

## SALADS & ANTIPASTI

<b>Seasonal leaf salad</b> with Roberto`s house dressing	CHF 12.00
<b>Field salad Alpenhof</b> with bacon and egg	CHF 18.00
<b>Beef carpaccio</b> with arugula, Parmesan shavings and olive oil, finished with a lime dressing	CHF 29.50
<b>Vitello Tonnato</b> garnished with a delicate bouquet of seasonal salad greens	CHF 28.50
<b>Burrata</b> served on tomato carpaccio, drizzled with a balsamic vinaigrette	CHF 29.50
<b>Beef tartare à la Roberto</b> served with a delicate bouquet of seasonal salad greens and toasted bread	CHF 32.50
<b>Pan-seared goose liver</b> served on a bed of spinach, complemented by a rich port wine jus	CHF 38.50
<b>Lightly warmed goat`s cheese</b> Served on a bed of grilled vegetables	CHF 29.50

## SOUPS

**Creamy curried soup** CHF 15.50  
accompanied by a  
coconut-coated prawn

**Creamy potato soup** CHF 15.50  
topped with delicate shavings  
of fresh black truffle

**Hearty Grisons barley soup** CHF 13.50  
garnished with delicate strips of  
air-dried beef

**Chestnut foam soup** CHF 15.50  
Topped with delicate caramelized  
figs

**Creamy tomato soup** CHF 12.50  
topped with a swirl of fresh  
basil pesto

## VEGETARIAN

<b>Handmade ricotta ravioli</b> accompanied by creamy burrata and fresh arugula	CHF 32.50
<b>Creamy saffron risotto</b> served with grilled seasonal vegetables and delicate Parmesan shavings	CHF 32.50
<b>Assorted game accompanishments</b> Served with homemade spaetzle, braised red cabbage, caramelized chestnuts, red wine poached pear and a delicate lingonberry cream sauce	CHF 32.50

## PASTA

	halbe Portion	ganze Portion
<b>Handmade Orecchiette</b> Tossed with fresh tomatoes and Creamy buffalo mozzarella	CHF 26.50	CHF 29.50
<b>Alpenhof pappardelle</b> Tossed with seared strips of tender beef fillet, cherry tomatoes, and fresh arugula	CHF 34.50	CHF 39.50
<b>Handmade agnolotti</b> Filled with truffle, topped with delicate shavings of fresh black truffle	CHF 32.50	CHF 38.50

## SPECIALITIES OF THE GRISONS

### **Homemade Capuns**

CHF 32.50

bathed in a delicate cream sauce,  
accompanied by strips of Bündnerfleisch  
(air-dried beef)

### **Grisons-style raclette**

CHF 29.50

accompanied by cherry tomatoes,  
baby potatoes, pickled cucumbers,  
and delicate pearl onions

## MEAT & VENISON

<b>Tenderloin of Angus beef</b> served with classic Béarnaise sauce, creamy truffle risotto, and a medley of seasonal vegetables	CHF 62.00
<b>Seared beef fillet, Tagliata style</b> tender slices of lightly seared beef fillet accompanied by peppery arugula, Parmesan shavings, and golden crispy potatoes	CHF 54.00
<b>Local veal steak</b> served with creamy homemade mashed potatoes, rich pepper cream sauce, and a medley of seasonal vegetables	CHF 59.00
<b>Pan-seared veal Saltimbocca</b> accompanied by creamy saffron risotto and a medley of seasonal vegetables	CHF 49.50
<b>Venison ragout «Hunter`s Style»</b> accompanied by homemade spaetzle, braised red cabbage, caramelized chestnuts, red wine poached pear, and a lingoberry garnish	CHF 39.50
<b>Pan-seared venison entrecôte</b> With a lingonberry cream sauce, served alongside Homemade spaetzle, braised red cabbage, red wine poached pear, and caramelized chestnuts	CHF 52.00

## OUR FISH DISHES

**Delicately steamed trout fillet**

CHF 39.50

Served with a light Champagne foam,  
golden crispy potatoes, and sautéed  
baby spinach

**Loup de mer in a delicate salt crust**

p.P. CHF 55.00

Served with a velvety Champagne sauce,  
seasonal market vegetables, and  
creamy risotto

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**Butter-poached half lobster**

CHF 48.00

accompanied by fresh pappardelle pasta  
and ripe cherry tomatoes

**Spaghetti aglio e olio**

CHF 39.50

Sautéed with garlic and olive oil,  
topped with succulent jumbo prawns,  
gently spiced

## OUR CLASSICS

	halbe Portion	ganze Portion
<b>Tender veal slices Zurich-style</b> accompanied by homemade Tagliolini, in a delicate cream and white wine sauce	CHF 43.00	CHF 48.00
<b>Crispy breaded veal "Wiener Schnitzel"</b> accompanied by golden French fries and a medley of seasonal vegetables	CHF 44.50	CHF 49.50
<b>Crispy breaded pork Schnitzel</b> accompanied by golden French fries and a medley of seasonal vegetables	CHF 34.50	CHF 39.50
<b>Lightly baked perch fillets</b> Accompanied by a delicate tartar sauce and a medley of fresh leaf salads		CHF 29.50
<b>Roberto`s Fitness Plate</b> Juicy beef fillet cubes, accompanied by a crisp salad and a delicate cocktail sauce		CHF 42.50

## **ROBERTO'S VINOTHEK**

In **Roberto's Vinothek** you will find a selection of fine wines and delicious specialities. Mr Roberto will be happy to advise you personally.

### **Declaration of allergens**

We will provide you with detailed information about known allergens in the individual dishes.