

WELCOME TO THE „ALPINA VALS“

ENJOY DELICIOUS MEALS FROM OUR KITCHEN
AND LET OUR WINELIST SEDUCE YOU

STARTERS AND SALADS

VARIOUS APPETIZERS OF CHARCUTERIE & CHEESE FROM VALS AND
THE REGION WITH SELF-PICKLED VEGETABLES SERVED
ON A WOODEN BOARD WITH HOMEMADE FRUIT BREAD FR. 29.–

IDEALLY FOR 2 PEOPLE TO SHARE

FIELD SALAD WITH CHOPPED ORGANIC EGG FROM VALS FR. 17.–
LUKEWARM BACON-DRESSING & BACON-CHIP

SALAD OF BEETROOT WITH MANGO FR. 18.–
SESAME & GINGER

QUINOA-SALAD WITH GRANNY-SMITH & POMEGRANATE FR. 16.50
ORANGE-VINAIGRETTE

CARPACCIO OF CHAR WITH BUTTERMILK VINAIGRETTE FR. 24.–
FENNEL & CITRUS FRUITS

COLOURFUL, SEASONAL LEAF SALAD WITH CROÛTONS FR. 12.–

SALADS SERVED WITH YOUR FAVOURITE SALAD-DRESSING:
FRENCH-DRESSING, BALSAMICO-DRESSING OR LUKEWARM BACON-DRESSING

FROM THE HOME MADE POTS OF SOUP

TRADITIONAL GRISONS BARLEY SOUP	FR. 12.-
CURRY-LEMONGRAS-SOUP WITH KAFFIR-LIME-OIL & CASHEW-CROÛTONS	FR. 14.-
SOUP OF WILD BROCCOLI WITH ROASTED BROCCOLI FLOWERS	FR. 13.50

WINTER DELIGHTS

TENDER STEAK OF PORK FROM OUR VALLEY, SERVED WITH „PIZOKELS“ AND SEASONAL VEGETABLES	FR. 39.50
»PIZOKELS« SEMOLINA DUMPLINGS, BIG „SPÄTZLE“	
„VIENNESE SCHNITZEL“ CRUMBED ESCALOPE OF VEAL WITH FRENCH FRIES, COLOURFUL VEGETABLES, SERVED WITH CRANBERRIES	FR. 39.50
“OSSO BUCCO” WITH GREMOLATA POLENTA FROM TICINO AND BEANS WITH BACON	FR. 49.50
» POLENTA » ORGANIC MAIZ FLOWER	
SWISS SALMON STEAK FROM THE SOUTHERN VALLEYS OF GRAUBÜNDEN WITH A SAFFRON BEURRE BLANC HOME MADE TAGLIARINI PASTA & PAK CHOI - VEGETABLES	FR. 51.-

CREAMY PEA RISOTTO WITH CRUNCHY YELLOW LENTILS
& EGGPLANT TEMPURA FR. 29.50

CAPUNS „REGIONAL SPECIALITY“ FR. 28.–
»CAPUNS« BIG DUMPLING WITH SMALL CUBES OF DRIED MEAT,
WRAPPED IN A SPINACH BEET, GRATINATED WITH LOCAL CHEESE

CAPUNS AS A VEGETARIAN DISH WITH VEGETABLES FR. 28.–

HANDMADE RAVIOLI
FILLED WITH VALSER MOUNTAIN CHEESE & FIGS FR. 31.–

BREADED ESCALOPE OF PORK WITH FRENCH FRIES FR. 29.50

HERE AT ALPINA WE TAKE PRIDE IN OFFERING YOU THE HIGHEST QUALITY MEAT SOURCED
FROM LOCAL AND REGIONAL BIO/ ORGANIC SUPPLIERS. IF UNAVAILABLE LOCALLY, WE IMPORT QUALITY
LAMB FROM NEW ZEALAND, BEST HARE AND POULTRY COMES FROM FRANCE.
OUR GAME IS LOCAL OR SOURCED FROM OUR AUSTRIAN NEIGHBOURS.
SALMON FROM NORWAY

DESSERTS

HOMEMADE FRUIT CRUMBLE CAKE WITH WHIPPED CREAM	FR. 8.50
LIME PANNA COTTA WITH DILL -CRUMBLES	FR. 12.50
HOME MADE CHOCOLATE CAKE WITH SOUR CREAM – ICE CREAM	FR. 14.–
TOBLERONE CHOCOLATE MOUSSE WITH KUMQUAT & CHOCOLATE CRUMBLES	FR. 14.50
BLOOD ORANGE GRANITÉE ATOP MASCARPONE WITH MERINGUE	FR. 13.–
SOMETHING SMALL AND SWEET: “AFFOGATO” VANILLA ICE CREAM TOSSED WITH A FRESHLY BREWED ESPRESSO SHOT	FR. 9.50
SELECTION OF SOFT & HARD CHEESE SERVED WITH HOMEMADE FRUIT BREAD <i>(AVAILABLE IN THE EVENING)</i>	FR. 19.–

SUNDAE, ICE CREAM AND HOME MADE SORBETS

ICED COFFEE *ALPINA*	FR. 12.–
„DANEMARK - SUNDAE“ VANILLA ICE CREAM WITH WARM CHOCOLATE SAUCE AND ROASTED ALMONDS	FR. 12.–
CAMEL ICE CREAM - SUNDAE	FR. 12.–
„WILLIAMS- SUNDAE“ REFRESHING PEAR SORBET WITH ICED WILLIAMS	FR. 14.–
ICE CREAM FLAVOURS: VANILLA, CHOCOLATE, STRAWBERRY, MOCCA, YOGHURT, CAMEL	PER SCOOP FR. 3.90
HOME MADE SORBET & HOME MADE ICE CREAM SORBETS: PASSIONFRUIT, RASPBERRY, MANGO	PER SCOOP FR. 4.50
ICE CREAM: NUT-ICE CREAM	PER SCOOP FR. 4.50
»»WITH WHIPPED CREAM	FR. 1.50