

GUARDA VAL

GOURMET RESTAURANT

Allegra with us in Guarda Val, dear guests

Spring has arrived in idyllic Guarda Val and nature is awakening to new life. Delicate buds break through the snow-covered landscape, while the surrounding area shines in enchanting green. The temperatures and the mood are calling for new basic products in Sporzer's kitchen and wine cellar. It's the right time to expand our "Patria" & "Verdura" menu with an "à la carte" selection.

Craft is learnt, experience makes it elegant and, in our gastronomy, time gives it personality.

With your visit today, Paul Berberich, as well as Luka Korenjak & Carmine Ambruosi and their respective teams from the kitchen and service will accompany you in the third phase: Tasty, enjoyable. Classic, sometimes purist. Surprising. Together with your feedback, we succeed in constantly redefining Sporzer gourmet cuisine.

We wish you an enjoyable experience, lasting moments with your loved ones and a wonderful evening, or "ina bella saira", as our suppliers say here.

To Guata!

Paul Berberich, Luka Korenjak & Carmine Ambruosi
Gastgeber aus Küche & Service Maiensäss-Hotel

Bettina Arpagaus & Philip Arnold
Gastgeberpaar Maiensäss-Hotel

Menü Patria

Swiss prawn

Carrot | Radish | Cumin

Alpine pork

Piora Alp ham | Herbs | Rice

Caviar

Potato | Sour cream | Sorrel

Brüggli Char

Rhubarb | Poultry liver | Asparagus

Beef short Rib

Broccoli | Almond

Berries

Merengue | Vanilla

Guarda Val Gourmet-Genuss

Gourmet menu with 4 - 6 courses

4 courses (Prawn Alpine pork Beef Berries)	155
5 courses (Shrimp Alpine pork Char Beef Berries)	175
6 courses	195

Alle Preise verstehen sich in Schweizer Franken und inklusive 8.1 % MwSt. Bei Allergien oder Unverträglichkeiten hilft Ihnen unser Service Team gerne weiter.

Menü Verdura

Spring Vegetables

Sorrel | Buckwheat

Radish

Rapeseed | purslane | potato

Egg yolk tagliolini

Ticino polenta | wild garlic | peas | mushroom

Mustard cabbage

Onion | Obrecht Rose

Colorful asparagus

Elderflower | Belper tuber

Rhubarb

Sorrel | Goat yogurt

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à la Carte

Starters

Lostallo salmon

Asparagus | organic poultry - liver | Rhubarb 59

Veal tartare

Marinated vegetables | Horseradish | Quail egg 49

Roasted veal milks

Peas | Mushroom | Pepper | Mustard cabbage 46

Main courses

Lake Maggiore Pikeperch

Schlössli Shrimp | Potato foam | Kefen 59

Roasted saddle of Lamb

Zucchini | Pepperoni | Lamb - Ragoût | Ticino polenta 64

On pre-order *or at the table according to availability*

from 2 persons

pro Person

Veal cutlet

Cream sauce | Chanterelles | Market vegetables | Potato gratin

92

Whole roasted Alpine char

Asparagus | Hollandaise | Tomato Buerre Blanc

76

Dessert

Dark chocolate

Blackberry | Pecan nut

29

Cheese from the cellar *as a supplement*

5 types of cheese

26

Our cheese store is located directly next to the wine cellar; we select the cheeses that are ripest every day for you.

If you have any special requests, we will be happy to accompany you to the cellar.

Origin of our food:

Fish

Char - CH

Salmon - CH

Shrimps - CH

Zander - CH

Meat

Chicken - CH

Veal - CH

Pork - CH

Beef - CH

Lamb - CH