

H O T E L



RESTAURANT

ROSEG GLETSCHER

———— PONTRESINA ————

MENU SUGGESTIONS

Wolfgang Pollak

Val Roseg

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Hors-d'oeuvres

Cold

- Fresh celery with cream cheese per piece Fr. 2.00
- Bruschette „Toscana“ per piece Fr. 2.00
- Parisette with smoked salmon
and horse radish cream per piece Fr. 3.50
- Air dried beef with goat cheese per piece Fr. 3.00
- Mixed cold plate with regional specialities per person Fr. 16.50

Warm

- Ham croissants per piece Fr. 1.70
- Minipizzas per piece Fr. 1.70
- Bacon-bread sticks per piece Fr. 1.20
- Parisette with melted raclette cheese per piece Fr. 3.20
- Beef tartar on whole wheat bread per piece Fr. 3.50
- Mixed plate of canapés with
6 different Hors-d'oeuvres per person Fr. 24.50
per person minimum of 4 person

Gold Appetizers

- Plate of air dried beef Fr. 27.50
- “Insalata Caprese” Fr. 15.50
Tomato-mozzarella salad with fresh basil
- Carpaccio „Val Roseg“ Fr. 23.50
Bresaola with parmesan cheese and olive oil
- Seasonal green salad Fr. 11.50
- Seasonal mixed salad Fr. 12.50
- Deer carpaccio “Moutta Crasta” Fr. 28.50
- Leaf lettuce with chanterelles and sliced deer filets Fr. 21.50
Raspberry vinaigrette
- Rucolasalad with warm chanterelles Fr. 19.50
Parmesan cheese flakes

Soups

- Barley soup Fr. 12.50
- „Minestrone“ Italian vegetable soup Fr. 12.50
- Consommé celestine Fr. 11.—
- Tomato cream soup with cream Fr. 12.50
- Consommé with marrow Fr. 14.50

Warm Hors d'oeuvres and vegetarian plates

- Homemade Capuns, ½ Port. Fr. 19.50 Fr. 26.50
(Swiss chards fillet with spätzli and air dried beef)
Regional speciality
- “Gnocchetti di Chiavenna”
Spätzli with cheese and roasted onions Fr. 24.50
- “Veltliner Pizzocheri”
Whole wheat pasta with cheese, potatoes and spinach
½ Port. Fr. 19.50 Fr. 24.50
- Boletus mushrooms with Polenta or pasta or Risotto Fr. 37.50

Main dishes

- Tender roastbeef with Sauce Bearnaise* Fr. 39.50
- Brasato Valtellinese* Fr. 34.50
Braised beef valtellina style
- Veal picatta on Marsalasauc* Fr. 37.50
- Veal escalope with fresh mushrooms* Fr. 42.50
- Glaced pork loin with rosemary* Fr. 28.50
- Risotto „Roseg“ Fr. 34.50
(Saffron risotto with sliced meat)
- Riz Casimir Fr. 28.50
- Tender beef tenderloin filet “Wellington style”
with sauce Perigueux Fr. 52.50

Game dishes

- Deer stew Colani* Fr. 39.50
Served with cranberries and chestnuts
- Grilled deer filet medallions on roasted mushrooms* Fr. 48.50
Served with cranberries and chestnuts
- Emince of game with ceps* Fr. 35.50

**Additional we serve to all dishes*

*Risotto, Polenta, pasta,
French fries, Spätzli*

Raclettes

- Raclette à discretion (only cheese) Fr. 36.50
With baby onions, mixed pickles and spring potatoes

Fondues

- Cheesefondue « Roseg » Fr. 36.50
mit spring potatoes
- Fondue Chinoise (200 gr. meat per person) Fr. 58.00
(Veal- pork- and chicken in consommé
with different sauces, mixed pickles, mustard fruits,
rice and french fries)
- Fondue Bourguignonne (200 gr. meat per person) Fr. 58.00
(Beef tenderloin cubes in oil
Mustard fruits, mixed pickles, rice and French fries)

„Äpler Büffet“

(minimum of 30 persons)

Different salads
Air dried beef
Raw ham and salami
Deer and Capricorn Salsiz
Engadine alp cheese and pear bread

Äpler Makkaronen
Homemade Capuns

Big ham baked in bread crust
Charnigna Engiadinaisa
(Beef emince with forest mushrooms)

Potato gratin

Spätzli

Vegetables

Rich dessert buffet „Val Roseg“
Big choice of different tarts, creams and cakes
Tiarmi su, Zuppa inglese, mousse au chocolate etc.

Price per person Fr. 79.--

„Colani Büffet“

(minimum of 30 persons)

Barley soup

Choice of different vegetable salads and leaf lettuce
Air dried deer filets, salami and alp cheese and pear bread

Deer carpaccio “Moutta Crasta”

Capricorn and deer salsiz

Homemade game terrine with sauce Cumberland

Veltliner Pizzocheri

(Whole wheat pasta with cheese, potatoes and sage)

Deer sausage, Emince of game “Alp Misaun”

Deer stew “Colani”

Venison medallions wrapped with bacon

Polenta, Spätzli

Vegetables and different garnish

Rich dessert buffet „Val Roseg“

Cheese plate

Fr. 105.00 pro Person

Dessert

- | | | |
|--------------------------|---|-----------|
| <input type="checkbox"/> | Rich Dessert-Bufferet
(as part of a menu) | Fr. 19.50 |
| <input type="checkbox"/> | Rich Dessert-Bufferet
(as main course) | Fr. 35.00 |
| <input type="checkbox"/> | Apple fritters with vanilla sauce | Fr. 12.50 |
| <input type="checkbox"/> | Apple strudel with vanilla sauce | Fr. 10.50 |
| <input type="checkbox"/> | Fresh made fruit salad with vanilla ice cream | Fr. 10.50 |
| <input type="checkbox"/> | Strawberry cake / Mille-feuille | Fr. 8.50 |
| <input type="checkbox"/> | Bowl with mixed berries | Fr. 17.50 |
| <input type="checkbox"/> | Hot berries with vanilla ice cream and whipped cream | Fr.14.50 |
| <input type="checkbox"/> | Red wine plums with cinnamon ice cream and cream
(only available in winter time) | Fr. 16.50 |
| <input type="checkbox"/> | Crème caramel (baked custard) | Fr. 8.50 |
| <input type="checkbox"/> | White and black chocolate mousse on vanilla sauce | Fr. 14.50 |

Choice the desired dishes for your individual menu

The menu suggestions are for groups of 20 persons or more

Of course we will help you to find your very special menu,
if you need some assistance so do not hesitate to contact us.

Wolfgang Pollak & Team

Allgemeine Bestimmungen

1. Die genaue Personenzahl muss 2 Tage im Voraus rückbestätigt werden.
2. Die rückbestätigte Personenzahl wird in Rechnung gestellt.
3. Zahlungsmöglichkeiten: Sie können die Rechnung bar, mit Einzahlungsschein oder Kreditkarte begleichen
4. Ab 0.30 Uhr Nachzuschlag von Fr. 150.00 / Stunde