*Barley soup*	*11.-*

Salads

16	*Seasonal salad* *with Italian or French dressing*	*7.-*
17	*Salat from our buffet* *Put together your own salad from our salad buffet and refine it with the sauce of your choice*	*12.-*
18	*Lamb's lettuce with sauteed mushrooms*	*14.-*
19	*Lamb's lettuce Mimosa with smoked salmon*	*17.-*

Meat free Lactose free Gluten free

CHF incl. sales tax

WALDHAUS AM SEE ST. MORITZ

Main courses

20	*Pork piccata with saffron risotto* *Fried in egg, asparagus tips, mushrooms, bacon*	28.-
21	*Veal piccata with saffron risotto* *Fried in egg, asparagus tips, mushrooms, bacon*	38.-
22	*Pork Cordon Bleu* *with French fries and seasonal vegetables*	29.-
23	*Veal Cordon Bleu* *with French fries and seasonal vegetables*	39.-
24	*Engadinese veal Schnitzel on cream sauce* *with tagliatelle and seasonal vegetables*	39.-
25	*Veal steak on morel cream sauce* *with tagliatelle and seasonal vegetables*	43.-
26	*Roast veal on mushroom cream sauce* *with mashed potatoes and seasonal vegetables*	41.-
27	*Veal ossobuco* *with saffron risotto and seasonal vegetables*	35.-
28	*Roast beef on sauce Béarnaise* *with Pommes Duchesse and seasonal vegetables*	42.-
29	*Beef filet on Whisky pepper sauce* 180g *with Pommes Croquettes and seasonal vegetables*	49.-

Meat free Lactose free Gluten free

CHF incl. sales tax

WALDHAUS AM SEE ST. MORITZ

Fish dishes

30	*Roasted trout filet in herb sauce* *with boiled potatoes and leaf spinach*	*36.-*
31	*Medallion of monkfish on a fine saffron sauce* *with boiled potatoes and leaf spinach*	*45.-*
32	*Roasted sole in herb sauce* *with boiled potatoes and leaf spinach*	*45.-*
33	*Poached sole filets in white wine cream sauce* *with boiled potatoes and leaf spinach*	*42.-*

Meat free Lactose free Gluten free

CHF incl. sales tax

WALDHAUS AM SEE ST. MORITZ

Desserts

34	*Sorbet (lemon, apple mango, passion fruit)*	*3.-* *per scoop*
35	*Sorbet Colonel (lemon sorbet with vodka)*	*14.-*
36	*Creme Caramel*	*11.-*
37	*Panna Cotta with berries*	*14.-*
38	*Coupe Denmark*	*12.-*
39	*Coupe Caramelita*	*12.-*
40	*Chocolate mousse*	*11.-*
41	*Fresh berries with mascarpone mousse*	*14.-*
42	*Lukewarm berries with vanilla ice cream*	*14.-*
43	*Raspberries au gratin with vanilla ice cream*	*14.-*
44	*Warm chocolate tartlet with vanilla ice cream and berries*	*15.-*
45	*Dessert buffet (min. 30 people)*	*28.- p.p.*

Meat free Lactose free Gluten free

CHF incl. sales tax

WALDHAUS AM SEE ST. MORITZ

Für Aperitifs

46	*Mixed puff pastry, pizza, cheesecake etc.* *(6 pieces per person)*	9.- p.p.
47	*Assorted Canapés (3 half slices per person)* *Choice: salmon, Bündnerfleisch, raw ham, cheese or beef tartar*	15.- p.p.
48	*Gourmet spoons (5 per person)* *Choice: beef tartar, salmon tartar, Bündnerfleisch tartar, tomato & mozzarella, brie with walnut*	15.- p.p.
49	*Vegetable sticks* *Carrots, fennel, chilli peppers, kohlrabi, celery, cucumber, radish* *Dips: tartar sauce, cocktail sauce, yoghurt sauce*	7.- p.p.
50	*Grison platter* *Bündnerfleisch, raw ham, pine salsiz*	19.- p.p.
51	*Grison platter with cheese* *Bündnerfleisch, raw ham, pine salsiz, Engadin Forte cheese, mountain cheese and pear bread*	24.- p.p.
52	*Cheese platter* *3 hard cheeses and 3 soft cheeses*	19.- p.p.

Meat free Lactose free Gluten free

CHF incl. sales tax

WALDHAUS AM SEE ST. MORITZ

Engadine Menu

Salad
with lukewarm porcini
***
Capuns “Waldhaus”
***
Deer filet
Whisky pepper sauce
Pommes croquettes
seasonal vegetables
***
Engadinese almond cake
with fresh berries

CHF 70.- per person

Meat free Lactose free Gluten free

CHF incl. sales tax

WALDHAUS AM SEE ST. MORITZ

Buffet

(from 50 people)

For a good start

Bouillon with vegetable brunoise

(served at your table)

***

Salad buffet

***

Appetizer-buffet

Selection of smoked and poached fish
Tomatoes with mozzarella and basil
Seafood, seaweed
Melon slice platter
Mushroom salad
Pink roast beef
Beef carpaccio
Cheese sausage salad
Engadine platter with cheese

***

Hot dishes from the oven or grill

Ham in the pastry
Saucisson in batter
Grilled lamb gigot
Grilled chicken
Suckling pig's leg

Sides:

Potato gratin
Potato salad
Vegetables

***

Large dessert buffet

80.- p.p.

Meat free Lactose free Gluten free

CHF incl. sales tax