

MENÜ

RESTAURANT
CORVATSCH
ST. MORITZ

SALATE SALADS

GRÜNER BLATTSALAT GREEN LEAF SALAD * 8/12

Blattsalate, Hausdressing
Mixed leafy greens, house dressing

GEMISCHTER SALAT MIXED SALAD * 9/13

Blattsalate, Kerne und Samen, Rohkost,
Hausdressing
*Mixed greens, seeds and kernels, raw vegetables,
house dressing*

WURST-KÄSESALAT SAUSAGE AND CHEESE SALAD * 19

Cervelat, Bergkäse, Essiggurke, Zwiebeln
Cervelat sausage, mountain cheese, pickles, onions

CAESAR SALAD 15/20

Römersalat, Parmesan, Speck, Croûtons
Romaine lettuce, parmesan, bacon, croutons

mit gebratener Pouletbrust + 6
with grilled chicken breast + 6

SUPPEN SOUPS

BÜNDNER GERSTENSUPPE GRISONS BARLEY SOUP * 14

Gerste, Trockenfleisch, Gemüse, Rahm
Barley, dried meat, vegetables, cream

TOMATENSUPPE TOMATO SOUP * 13

Basilikum, Croûtons
Basil, croutons

VORSPEISEN STARTERS

RINDSTATAR CORVATSCH 24 CORVATSCH BEEF TARTARE 43

Handgeschnittene Rindshuft, Butter, Toast, Ei,
Zwiebeln
Hand-cut rump steak, butter, toast, egg, onions

BÜNDERFLEISCH CROCHETTAS GRISONS DRIED MEAT CROQUETTES 19

3 gebackene Bündnerfleisch-Bergkäse-Taler,
Preiselbeeren, Birnenbrot
*3 baked Grisons air dried beef and mountain
cheese croquettes, cranberries, pear bread*

HAUSTELLER CORVATSCH CORVATSCH PLATTER 34

Bündnerfleisch, Bergkäse, Rohschinken, Salsiz,
Birnenbrot
*Grisons air dried beef, mountain cheese, cured
ham, salsiz sausage, pear bread*

CARPACCIO BRESAOLA * 22

Rucola, Parmesan, Olivenöl, Balsamico-Reduktion
Arugula, parmesan, olive oil, balsamic reduction

HAUPTSPEISEN MAIN COURSES

RAUHLACHS RÖSTI SMOKED SALMON RÖSTI * 24.5

(Crispy potato hash)

Rauchlachs, Rucola, Zitronen-Mayonnaise
Smoked salmon, arugula, lemon mayonnaise

VELTLINER PIZZOCCHERI * 24.5

Buchweizen Pasta, Wirsing, Kartoffeln, Salbei, Knoblauch, Bergkäse
Buckwheat pasta, savoy cabbage, potatoes, sage, garlic, mountain cheese

BÜNDNER CAPUNS GRISONS CAPUNS * 26

Kartoffelschaum, Speck, Gemüse, Bergkäse
Potato foam, bacon, vegetables, mountain cheese
(auch vegetarisch erhältlich | *Vegetarian version available*)

ÄLPLER RÖSTI ALPINE RÖSTI * 26.5

Speck, Bergkäse, Spiegelei
Bacon, mountain cheese, fried egg

METZGER RÖSTI BUTCHER'S RÖSTI * 29.5

Heubergers Kalbsbratwurst, Speck, Zwiebeljus
Heubergers's veal sausage, bacon, onion sauce

CORVATSCH BURGER* 33.5

Rindfleisch, Raclettekäse, Speck, Essiggurke, Spiegelei, Röstzwiebeln, Pommes frites
Beef patty, Raclette cheese, bacon, pickles, fried egg, crispy onions, french fries

TAFELSPITZ * 42

Gekochtes Rindfleisch, Bouillon-Gemüse, Apfel-Meerrettich
Boiled beef, broth vegetables, apple horseradish sauce

MISTKRATZERLI AUS DEM OFEN OVEN-ROASTED SPRING CHICKEN 38

Gemüse, Pommes frites
(Zubereitung ca. 35 min.)
Vegetables, french fries
(preparation time around 35 min.)

