



Menu

TGI MANGIA BAIN, VIVA BAIN.

Antipasti & Insalate

APPETIZERS & SMALL TREATS

BRUSCHETTA  13.5

Tomatoes, fresh basil, olive oil

BRESAOLA CARPACCIO 22.5

Morteratscher Stein, olive oil, arugula

SALMON TARTARE 23.5

Vegetable brunoise, herbs (dill & chives),
crème fraîche

BEEF TARTARE 19/32


Shallots, herbs, capers, anchovies,
Worcestershire sauce, cognac, egg
yolks, spices

70 g / 140 g

SOUP OF THE DAY 12.5

Ask our staff

SALADS


CARROT SALAD  15.5


japanese ginger, orange segments, peppermint

BURRATA WITH BALSAMICO  22.5

red and yellow cherry tomatoes, mixed leaf salad,
fresh basil, sea salt

Saladbar

GREEN SALAD  9.5

HOUSE SALAD  11/16/22

Colorful mixed salad small/medium/large

DRESSINGS OF YOUR CHOICE:

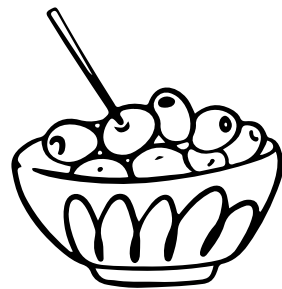
ITALIAN, FRENCH, BALSAMIC

TOPPINGS:

CHICKEN CUBES OR KING PRAWNS, CHF 9.5 EACH

Per il
pomeriggio

14-17H30



OLIVES & BREADSTICKS  10.5

BRUSCHETTA  13.5

Tomatoes, fresh basil, olive oil

CLUB SANDWICH 23.5

Toast bread, chicken breast, crispy bacon,
tomatoes, lettuce, mayonnaise, boiled egg

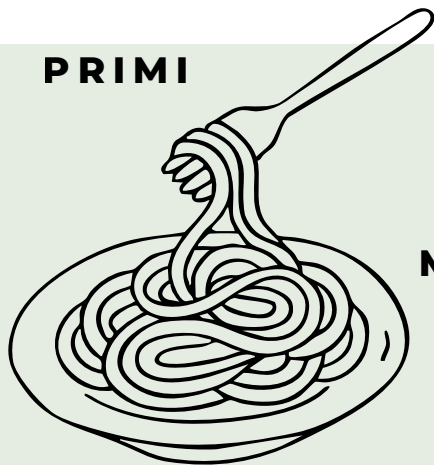
PLATTER WITH SMOKED BACON AND COPPA 25

Pickles, cherry tomatoes, pickled pearl onions,
butter

Our prices are in CHF and include VAT

Primi & Secondi

PRIMI



MIX & MATCH

Combine your favorite pasta:

SPAGHETTI
ORECCHIETTE
TROFIE

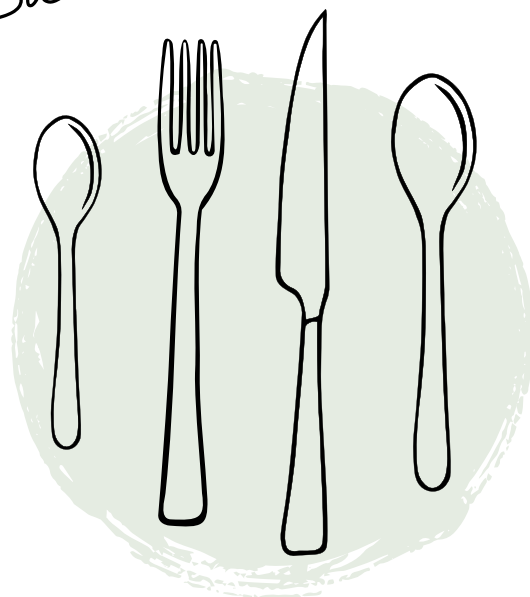
... with one of our delicious sauces:

FRESH PESTO	✓	23
TOMATO SAUCE	✓	18.5
BOLOGNESE		22
ARRABIATA	✓	19.5
CREAM SAUCE WITH SEASONAL MUSHROOMS	✓	27
VEGETARIAN LASAGNA	✓	26
BAKED LASAGNA		26.5
RISOTTO WITH SEASONAL MUSHROOMS	✓	29

SECONDI

WIENER SCHNITZEL MADE FROM VEAL Vegetables, French fries	47
BEEF ENTRECÔTE (200 G) Vegetables, herb butter, French fries or risotto	49.5
CALF'S LIVER WITH RÖSTI Butter, fresh alpine herbs	38

Bon appetit!



