



Allegra at the Hotel Bernina

Built in 1890, the main building at that time served as a resting place for brave pack-men who mastered the arduous and dangerous route over the Bernina Pass to Italy.

Over the decades it was lovingly renovated, extended, supplemented and adapted to the constant change. The proud, old masonry could probably tell some stories.

The Hotel Bernina is and will always be what it has always been; a lively family business with lots of charm and personal service.

Nerio Genetti and his kitchen team are very pleased to be able to spoil you culinary today. Our dishes are mainly homemade and the products are fresh and regional.

Our only wish for you: Feel well, let us surprise and spoil you and enjoy the cosiness at the Bernina.

Bun appetit

First – Salads & Starters

Green leaf salad	Fr.	8.50
Mixed salad	Fr.	9.50
...choose from our homemade dressings: french, italian, yoghurt-herbs, apple-honey-mustard		
Chamois salsiz with alp cheese and onion jam	Fr.	17.—
Grisons plate bresaola, raw ham, pickled vegetables and pear bread truffles	Fr.	18.50
Beef tatar hand cut 120 gr., with mountain cheese chips and spiced pear	Fr.	23.—
Zucchini-Tartelette with goat's cheese cabbage salad and blueberries	Fr.	15.50 
Polenta-Fries fried polenta sticks wich racy fomato chili dip	Fr.	14.— 
Momos three kinds of dumplings with vegetables, chicken and beef, coleslaw salad, baby spinach and apple-honey-mustard dressing	Fr.	21.—

Liquid - Soups

Grisons barley soup	Fr.	10.50
Hay soup Val Fex foamy soup made from hay	Fr.	10.— 
Ravioli in brodo – vegetable bouillon with cream cheese and sage filling	Fr.	10.50 
Cold cucumber soup	Fr.	9.— 
with fried shrimps	Fr.	13.—

Regional – Rustical

Pizzoccheri valtellinesi buckwheat pasta with potatoes, savoy cabbage and cheese	Fr.	21.50	
Capunets spinach spaetzle with garlic, sage and mountain cheese	Fr.	21.—	
Capuns cabbage rolls with cream sauce	Fr.	22.—	
Beetroot-Risotto with walnut-gremolata , creme fraiche und mountain cheese chips	Fr.	21.—	
Tagliatelle with lemon and organic hemp seeds	Fr.	19.50	
with meat ragout	Fr.	24.50	
Potato-Rösti gratinated with cheese, cherry tomatoes and herb quark	Fr.	19.50	

Classics

Cordon Bleu with pumpkin seed breading breaded pork schnitzel filled with recent cheese and ham, french fries	Fr.	31.—	
Spare Ribs juicy pork ribs with baked potatoes and herb curd	Fr.	32.—	
Grisons sliced veal on a porcini cream sauce, potato-rösti	Fr.	36.—	
Ossobuco with herb-gremolata braised veal knuckle with risotto	Fr.	32.—	
Rack of lamb with herb crust lemon tagliatelle and bean cream sauce	Fr.	38.—	
Roast chicken from the oven spicy chicken with mountain herb sauce, farmers potatoes	Fr.	32.—	
Game skewer Colani venison slices with bacon, spinach spaetzle	Fr.	33.—	
...with an extra portion of vegetables ratatouille, carrots, tomato or vegetables of the day	Fr.	5.—	

From the lake

Trout fillet from the oven with potatoes, cherry tomatoes and olives	Fr.	30.50
Fried char with lemon tagliatelle and herb butter	Fr.	33.—

For our youngest

Schellen-Ursli fried chicken nuggets with french fries	Fr.	12.—
Heidi & Peter penne with tomato sauce	Fr.	9.— 
Gian & Giachen hamburger in a pasta nest	Fr.	12.—
Mungge-Monsterli sausage in puff pastry	Fr.	9.—

Sweet temptations

Coppa Val Fex refreshing yoghurt ice cream with warm raspberries	Fr.	9.50
Panna cotta creamy pudding with seasonal fruits	Fr.	12.—
Braulio-Sorbet with meringue	Fr.	10.50
Airy chocolate mouse black&white double chocolate mousse with strawberries	Fr.	12.—
Apple-curd compote with Cantuccini	Fr.	9.50
Engadine nut cake	Fr.	8.50
with wipped cream	Fr.	9.50
Tepid apple cake	Fr.	8.50
with wipped cream	Fr.	9.50