KALBSGESCHNETZELTES SLICED VEAL 46

Champignons, Rahmsauce, Gemüse und Rösti
Button mushrooms, creamy sauce, vegetables and Rösti (crispy potato hash)

WIENER SCHNITZEL 46

Kalbsschnitzel paniert, Gemüse, Pommes frites, Preiselbeeren
Breaded veal schnitzel, vegetables, french fries, cranberries

CORDON BLEU 46

Kalbsfleisch, Bergkäse, Kochschinken, Pommes frites, Gemüse
Veal, swiss cheese, cooked ham, french fries, vegetables

RINDSHUFT-PLÄTZLI 43

Schnitzel natur von der Rindshuft, Grüne Pfefferrahmsauce, Tagliatelle, Wilder Brokkoli
Beef rump schnitzel, green pepper cream sauce, tagliatelle, wild broccoli

KÄSEFONDUE CHEESE FONDUE

KÄSEFONDUE CORVATSCH CHEESE FONDUE CORVATSCH * 34.5

Engadiner Forte, Vacherin, Gruyère, Kartoffeln,
Fonduebrot

*Engadine Forte, Vacherin, Gruyère, potatoes,
fondue bread*

KÄSEFONDUE LAUDINELLA CHEESE FONDUE LAUDINELLA * 34.5

Engadiner Forte, Vacherin, Gruyère,
Appenzeller, Kartoffeln, Fonduebrot
*Engadine forte, Vacherin, Gruyère, Appenzeller,
potatoes, fondue bread*

ZUM VERFEINERN FINISHING TOUCHES

Fondue Kirsch Schnaps – Urs Hecht 7.5
Fondue cherry spirit – Urs Hecht

RACLETTE

Gletscher Raclette aus der Sennerei Pontresina
(6 Monate)

Kartoffeln, Cornichons, Silberzwiebeln,
Raclette-Gewürz

*Glacier Raclette cheese from the Pontresina Dairy
(6 months)*

Potatoes, cornichons, pearl onions, raclette spices

RACLETTEKÄSE-OPTIONEN RACLETTE CHEESE OPTIONS

Natur 19.5
Classic

*Grüner Pfeffer 20.5
Green pepper

Knoblauch 19.5
Garlic

Safran 23.5
Saffron

*Weisswein 21.5
White wine

ALL YOU CAN EAT

FONDUE CHINOISE À DISCRÉTION ab 2 Personen | minimum 2 people

59
pro Person | per person

Rind, Kalb und Poulet, Rindsbrühe, Pommes frites, Reis, Salat
Grüne Pfeffersauce, Cocktailsauce, Knoblauchsauce, Currysauce, BBQ-Sauce
Beef, veal and chicken, beef broth, french fries, rice, salad
Green pepper sauce, cocktail sauce, garlic sauce, curry sauce, BBQ sauce

DESSERTS

BÜNDNER KÄSETELLER **GRISONS CHEESE PLATTER *** 18

Bündner Käse, Feigensenf, Apfel Chutney,
Birnenbrot
*Grisons cheese, fig mustard, apple chutney,
pear bread*

MARRONIKUCHEN **CHESTNUT CAKE** 13

Haselnuss, Schokolade, Vanille-Glacé
Hazelnut, chocolate, vanilla ice cream

TOBLERONE * 14

Küchlein, Mousse, Schoko-Glacé
Cake, mousse, chocolate ice cream

ERDBEEREN-COUPE **STRAWBERRY COUPE *** 14.5

Erdbeeren-Glacé, Vanille-Glacé, frische
Erdbeeren, Rahm, Erdbeersauce
*Strawberry ice cream, vanilla ice cream,
fresh strawberries, cream, strawberry sauce*

BLAUBEEREN-COUPE **BLUEBERRY COUPE** 14.5

Blueberry-Cheesecake und Vanille-Glacé,
frische Blaubeeren und Sauce
*Blueberry cheesecake and vanilla ice cream,
fresh blueberries and sauce*

APFELSTRUDEL **APPLE STRUDEL *** 13

Vanille-Glacé und Vanillesauce
Vanilla ice cream and vanilla sauce

AFFOGATO * 9.5

Espresso, Vanille-Glacé
Espresso, vanilla ice cream

MÖVENPICK ICE CREAM * 4.5

Vanille, Espresso Croquant, Schweizer
Schokolade, Caramelita, Stracciatella, Pistazie
*Vanilla, espresso croquant, swiss chocolate,
Caramelita, stracciatella, pistacchio*

mit Rahm + 1.5
with whipped cream

MÖVENPICK SORBETS * 4.5

Zitrone-Limette, Erdbeere-Himbeere,
Passionsfrucht-Mango
*Lemon-Lime, strawberry-raspberry,
passionfruit-mango*

mit Rahm + 1.5
with whipped cream

***HALBPENSION**
HALF-BOARD