



# Nachmittagskarte

## Afternoon menu | Carta pomeridiana

14:00 – 17:30



### SALATE | SALADS | INSALATE

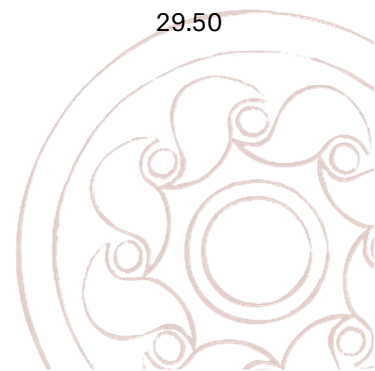
|   |       |
|---|-------|
| <b>BUNTER BLATTSALAT</b> <br>Colorful leaf salad<br><i>Insalata verde</i>                    | 11.50 |
| <b>GEMISCHTER SAISON-SALAT</b> <br>Mixed seasonal salad<br><i>Insalata mista di stagione</i> | 12.50 |
| <b>BÜNDNER GERSTENSUPPE</b><br>Grisons barley-vegetable soup with air-dried beef<br><i>Zuppa d'orzo grigionese</i>  | 11.50 |

### VORPEISE | STARTERS | ANTIPASTI

|   |       |
|---|-------|
| <b>BRUSCHETTE</b> <br><b>Tomaten   Basilikum</b><br>Tomatoes   basil<br><i>Pomodoro   basilico</i>   | 11.50 |
| <b>CORVATSCH HAUSTELLER</b><br><b>Bündnerfleisch   Rohschinken   Salsiz   Bergkäse   Birnenbrot</b><br>Grisons air-dried beef   cured ham   salsiz   mountain cheese   pear bread<br><i>Carne secca grigionese   prosciutto crudo   salame   formaggio d'alpe   pane alle pere</i>  | 32.50 |
| <b>CORVATSCH KÄSEPLÄTTLI</b> <br><b>5 Sorten Engadiner Käse   Birnenbrot   Nüsse   Feigensenf</b><br>5 variety Engadiner cheese   pear bread   nuts   fig mustard<br><i>5 varietà di formaggi engadinesi   pane alle pere   noci   senape ai fichi</i> | 26.00 |

### HAUPTGÄNGE | MAIN COURSES | PIATTI PRINCIPALI

|  |       |
|--|-------|
| <b>SPAGHETTI TOMATENSAUCE</b> <br>Spaghetti tomato sauce<br><i>Spaghetti al pomodoro</i>          | 16.50 |
| <b>SPAGHETTI BOLOGNESE-SAUCE</b> <br>Spaghetti Bolognese sauce<br><i>Spaghetti alla Bolognese</i> | 20.50 |
| <b>BRATWURST RÖSTI ZWIEBELSAUCE</b><br>Bratwurst in onion sauce with hash browns<br><i>Bratwurst in salsa di cipolle con rösti</i>   | 29.50 |



# Nachmittagskarte

## Afternoon menu | Carta pomeridiana


14:00 – 17:30

---

### DESSERTS | DESSERTS | DESSERT

---


**HAUSGEMACHTE APFELSTRUDEL | Vanille- Glace und Vanille-Sauce** 12.50  
HOMEMADE APPEL STRUDEL | Vanilla ice cream and vanilla sauce  
*STRUDEL DI MELE FATTO IN CASA | Gelato e salsa alla vaniglia*

**HAUSGEMACHTE OBSTWÄHE ** 7.50  
HOMEMADE FRUIT CAKE  
CROSTATE DI FRUTTA FATTE IN CASA

---

### GLACE | ICE CREAM | GELATI

---

**COUPE DÄNEMARK ** 11.50  
**Vanilleglace mit warmer Schokoladensauce**  
Vanilla ice cream with warm chocolate sauce and whipped cream  
*Gelato alla vaniglia con crema al cioccolato e panna montata*

**COUPE ROMANOFF** 12.50  
**Erdbeeren, Vanille-Erdbeerglace und Schlagrahm**  
Strawberries, vanilla-strawberry ice cream and whipped cream  
*Fragole, gelato alle fragole, panna montata*

**AFFOGATO ** 9.50  
**Eine Kugel Vanille-Glace mit einem Espresso**  
One scoop of vanilla ice cream with an espresso  
*Pallina alla vaniglia con espresso*

**MÖVEMPICK ICE CREAM ** 4.50  
**Vanilla | Espresso croquant | Swiss Chocolat | Caramelita |** pro Kugel / per scoop  
**Strawberry | Stracciatella | Pistacchio** +1.50 mit Rahm / with whipped cream

**SORBETS  ** 4.50  
**Lemon-Lime | Strawberry | Raspberry | Passionfruit-Mango** pro Kugel / per scoop

# RESTAURANT CORVATSCH

*St. Moritz*

Unsere Service-Mitarbeiter geben Ihnen gerne Auskunft zu Zusatzstoffen, Allergenen & Lebensmittelunverträglichkeit  
Our service staff will be happy to inform you about additives, allergens & food intolerance



Glutenfrei  
Gluten free



Laktosefrei  
Lactose free



vegetarisch  
vegetarian



vegan  
vegan



kann Nüsse enthalten  
may contain nuts

Herkunft Fleisch, Geflügel, Fisch und Meeresfrüchte:

Origin meat, poultry, fish and seafood:

Kalb, Rindfleisch, Lamm, Schwein  
Schweiz  
Veal, Beef, Lamb, Pork  
Switzerland

Poulet  
Schweiz, Ungarn, Frankreich  
Poultry  
Switzerland, Hungary, France

Hirsch  
Österreich, Neuseeland  
Deer  
Austria, New Zealand

Lachs  
Schottland, Schweiz  
Salmon  
Scotland, Switzerland

