



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

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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



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DESSERTS

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| 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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