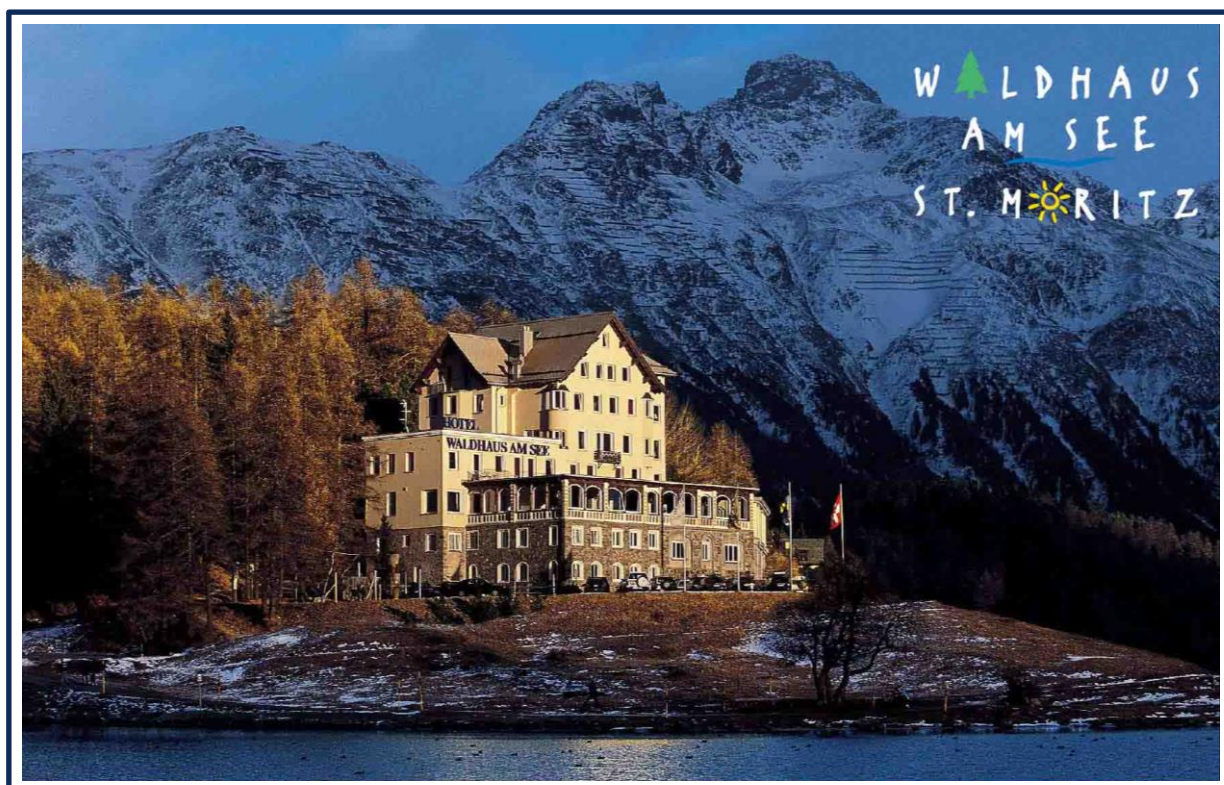


MENU

DEAR WALDHAUS GUESTS

Welcome to the Hotel Waldhaus am See!
We wish you a nice time and an enjoyable meal with our spectacular view.

