

Welcome!

Dear guests

A warm welcome to Restaurant Spescha.

Arrive, sit back and experience culinary delights. In the Restaurant Spescha you can enjoy a varied selection of delicious Grisons specialities as well as Swiss classics interpreted in a refined way. Cooking with a love of detail and using food in a way that conserves resources - that's what our cuisine stands for.

Did you know that we only use Swiss meat from the region? Furthermore, we work closely with Nina Hitz from the Churwalden Community Stable: We support her vision of regional, animal-friendly husbandry and are proud to count her as one of our business partners.

Did you know that our Glacella da Valbella is lovingly made in Valbella according to an authentic Italian recipe and that the ice cream can be enjoyed in all AlpinTrend establishments?

We are delighted to be your hosts today. Enjoy your time with us to the fullest.

Elias Leu
Your Hotel Manager
with his Team

Restaurant Spescha



STARTERS

Mixed Salad ^{1/7/9/10/11} with French or Italian Dressing		12
Cabbage Salad ^{9/10/11} with warm Bacon		13
Caesar Salad ^{1/3/7/9/10/11} with Parmesan, Croutons and Cherry Tomatoes	Main Course Starter	19 15
with Chicken Stripes		+ 11
with Veal Stripes		+ 19
with Bacon		+ 5
with sautéed Shrimps		+ 14
Aromatised Charentais Melon ⁹ with Grison's Raw Ham from Churwalden		17
Beef Tartare ^{1/4/7/9/11} classically seasoned, served with Toast and Butter	150g 90g	30 25

SOUPS

Soup of the day Ask our Staff about our today's Soup		11
Rich Grison's Barley Soup ^{4/7/9/10}		14


INBETWEEN & APÉRO

Grison's Plate ^{7/9}	2 Persons	35
Regional Meat Specialities from Bischi in Churwalden: Grison's air-dried Beef, Coppa, Salsiz, Raw Ham, Bacon, Grison's Alpine Cheese and classic Toppings	1 Person	25
Grison's Salsiz ⁹		14
Enjoy this Grisons Meat Speciality, which is from our regional partner "Bischi Naturtrocknerei" from Churwalden. Their products are known for their unique quality and many of them have been awarded with medals.		
Lenzerheide's Cheese Platter ⁷		24
Cheese Specialities from Lenzerheide and the surrounding area garnished with Nuts, Grapes, Apple and Fig Mustard		

GRISON'S SPECIALITIES

Homemade Capuns ^{1/4/7/9/10/11}		
Spätzli dough in Chard Leaves, gratinated with Cheese and Bacon		28
Maluns ^{4/7}		27
Small, crispy Potato Crumbs made from cooked Potatoes, Flour, and Butter. Served with Apple Puree and Grison's alpine Cheese		
Homemade Pizokel ^{1/4/7/10}		26
"A flour dish known throughout Grison, which can be roughly compared to Spätzli", made from white Flour, Egg, Spinach, Bacon and Onions		

VEGETARIAN MAIN COURSES

Riz Colonial ^{2/9/10/12/13} 		28
Rice with Vegetables and Curry Coconut Sauce garnished with fresh Fruits		
Classic Alp Macaroni ^{1/4/7/9/10/11}		23
Pasta, Potatoes, and Onions served with Apple Puree		


MAIN COURSES

Riz Casimir ^{2/7/9/10/12/13}	31
Rice with Chicken Cutlets in Curry-Coconut Sauce garnished with fresh Fruits	
Sliced Veal Fillet Zurich Style ^{7/9/10}	42
Sliced Veal with Mushroom Cream Sauce and buttered Rösti	
Slices from Smoked Salmon with Linguini ^{1/4/7/9/10/11}	29
in Cream Sauce and Dill	
Trout Fillet with Lemon-Almond-Butter ^{4/7/8/9/10}	37
with Rice and creamed Spinach	
Spring Chicken baked in the Oven ¹⁰	39
with French Fries and Vegetables We prepare the dish fresh, so there will be a waiting time of around 30 minutes. Have you already chosen your starter? Time will fly!!	
Veal Liver ^{7/9/10}	38
with crisp Rösti	
Veal Cordon Bleu ^{1/2/4/7/8/9/10/11}	49
stuffed with Swiss Cheese and Ham served with Mediterranean vegetables and Potatoes	

FOR OUR YOUNGEST GUESTS UP TO 12 YEARS



All Children's Dishes include Syrup.

Spaghetti with Tomato Sauce ^{1/4/9/10}	11
Sliced Chicken with Cream Sauce and Pizokel ^{1/4/7/9/10}	11
Chicken Nuggets with French Fries and Vegetables ^{1/4/8}	11
Classic Alp Macaroni ^{1/4/7/9/10}	11
Pasta, Potatoes and Onions, served with Apple puree	
Small Portion French Fries 	7

DESSERTS

Homemade Panna Cotta ^{7/9}		11
with stewed Forest Berries		
Crème Brulée «Grandma's Style» ^{7/8}		13
with whipped Cream and Almonds		
Stirred Ice Coffee ^{1/7/8}		14
Vanilla Ice Cream with hot Espresso Shot and whipped Cream	small	10
Coupe Denmark ^{1/7/8}		14
Vanilla Ice Cream with Chocolate Sauce	small	10
whipped Cream and Almond Splitters		
Banana Split ^{1/7/8}		15
Vanilla- and Chocolate Ice Cream	small	11
with fresh Banana, Chocolate Sauce, and whipped Cream		
Coupe Romanoff ^{1/7}	3 Scoops	15
Vanilla Ice Cream with fresh Strawberries and whipped Cream	1 Scoop	7

ICE CREAM MENU

Under the AlpinTrend Group's credo "Expect more", the idea of homemade ice cream was born. For you, as our guest, only the best is good enough! The Glacella is produced in the Posthotel Valbella



for all AlpinTrend establishments. Glacella da Valbella is experienced and lived - homemade and made exclusively with Swiss milk from the region. Whether in the restaurant, on the terrace or to take away - Glacella da Valbella tastes good everywhere.


Scoop of Ice Cream ^{1/2/7/8}		3.5
with whipped Cream ⁷		+ 1.5
with Chocolate Sauce ^{7/8/13}		+ 2
with Vodka		+ 5

Ice Cream Flavours

Vanilla, Chocolate, Coffee, Hazelnut, Stracciatella

Sorbet Flavours

Strawberry, Wild Berries, Lemon

Vegan Dishes are marked with a Leaf 

Declaration

Our service team will be happy to inform you about ingredients that could trigger allergies or intolerances.

Allergies

1 - Eggs / 2 - Peanuts / 3 - Fish / 4 - Grains containing gluten / 5 - Crustaceans / 6 - Lupines / 7 - Milk / 8 - Nuts / 9 - Sulphur dioxide and sulphites / 10 - Celery / 11 - Mustard / 12 - sesame Seeds / 13 - Soja / 14 - Molluscs

All Prices are in Swiss Francs including 7.7% VAT.

Origin of our Meat- and Fish Products

Pork:	Switzerland	Poultry:	Switzerland
Veal:	Switzerland	Trout	Switzerland
Beef:	Switzerland	Shrimps	Vietnam