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Pizza

FRESH FROM THE WOOD-FIRED OVEN

MARGHERITA	✓	15/18	CALZONE	21/24
Tomatoes, mozzarella, fresh basil			Stuffed pizza with tomatoes, mozzarella, and ham	
NAPOLI		16/19	BURRATA	✓ 23/26
Tomatoes, mozzarella, anchovies, oregano			Tomatoes, mozzarella, burrata, cherry tomatoes, fresh basil	
PROSCIUTTO		18.5/21.5	ENGADINERHOF	23.5/26.5
Tomatoes, mozzarella, ham			Tomatoes, mozzarella, mascarpone, raw ham, arugula, cherry tomatoes	
VEGETARIANA	✓	19/22	DIAVOLA E ZOLA	22/25
Tomatoes, mozzarella, various vegetables			Tomatoes, mozzarella, spicy salami, chili peppers, gorgonzola	
FUNGHI		20.5/23.5	GRANDIOSA	23.5/26.5
Tomatoes, mozzarella, ham, mushrooms			Tomatoes, mozzarella, beef, porcini mushrooms, onions	
HAWAII		20.5/23.5	MESSICANA	23/26
Tomatoes, mozzarella, ham, pineapple			Tomatoes, mozzarella, bacon, bell peppers, onions, chili peppers	
TONNO E CIPOLLA		20/23	SALMONE	23/26
Tomatoes, mozzarella, tuna, onions			Tomatoes, mozzarella, smoked salmon, mascarpone, zucchini	
DIAVOLEZZA		20/23	ZOLA E MELA	✓ 23.5/26.5
Tomatoes, mozzarella, spicy salami, onions, bell peppers			Mozzarella, apple, gorgonzola	
QUATTRO STAGIONI		22/25	BRESAOLA	24.5/27.5
Tomatoes, mozzarella, olives, ham, mushrooms, artichokes			Tomatoes, mozzarella, bresaola, goat cheese, porcini mushrooms	
<i>extra?</i>			TUTTO MARE	28/31
PINEAPPLE, MUSHROOMS, SALAMI, ANCHOVIES EACH CHF 2			Tomatoes, mozzarella, salmon, tuna, anchovies, king prawns	
BURRATA, KING PRAWNS, SALMON, PROSCIUTTO, BRESAOLA, EACH CHF 6				
NEW: EVERY PIZZA IS NOW ALSO AVAILABLE WITH WHOLE WHEAT + CHF 4				

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Dolci • Desserts

CLASSICI Italian & Alpine Classics

CLASSIC TIRAMISU	9.5
SUMMER TIRAMISU with seasonal fruits	11
FRESH FRUIT SALAD with ice cream + CHF 3.5	11
PANNA COTTA WITH FRUIT	11
ENGADINE NUT TART Optional with whipped cream + CHF 1.5	8



GELATI

Mövenpick Selection

AFFOGATO Vanilla ice cream with Espresso	9
COLONEL Lemon sorbet with vodka	11.5
I LOVE YOU Vanilla ice cream, meringue, strawberries, strawberry sauce	15

HEISSI LIEBI Vanilla ice cream with hot raspberries	12.5
COUPE DENMARK Vanilla ice cream, hot chocolate sauce, whipped cream	11.5
KUGEL GLACE Large selection of Mövenpick ice cream varieties	4
WHIPPED CREAM	1.5

Our ice cream

- SWISS CHOCOLATE
- MAPLE WALNUT
- VANILLA DREAM
- PISTACHIO
- STRAWBERRY
- COCONUT
- STRACCIATELLA
- ESPRESSO CROQUANT
- BLUEBERRY CHEESECAKE

SORBETS

- LEMON LIME
- PASSION FRUIT & MANGO



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Dolci • Desserts

Bevande • Drinks

SOFTS

GAZOSA AMARA / CITRUM bitter orange or lemon	5.5/3.3dl
RIVELLA RED/BLUE, SHORLEY COCA COLA/ ZERO	5/3.3dl
ICED TEA LEMON	3/2dl – 4/3dl
MINERAL WITH/ WITHOUT	4/3.5dl – 7.5/10dl
PONTRESINA TAP WATER	6/10dl



APERITIFS

GIN TONIC ALCOHOL-FREE	10.5
SENZA SPRITZ ALCOHOL-FREE	10.5
APEROL SPRITZ	12
LIMONCELLO SPRITZ	12
CAMPARI SPRITZ	12
HUGO	12
CAMPARI, SODA OR ORANGE	7.5
GIN (4cl) TONIC	11

BUBBLES

PRICE PER DL

PICCINI PROSECCO GRANDE CUVEE EXTRA DRY, VENETO	7.5
ZERO'SI - ALCOHOL-FREE	7



BEERS

ON TAP

CALANDA	3.5/2dl - 4.5/3dl - 6/5dl
RADLER	4.5/3dl – 6/5dl

ENGADIN BEERS

BERNINA	6/3.3dl
PALÜ	6.5/3.3dl
TRAI FLUORS IPA	6.5/3.3dl

MORE BEERS

HACKER PSCHORR HEFEWEIZEN	7/5dl
ERDINGER ALCOHOL-FREE	7/5dl
CALANDA ZERO (ALC.-FREE)	5/3.3dl
PANACHE ZERO (ALC.-FREE)	7/5dl
SUURE MOSCHT (CIDRE) with or without alcohol	6/5dl

