

## WELCOME TO THE „ALPINA VALS“

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

### STARTERS AND SALADS

VARIOUS APPETIZERS OF REGIONAL SPECIALITIES  
SERVED ON A WOODEN BOARD FR. 27.50  
*IDEAL FOR 2 GUESTS TO SHARE AS A STARTER*

BEETROOT-APPLE-SALAD WITH ROASTED NUTS FR. 15.50  
AND FLAKES OF GOAT CHEESE

FIELD SALAD WITH PICKLED PUMPKIN, FETA CHEESE FR. 16.-  
& PUMPKIN SEED VINAIGRETTE

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

SMOKED SALMON FROM THE SOUTHERN VALLEYS OF GRISON FR. 25.50  
WITH PICKLED CUCUMBER AND DILL-MUSTARD-SAUCE

COLOURFUL, SEASONAL LEAF SALAD WITH CROÛTONS FR. 11.-

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

### FROM THE HOME MADE POTS OF SOUP

TRADITIONAL GRISONS BARLEY SOUP	FR. 11.-
CARROT-GINGER-SOUP WITH ROCKET-SALAD-HAY	FR. 12.50
WILD BROCCOLI SOUP WITH HOMEMADE DRIED HAM CRISPBREAD	FR. 13.-

### WINTER DELIGHTS

TENDER STEAK OF PORK FROM OUR VALLEY, SERVED WITH „PIZOKELS“ AND SEASONAL VEGETABLES	FR. 37.50
»PIZOKELS« SEMOLINA DUMPLINGS, BIG „SPÄTZLE“	
„VIENNESE SCHNITZEL“ CRUMBED ESCALOPE OF VEAL WITH FRENCH FRIES, COLOURFUL VEGETABLES, SERVED WITH CRANBERRIES	FR. 39.-
TOP LOIN STEAK OF SWISS VEAL SERVED WITH POTATO GRATIN AND MARKET VEGETABLES	FR. 45.50
TENDER BRAISED LAMB SHANK SERVED WITH POLENTA AND RATATOUILLE	FR. 46.50

HOMEMADE RAVIOLI WITH A FILLING OF DRIED TOMATOES & RICOTTA  
TOPPED WITH PARMESAN FOAM & SHAVINGS FR. 29.50

CAPUNS „REGIONAL SPECIALITY“ FR. 27.50  
»CAPUNS« BIG DUMPLING WITH SMALL CUBES OF DRIED MEAT,  
WRAPPED IN A SPINACH BEET, GRATINATED WITH LOCAL CHEESE

*CAPUNS AS A VEGETARIAN DISH* FR. 27.50

HANDMADE POTATO GNOCCHI WITH MEDITERRANEAN VEGETABLES, FR. 28.50  
BASIL PESTO, MARINATED ROCKET-SALAD AND PINE NUTS

BREADED ESCALOPE OF PORK WITH FRENCH FRIES FR. 29.-  
AND VEGETABLES

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.

## DESSERTS

HOMEMADE CRUMBLE CAKE WITH WHIPPED CREAM	FR. 8.50
APPLE-STRUDEL WITH VANILLA ICE-CREAM	FR. 10.50
“VALSER TATSCH” WITH FRUIT COMPOTE AND YOGHURT ICE-CREAM	FR. 12.50
TOBLERONE CHOCOLATE MOUSSE WITH CUMQUATS	FR. 14.-
CINNAMON PARFAIT WITH PORT WINE PLUMS	FR. 13.-
SELECTION OF SOFT & HARD CHEESE SERVED WITH HOMEMADE FRUIT BREAD <i>(AVAILABLE IN THE EVENING)</i>	FR. 18.-

## SUNDAE, ICE CREAM AND HOME MADE SORBETS

ICED COFFEE *ALPINA*		FR. 10.50
„DANEMARK - SUNDAE“ VANILLA ICE CREAM WITH WARM CHOCOLATE SAUCE AND ROASTED ALMONDS		FR. 10.50
CARAMEL ICE CREAM - SUNDAE		FR. 10.50
„WILLIAMS- SUNDAE“ REFRESHING PEAR SORBET WITH ICED WILLIAMS		FR. 13.50
ICE CREAM FLAVOURS: VANILLA, CHOCOLATE, STRAWBERRY, MOCCA, YOGHURT, CARAMELL	PER SCOOP	FR. 3.50
HOME MADE SORBETS & HOME MADE ICE CREAM SORBETS: RASPBERRY, PASSIONFRUIT, BLOOD ORANGE	PER SCOOP	FR. 4.20
ICE CREAM: BAILEYS AND NUT ICE CREAM	PER SCOOP	FR. 4.20
»»WITH WHIPPED CREAM		FR. 1.50