Sandro Bernasconi and the whole Waldhaus- Team



STARTERS

Salad buffet			13.50
Put together your personal salad at the salad buffet and refine it with your favourite sauce			
			23
Gourmet salad   			
King prawns, mushrooms, smoked salmon			
Mozzarella Burrata  			20
Cherry tomatoes, basil			
Grisons air dried meat carpaccio 			27
Porcini, rocket salad, sliced parmesan			
	Starter	Main course	
Smoked Bündner Lachs (Swiss salmon)	24	34	
Horseradish foam, capers, onions, lemon, toast, butter			
Smoked Bündner salmon sashimi (Swiss salmon)			28
fresh avocado, whisky mayonnaise, wasabi paste, cereal brown bread			
Tatar of avocado   	23	38	
Avocado, king prawns, smoked peppers	3 pieces	6 pieces	
Pan fried goose liver tranche  			29
Lamb's lettuce, fresh fruits			
Beef Tatar 	26	37	
Beef, garnish, toast, butter	80g	150g	
on request served with Edradour- or Ardbeg Whisky			
Grisons specialties plate	22	31	
Air-dried meat, smoked ham, Salsiz, Engadin Forte cheese, mountain cheese, pear bread, pickles	120g	200g	

Prices in CHF incl. VAT



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SOUPS

Minestrone 	13
Seasonal vegetables	
Barley soup	13
Barley, carrots, celery, onions, leek, air-dried meat, cream	
Homemade fishsoup Bouillabaisse 	25
Different types of fish, mussels, shrimps, saffron	
Homemade lobster soup 	24
Lobster meat	

Prices in CHF incl. VAT



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PASTA RÖSTI RISOTTO

	Starter	Main course
Spaghetti or noodles or penne or gluten-free penne 		
Sauces		
Napoli 	15	19
Bolognese 	16	20
Carbonara 	16	20
Porcini cream sauce  	17	21
Crudaiola   (Olive oil, garlic, cherry tomatoes, basil)	16	20
Capuns Engadine style (ca. 12-15 minutes) Spaetzli pastry wrapped in chard with Salsiz, served with béchamel sauce and bacon & cheese	1 piece 12	2 pieces 16 3 pieces 20
Ravioli filled with porcini  Cream sauce		18 23
Saffron- mushroom risotto  		24
Rösti „Waldhaus“   Hash brown potatoes, mushrooms gratinated with Engadin Forte Cheese		25
Alpine Rösti  Hash brown potatoes, bacon gratinated with Engadin Forte Cheese		24
Fisherman's Rösti  Hash brown potatoes, smoked salmon, sour cream		28

Prices in CHF incl. VAT



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MAIN COURSES FISH

Grisons salmon fillet (Swiss salmon)* Dill cream sauce	44
Pan fried trout filet*  Butter sauce, sauteed almonds	39
Pan fried whole sole*  Herb butter sauce, lemon	49
Steamed sole filet* White wine cream sauce	45
King Prawns „Chefs style“   Olive oil, garlic, Chilli, herbs	46

* These dishes are served with seasonal vegetables, boiled potatoes or rice

Prices in CHF incl. VAT



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MAIN COURSES MEAT

Breaded veal escalope*  41

Cordon bleu* 42

Breaded veal escalope, filled with ham and Engadiner cheese

Beef Stroganoff* 46

Beef filet, pepper sauce, peperoni, mushrooms, cucumber

* These dishes are served with seasonal vegetables, and at choice French fries, rice, hash brown potatoes or noodles

Zurich sliced meat 41

Sliced veal, mushroom cream sauce, hash brown potatoes, vegetables

Veal piccata   41

breaded with egg and parmesan, saffron risotto, asparagus, mushrooms, bacon

Prices in CHF incl. VAT



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GRILL

Beef Entrecôte*  	180g	45
	130g	38
Beef filet*  	180g	53
	130g	45

Choose from one of these sauces:

Sauce bernaïse

Homemade herb butter

Whisky- cream sauce with

-Ardbeg 10 Years (smoky & peaty) or

-Edradour 10 Years (sweet & fruity)

* These dishes are served with seasonal vegetables,
and at choice French fries, rice, hash brown potatoes or noodles

DISHES FOR TWO

Chateaubriand*   (ca. 25 minutes)	200g	59
Grilled beef filet Chateaubriand	per person	per person

Choose from one of these sauces:

Sauce bernaïse

Housemade herb butter

Whisky- creamsauce with

-Ardbeg 10 Years (smoky & peaty) or

-Edradour 10 Years (sweet & fruity)

