

La Stalla Platter

Bündner meat (registered meat speciality from Grisons) meat/raw ham/Coppa (Italian pork neck speciality)/Saliz (air-dried or smoked raw sausage - Grisons speciality)/Grisons alpine cheese 18.-/29.-

Starters

Bündner meat/Carpaccio/lamb's lettuce/Parmesan	16.-/25.-
Piquant tatar from Angus beef	19.-/27.-
Goat cheese from Tschlin with pumpkin seed pesto/dried tomatoes/green lettuce	15.-/22.-
smoked char fillet/ apple celery mousse/green lettuce	15.-/22.-
Green lettuce with roasted pike-perch fillet and king prawns and herb-yoghurt sauce	15.-/22.-

Soups

Grisons barley soup	10.-/12.-
“La Stalla” hay soup / Grisons meat strips	10.-/12.-
Carrot-ginger soup / coconut froth	10.-/12.-

Salads

Green lettuce/ seeds / sprouts	9.-
Mixed winter salad / apples / nuts	11.-
Lamb's lettuce / bacon / croutons	14.-

Pasta Spaghetti da Molino e Pastificio di Poschiavo

Spaghetti in Parmesan / flambéed with vodka / delicious cream sauce	19.-/25.-
Spaghetti / Pesto	15.-/18.-
Spaghetti / tomato sauce	15.-/18.-
Spaghetti / tomato sauce	16.-/19.-
Spaghetti / tomato sauce	16.-/19.-
Tagliatelle	17.-/21.-
with dried tomatoes/savoy cabbage/chicken breast strips/pine kernels/cream	

Main courses

Duck breast tagliata / orange-pepper sauce / red cabbage with apples	34.-
Angus Entrecôte / Café de Paris butter and side dish	46.-
Wiener Schnitzel (bread-crumbed and fried veal scallop)	41.-
Chicken breast / raw ham / alpine cheese / thyme jus with side dish	32.-
„Monte Mare“ with side dish	55.-
Angus beef fillet / king prawns wrapped in bacon / two-peppers sauce	
Pike-perch fillet / lentils / Nouilly Prat sauce with side dish	35.-

Choice of side dishes

French fries/ pretzel-roll dumplings/rösti (fried grated potatoes)

Origin of meat:

*Beef, veal, pork, chicken

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Duck breast

* regional if possible

La Stalla Specialities

Pizzoccheri buckwheat tagliatelle	18.-/25.-
Savoy cabbage/ potatoes / Cesera cheese / garlic-sage butter	
Cabbage-pizokels (traditional Grison's pasta)/ raw ham / savoy cabbage / cream	17.-/25.-
Capuns Sursilvans / cream / bacon / Parmesan / roasted onions	18.-/25.-
Rösti (fried grated potatoes) / bacon / alpine cheese / egg	25.-
Red cabbage strudel / apple-pepper sauce / glazed chestnuts / ricotta fritters	23.-

Snails (escargot) 6 pcs. 14,50 12 pcs 23.-

Cheese Fondue

A glacier fondue of the Pontresina
for our cheese-lovers

Engadin Fondue Moitie-Moitie 32.- per person

St. Moritz fondue
Bacon and Grison's meat strips / herbs 34.- per person

La Stalla - truffle fondue / champagne 38.- per person

Upon request, we will gladly serve
French fries / vegetables / raclette potatoes
or raclette potatoes / pearl onions / gherkins and pears 5.- per person