

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

All prices are in Swiss francs and include 8.1 % VAT. Our service team will be happy to help you with any allergies or intolerances.

Menü Patria

Alpstein Chicken Liver

Green Apple | Brioche

Alpine pork

Piora Alp ham | herbs | rice

Lostallo salmon

Caviar | Chives

Braised Wagyu Brisket

Onion | Potato

Duck Breast

Celery | Brussels Sprouts | Black Salsify

Plum

Opus Blanc | Buckwheat

Guarda Val Gourmet-Genuss

Gourmet menu with 4 - 6 courses

4 courses (Liver | Alpine pork | Duck | Plum)

155

5 courses (Liver | Alpine pork | Salmon | Duck | Plum)

175

6 courses

195

Menü Verdura
Vegetarian

Salty Vermicelles

Chestnuts | Swiss Truffle | Topinambur

Forest Mushrooms

Rice Dough | Mustard Seeds

Chervil Root

Savoy Cabbage | Brown Butter

Egg yolk tagliolini

Courgette | Grisons saffron

Beetroot

Horseradish | Potato

Pear

Dark Chocolate | Hazelnut

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À la Carte

Starters

Variation of Beef

Caviar | Potato | Chives | Horseradish 58

Caviar

Beurre Blanc | Vegetables 68

Veal Milk

Savoy Cabbage | Brown Butter 46

Main courses

Deer Rack

Swiss Truffle | Topinambur | Blueberry 59

Swiss Bouillabaisse

Schlössli Shrimp | Pike Perch | Char | Vegetables | Grisons Saffron 52

On pre-order *or at the table according to availability*
from 2 persons

pro Person

Chateau Briand of Swiss beef fillet

92

Sauce Bernaise | market vegetables | potatoes

Veal Chop

89

Veal Cram Sauce | pointed cabbage | potato gratin | Mushrooms

Beef Tomahawk

92

Jus | Market Vegetables | Potatoes

Alpstein Cornish Hen

78

Swiss Truffle | Celery | Carrots | Liver | Fried Potatoes

Pan-Seared Brüggl Char

75

Grisons Saffron | Carrots | Ticino Risotto

Dessert

Crêpe flambéed at the table for 2 persons 26p.p
Apple | Vanilla ice cream

Tipsy Cake
Soaked Cherries | Chocolate 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

Wild - CH