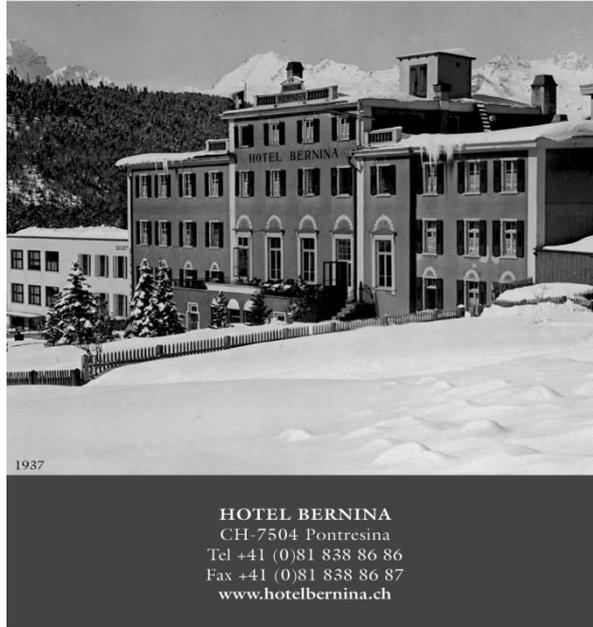


HOTEL **B**ERNINA  
PONTRESINA



## Allegra at the Hotel Bernina

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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

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<b>Green leaf salad</b>			Fr.	9.50	
<b>Mixed salad</b>			Fr.	10.50	
<b>Salad Bowl</b> a bowl full of deliciousness: egg, fresh vegetables, quinoa, herbs and crunchy nuts			Fr.	14.50	
...choose from our homemade dressings: french, italian, yoghurt-herb, apple-honey-mustard					
<b>Grisons plate</b> local raw ham, air dried beef, mountain sausage and pear bread truffles			Fr.	22.--	
<b>Honeydew melon</b> with raw ham and buffola mozzarella			Fr.	21.--	
<b>Beef tartar</b> hand-cut, with mountain cheese chips and toasted bread		120g.	Fr.	26.--	
	1/2	80g.	Fr.	19.--	
<b>Mice cake</b> fried sage leaves with roasted sweet potatoes and cocktail sauce			Fr.	17.50	
<b>Smoked chicken breast</b> on radish-cucumber salad refined with lemon oil			Fr.	18.50	

## Liquids - Soups

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<b>Grisons barley soup</b>			Fr.	12.50	
<b>Hay soup Val Fex</b> foamy soup made from hay			Fr.	11.50	
<b>Vegetable bouillon</b> with egg			Fr.	9.50	
<b>Curry chicken soup</b> with a cream topping and grissini			Fr.	12.50	

## Regional – Rustic

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<b>Pizzoccheri valtellinesi</b> buckwheat noodles with potatoes, savoy cabbage and cheese	Fr.	24.--	
<b>Capunets</b> spinach spaetzle with garlic, sage and mountain cheese	Fr.	24.--	
<b>Capuns dalla tatta</b> cabbage rolls with cream sauce	Fr.	25.50	
<b>Tatsch</b> Grisons pancakes with beef ragout and apple mousse	Fr.	26.50	
<b>Blueberry risotto</b> with buffalo mozzarella	Fr.	24.--	

## Classics

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<b>Cordon Bleu with pumpkin seed breading</b> breaded pork escalope stuffed with cheese and ham, french fries	Fr.	34.--	
<b>Sliced veal Grisons style</b> with a creamy porcini mushroom sauce, potato roesti	Fr.	38.--	
...plus a portion of extra vegetables: ratatouille, carrots, broccoli or spinach	Fr.	6.--	

## From the water

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<b>Grisons salmon in baking paper</b> from Lostallo GR, steamed with vegetables and potatoes	Fr.	37.--	
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## Our recommendation

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<b>Braised veal cheek</b> tenderly braised in red wine with mascarpone polenta	Fr.	37.--	
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## For our youngest

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**Schellen-Ursli** Fr. 13.--  
breaded pork cutlet with french fries

**Heidi & Peter** Fr. 10.--   
pasta with tomato sauce

**Gian & Giachen** Fr. 13.--   
buttered dumplings with cheese

**Pinocchio** Fr. 13.--  
sliced chicken in cream sauce with rice

**Robber's plate** Free of charge  
you steal something from the others and enjoy it

## ...and something for afterwards

**Coupe Smarties** Fr. 5.50

**Rocket ice cream** Fr. 1.50



### Meat origin declaration:

Beef	CH	Venison	DE, AT, IT, NZL**
Pork	CH	Rabbit	CH, HU
Veal	CH	Salmon	CH farmed
Poultry	CH	Shrimps	CH farmed, VN

\* may have been produced with non-hormonal performance enhancers such as antibiotics

\*\* may have been produced with hormonal and non-hormonal performance enhancers such as antibiotics

## Sweet temptations

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**Coppa Val Fex** Fr. 13.--  
refreshing yoghurt ice cream with warm raspberries

**Affogato** Fr. 7.50  
vanilla ice cream with hot espresso

**Caramel pudding** with whipped cream Fr. 9.50  
without whipped cream Fr. 8.--

**Chocolate mousse black&white** Fr. 13.--  
two kinds of chocolate mousse with choco chips

**Pure passion** Fr. 13.--  
Engadine biscuit cake with honey ice cream  
and marinated apricots

**Crêpe « Bernina »** Fr. 13.--  
pancake with vanilla ice cream, chocolat sauce  
and whipped cream

**Engadine nut cake** with whipped cream Fr. 10.50  
without whipped cream Fr. 9.--

### Our homemade ice creams:

#### Ice cream

vanilla  
chocolate  
caramel  
frozen yoghurt  
honey

#### Sorbet

apple  
strawberries  
lemon

per scoop Fr. 4.—

with whipped cream Fr. 1.50

## Something hearty to finish

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**Mixed cheese plate** Fr. 19.50  
a small selection of soft and mountain cheeses  
with onion jam and pear bread truffle