GUARDA VAL GOURMET RESTAURANT

Allegra with us in Guarda Val, dear guests

Winter has wrapped the picturesque Guarda Val in its soft, white blanket. The snow-covered landscape sparkles in the light of the low winter sun, while crisp, cold days invite you to indulge in delightful moments in the Sporzer kitchen and by the crackling fireplace.

This is the perfect season to explore our two seasonal menus, *«Patria»* and *«Verdura»*, or for groups of two or more, experience the craftsmanship of carving and flambéing through our service, and enjoy the Sporzer cuisine in the romantic hamlet.

Tradition meets innovation – here, craftsmanship is lived, perfection is pursued, and time refines it. During the cold season, our love for gastronomy is presented in its warmest and most hearty form.

This evening, Paul Berberich and Luka Korenjak, along with their dedicated teams from the kitchen and service, will guide you through a culinary journey. The focus is on flavorful, aromatic creations – sometimes rustic, sometimes refined, but always surprising. Thanks to your feedback, we continue to reshape Sporzer gourmet cuisine.

We wish you an unforgettable winter experience, cozy moments with your loved ones, and a wonderful evening – or, as our suppliers would say, *«ina biala saira»*. Enjoy!

Paul Berberich & Luka Korenjak Gastgeber aus Küche & Service Maiensäss-Hotel Bettina Arpagaus & Philip Arnold Gastgeberpaar Maiensäss-Hotel

Menü Patria

Salmon Balik

Jerusalem Artichoke | Green Apple

Alpine pork Priora Alp Ham | Herbs | Rice Dough

Zander Nock

Caviar | Mushroom | Beluga Lentils

Egg Yolk - Tagliolini

Swiss Truffle | Veal Milk | Spinach

Rack of Lamb Alpstein

Bean | Potato

Sea Buckthorn

Chocolate | Buckwheat

Guarda Val Gourmet-Genuss

Gourmet menu with 4 - 6 courses

4 courses (Liver Alpine pork Lamb Sea Buckthorn)	155
5 courses (Liver Alpine pork Tagliolini Lamb Sea Buckthorn)	175
6 courses	195

Menü Verdura Vegetarian

Carrot³

Caraway Seeds | Parsley

Forest Mushrooms ⁴

Rice Dough | Mustard Seeds

Chervil Root

Savoy Cabbage | Brown Butter

Beetroot

Potato | Pepper

Celery

Swiss Truffle | Brussels Sprouts

Granola

Chamomile | Yogurt

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Gourmet menu with 4 - 6 courses

4 courses	155
5 courses	175
6 courses	195

À la Carte

Starters

Chicken Liver Mousse & Ice Cream	
Green Apple Brioche	48
Red Cabbage	
Caviar Sour Cream	58
Roasted veal	
Pointed Cabbage Shiitake Pepper	46
Main courses	
Swiss Wagyu ^{Entrecôte}	
Mustard Cabbage Oxtail Potato Foam	92
Roasted guinea fowl breast	
Celery Swiss Truffle Brussels Sprouts	62
Pike Perch Lago Maggiore, Pan-Fried	
Broccoli Fregola Sarda Black Garlic	58

On pre-order or at the table according to availability from 2 persons Chateau Briand of Swiss Beef Fillet

pro Person

92

Sauce Bernaisse | Market Vegetables | Fried Potatoes

Veal Chop 89

Veal Cram Sauce | Pointed Cabbage | Potato Gratin | Mushrooms

Beef Tomahawk 92

Jus | Market Vegetables | Pan Fried Potatoes

Char Brüggli, Pan-Seared 75

Burre Blanc | Tomato Spinach | Potato

Dessert

Crêpe flambéed at the table for 2 persons

26p.p

Apple | Vanilla ice cream

Tipsy cake

Tipsy cake | pear

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

Game/Lamb - CH