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Vini • Wines

WINES BY THE GLASS

PRICE PER DL

BOTTLED WINES?
SEPARATE MENU!

white

MALANSER PINOT BLANC 5
GRAUBÜNDEN AOC
von Salis • intense bouquet of yellow fruits and candied drops

VEILLON AU CLOÎTRE 6
AIGLE GRAND CRU AOC CHABLAIS
Propriété Veillon • light and fruity with a note of linden blossom

BÜNDNER RIESLING-SILVANER 6
GRAUBÜNDEN AOC
von Salis • fresh, elegant and well-rounded body

PINOT GRIGIO SPAZIO 6
FRIULI DOC
Spazio • lively, fresh and with delicate fruit

KRYOS 6.5
TOSCANA IGT
Vini Garibaldi • fresh and fruity bouquet of white flowers

CLOS DU PARADIS 7
AIGLE GRAND CRU AOC CHABLAIS
Propriété Veillon • full-bodied finish with a mineral note

WHITE WINE SPRITZER 7/2dl

rosé

OEIL DE PERDRIX 6
VAUD AOC
H. Badoux • lively, fresh and with delicate fruit

rosé

TOMARES BALLUS 7
CÔTES DE PROVENCE AOC
Château Aspras • a light, summery organic rosé

EAU DE PROVENCE 7
CÔTES DE PROVENCE AOC
Château de Berne • fresh, creamy rosé full of tension and fruit complexity

red

PRIMITIVO AMABILE SPAZIO 6
SALENTO IGT
Spazio • mellow and fruity, harmonious red with a powerful body

NERO D'AVOLA SPAZIO 6
SICILIA DOC
Spazio • intense, vivid garnet red, fruity on the palate

GARIBALDI «NATO DALL'AMORE» 6.5
TOSCANA IGT
Vini Garibaldi • intense ruby colour, seductive bouquet with cherries and dark fruits

HARMONIE DU CLOÎTRE 7.5
AIGLE AOC CHABLAIS
Propriété Veillon • notes of vanilla and pepper

SFORZATO SAN DOMENICO 8
SFORZATO DI VALTELLINA DOCG
Triacca • warm and full, with powerful aromas of plum compote and raisins

AMARONE DELLA VALPOLICELLA 8
AMARONE DELLA VALPOLICELLA DOCG
Casalforte • soft on the attack, expressive fruit, finely structured

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Bevande • Drinks

Bevande • Drinks

DIGESTIVI

WHISKEY

JOHNNIE WALKER
RED LABEL, 40% 11/4cl

SPIRITS

GRAPPA AMARONE
PAESANELLA, 41% 7/2cl

GRAPPA BAROLO
OR
MOSCATO PAESANELLA, 41% 7/2cl

BRAULIO, 21% 5.5/4cl
OR
APPENZELLER, 29%

RAMAZZOTTI, 30% 5.5/4cl



LIQUEURS

MARTINI WEISS, 15% 5.5/4cl

AMARETTO
DISARONNO, 28% 5/2cl- 7.5/4cl

HOT BEVERAGES

ESPRESSO 4.5

DOUBLE ESPRESSO 6

CAFE CREME 4.5

DECAFFEINATED COFFEE 4.5

LATTE MACCHIATO 5.5

CAPPUCCINO 5.5

CHOCOLATE / OVOMALTINE 5
hot/cold

Our teas
FROM AVANTCHA 6

RUSH HOUR BERRY

LEMON VERBENA & LAVENDER

ORGANIC CHAMOMILE COOLER

MAJESTIC EARL GREY

ROOIBOS VANILLA EARL GREY

ORGANIC MINT DUO

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Bevande • Drinks

Information

Our staff will be happy to inform you about allergens and detailed ingredients in our dishes.

Meat and fish declaration

- Calf: Switzerland / Italy
- Beef: Switzerland / Australia / Uruguay*
- Bresaola: Italy
- Salami: Italy
- Ham: Switzerland / Italy
- Bacon: Switzerland
- Zander: FAO04/FAO05
- King prawns: Vietnam
- Tuna: Western Indian Ocean (Fishing Area 51)
- Salmon: Norway / Switzerland
- Egli (Perch): Switzerland

*may have been produced with antibiotics and/or other antimicrobial growth promoters.

Vegetarian

Our vegetarian dishes are marked. Our staff will be happy to advise you on vegan options.

Prices

All prices are in CHF including VAT.