* These dishes are served with seasonal vegetables,
and at choice French fries, rice, hash brown potatoes or noodles

Fondue Chinoise  	200g	52
Beef and veal slices	per person	per person
homemade sauces, french fries or rice		
dried tomatoes, pickles		
Additional beef- and veal slices	100g	18
Additional venison slices	100g	18

Prices in CHF incl. VAT



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CHEESE FONDUE

House mixture (Gletscherfondue)* 	31
Four different swiss cheeses, white wine, cherry schnapps and spices	per person
Moitié-Moitié (Gletscherfondue)* 	34
Swiss cheeses from Gruyère and Vacherin, white wine and cherry schnapps	per person
Moitié-Moitié (Gletscherfondue)* 	37
with porcini	per person
Whiskyfondue* 	36
Swiss cheeses from Gruyère and Vacherin, white wine and Whisky Ardbeg 10y	per person


* These dishes are served with, bread, potatoes, dried tomatoes and pickles

DISHES SERVED IN OUR FONDUE STÜBLI FROM TWO

Raclette* 	200g	45
Glacier Raclette Cheese (Sennerei Pontresina)	per person	per person
Upgrade your Raclette with the following ingredients:		
Beef filet slices		
Bacon	100g	19
Vegetables	100g	10
	100g	15

* These dishes are served with, potatoes, dried tomatoes and pickles

For all cheese dishes we use fresh cheeses from
the cheese dairy in Morteratsch/Pontresina

Fondue Bourguignonne (peanut oil)  	200g	59
Beef filet, homemade sauces, French fries or rice	pro Person	pro Person
Additional beef filet	100g	18

Prices in CHF incl. VAT



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DESSERTS

HOUSE SPECIALTIES

Homemade walnut parfait “Waldhaus” 	12
Scalloped raspberries with vanilla ice cream	18
Caramel flan with cream 	10
Apple strudel	12
Apple strudel with vanilla ice cream or vanilla sauce or cream	12
Fresh fruits  	16
Fresh fruits with mascarpone mousse 	17
Fresh berries  	15
Fresh berries with mascarpone mousse 	16
Meringues with whisky ice cream and cream 	15
Chocolate mousse Valrhona Guanaja 70% with murray river saltflocks 	13
Piece of chocolate 100 gramms Valrhona Guanaja 70% with almonds 	9.50

CAKES

Engadin nut cake	10
Linzer cake	10
Engadin almond cake original from bakery “Kochendörfer” Pontresina	10

FOR CHEESE LOVERS

Cheese platter	
Small 3 different varieties and pear bread	14
Big 6 different varieties and pear bread	22

FOR OUR SMALL GUESTS

Max treasure chest	4.50
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Prices in CHF incl. VAT



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ICE CREAM COUPE

SMALL

LARGE

Coupe Denmark

Vanilla ice cream with hot chocolate sauce and cream

10

12

Coupe Edradour

Vanilla-mocca ice cream with Edradour cream liqueur and cream

15

Coupe Caramel

Caramel-vanilla ice cream with cream and caramel topping

12

Coupe hot love

Hot berries with yoghurt ice cream

15

Bananasplit

Vanilla- and chocolate ice cream with chocolate sauce and cream

15

Iced Coffee

Coffee ice cream with espresso and cream

10

14

Sorbet Colonel

Lemon sorbet with vodka

10

16

Sorbet Calvados

Apple sorbet with calvados

16

ICE CREAM AND SORBET

Ice Cream

per scoop
whipped cream

3
1.50



VANILLA



WHISKY



STRAWBERRY



CARAMEL



CHOCOLATE



ESPRESSO



WALNUT



STRACCIATELLA



YOGHURT



PISTAZIE

Sorbet

per scoop

3.50



MANGO &
PASSIONFRUIT



LEMON & LIME



APPLE

Prices in CHF incl. VAT



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