



## 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

## To start – Salads & Starters

---

<b>Green leaf salad</b>	Fr.	8.50
<b>Mixed salad</b>	Fr.	9.50
<b>Farmer's salad</b> leaf salad with bacon, mountain cheese and caramelised walnuts	Fr.	10.50
...choose from our homemade dressings: french, italian, herb vinaigrette, apple-honey-mustard		
<b>Burrata</b> buffola mozzarella with sautéed date tomatoes and basil	Fr.	14.-- 
<b>Cream cheese</b> with slivered almonds on apple-mango-curry chutney	Fr.	11.50 
<b>Sausage and cheese salad with radishes</b>	Fr.	16.--
<b>Polenta-Fries</b> fried polenta sticks with racy tomato-chilli dip	Fr.	14.-- 
<b>Grisons plate</b> bresaoia, raw ham, pickled vegetables and pear bread truffles	Fr.	18.50
<b>Beef tartar</b> hand-cut 120 gr., with mountain cheese chips and spiced pear	Fr.	24.--

## Liquids - Soups

---

<b>Grisons barley soup</b>	Fr.	10.50
<b>Hay soup Val Fex</b> foamy soup made from hay	Fr.	10.-- 
<b>Parsley cream soup</b> with celery chips	Fr.	10.50 
<b>Tepid tomato soup</b> with basil ice cream	Fr.	11.50 

## Regional – Rustic

---

<b>Pizzoccheri valtellinesi</b> buckwheat noodles with potatoes, savoy cabbage and cheese	Fr.	21.50	
<b>Capunets</b> spinach spaetzli with garlic, sage and mountain cheese	Fr.	21.--	
<b>Capuns dalla tatta</b> cabbage rolls with cream sauce	Fr.	22.--	
<b>Tatsch</b> traditional Grisons pancake with beef ragout, porcini mushrooms and apple sauce	Fr.	25.50	

## Classics

---

<b>Cordon Bleu with pumpkin seed breading</b> breaded pork escalope filled with cheese and ham, french fries	Fr.	31.--	
<b>Spare Ribs BBQ</b> juicy pork ribs marinated in honey with country cuts	Fr.	32.--	
<b>Sliced veal Grisons style</b> with a creamy porcini mushroom sauce, potato roesti	Fr.	36.--	
...plus a portion of extra vegetables: ratatouille, carrots or leaf spinach	Fr.	5.--	

## Our recommendation

---

<b>Rack of lamb "Bernina"</b> tender rack of lamb in a herb crust, blue roast potatoes and garden vegetables	Fr.	38.--	
<b>Momos</b> three kinds of dumplings with vegetables, chicken and beef, coleslaw salad with apple-honey-mustard dressing	Fr.	24.--	

## From the water

---

<b>Local Alpine salmon</b> from Lostallo GR, steamed in baking paper with horseradish foam, boiled potatoes and lentil-coconut vegetables	Fr.	37.50	
<b>Swiss shrimps</b> from Rheinfelden SH, roasted with saffron sauce and black rice	Fr.	34.50	

## From the herb garden

---

<b>Ricotta- sage ravioli</b> with a vanilla cream sauce and crispy nettle leaves	Fr.	21.--	
<b>Barley Paella</b> with chicken meat, chard, tomatoes, basil and salsiz	Fr.	28.50	
<b>Mountain thyme noodles</b> with a lemon butter sauce and hemp seeds	Fr.	19.50	
<b>Polenta ball</b> with a mushroom filling and herb dip	Fr.	19.--	
<b>Luganighetta</b> Pork sausage with potato- vegetable salad and homemade Dijon mustard	Fr.	24.--	

## For our youngest

---

<b>Schellen-Ursli</b> breaded pork escalope with french fries	Fr.	12.--	
<b>Heidi &amp; Peter</b> pasta with tomato sauce	Fr.	9.--	
<b>Gian &amp; Giachen</b> potato gnocchi with butter	Fr.	9.--	
<b>Pinocchio</b> sliced chicken in cream sauce with rice	Fr.	12.--	

## Sweet temptations

---

<b>Coppa Val Fex</b> refreshing yoghurt ice cream with warm raspberries	Fr.	9.50
<b>Panna cotta</b> creamy pudding with lavender and seasonal fruits	Fr.	12.--
<b>Chocolate mousse Black &amp; White</b> two kinds of mousse with chocolate chips	Fr.	12.--
<b>Limoncello parfait</b> with marinated strawberries	Fr.	10.50
<b>Mountain Fire</b> blueberry sorbet with Iva liqueur and hazelnut pastry	Fr.	11.--
<b>Engadine nut cake</b>	Fr.	8.50
with wipped cream	Fr.	9.50
<b>Carrot cake</b>	Fr.	7.50
with wipped cream	Fr.	8.50

## Our home made ice cream

---

### Ice cream

vanilla, chocolate, caramel, frozen yoghurt

### Sorbet

lemon, blueberries, apple, champagne lychee, plums

per scoop	Fr.	3.50
with wipped cream	Fr.	1.—
<b>Cake cornet</b> with a scoop of ice cream of your choice	Fr.	5.50