

Food Hamper

The holidays are too short to spend time on grocery lists. We make enjoying easy with our Food Hampers.

Choose from the menu suggestions crafted by our head chef.
We deliver the dishes, including the recipe, to your chalet by 6 PM, and you prepare
your meal at your own pace.



Grisons

Mountain Cheese from "Alp Maran" Homemade Quince Chutney

Beef and Venison Salsiz Grisons dry cured Meat - Crystal Assoluto

Sourdough Bread with Farmhouse Butter

Grisons Barley Soup

BelArosa Pizokel Basil Pesto - Mint - Pine Nuts Aged Parmesan - sun dried Tomatoes

65



Cheese Fondue

Baby Romaine Lettuce Grisons Mountain cured Ham - Quail Egg Walnuts - Chalet Dressing

Selection of Cheese Fondues by "Jumi" Farm Potatoes - Crispy Sourdough Bread Rhubarb Compote

White Wine Fondue 46

Truffle Fondue 60



Raclette

Baby Romaine Lettuce Grisons Mountain cured Ham - Quail Egg Walnuts - Chalet Dressing

Raclette Cheese by "Jumi"

(Nature, Morel & Porcini, & Chimichurri)

Potatoes - Crispy Sourdough Bread

Pickled Vegetables - Salsiz - Grisons dry cured Meat - Olives



Pasta

Apéro Platter with specialities from the Butcher "Ludwig Hatecke"

Homemade Tagliatelle Summer Truffle - Mascarpone

30

Truffle to grate: CHF 9 per gram

or

Apéro Platter with Specialties by the Butcher "Ludwig Hatecke"

Homemade Tagliatelle Tomato Sauce from ripe Ramati Tomatoes Aged Parmesan

40



Vegetables

Datterini Tomato Salad

Burrata Cream - Pine Nuts - Thyme Honey
Tomato Dressing - Basil

Homemade Focaccia Tuscan Olive Oil

Cannelloni with Ricotta & Spinach "Belper Knolle" - Peppers

49