

Restaurant Arvenstube

Hotel Schweizerhof Sils-Maria

Lieber Gast

Schön, dass Sie heute bei uns sind!

Wir servieren Ihnen die Alpen auf dem Teller – frisch, authentisch und voller Geschmack!

Unsere Küche verbindet die Aromen der Valtellina mit den Traditionen Graubündens – frisch, regional und garantiert nicht alltäglich. **Küchenchef Luca Buzzetti** und sein Team bringen alpine Wurzeln und kreative Ideen zusammen, damit jedes Gericht seinen eigenen Charakter hat.

Und wenn's ums Fleisch geht, kennen wir keine Kompromisse: **800° im Beefer** – aussen krachende Kruste, innen purer Geschmack. Alles andere ist Beilage.

Zum perfekten Genuss gehört natürlich der passende Wein. Unser Restaurantleiter **Luca Sandionigi** findet für Sie garantiert die ideale Begleitung – ganz im Sinne unserer Weinkarte, die den Wegen des Engadiner Wassers folgt und ihren Fokus auf die Weine der Maira-Po, des Rheins und der Donau legt, mit besonderer Liebe zu den Schätzen aus Graubünden und der Valtellina.

Dear guest

We're delighted to have you with us today!

We serve you the Alps on a plate – fresh, authentic, and full of flavour!

Our kitchen combines the flavours of the Valtellina with the traditions of Graubünden – fresh, regional, and anything but ordinary. **Head Chef Luca Buzzetti** and his team bring together alpine roots and creative ideas, giving every dish its own character.

And when it comes to meat, we don't compromise: **800° in the Beefer** – a crackling crust on the outside, pure flavour on the inside. Everything else is just garnish.

No great meal is complete without the perfect wine. Our Restaurant Manager, **Luca Sandionigi**, will be sure to find the ideal match for you – guided by a wine list inspired by the paths of Engadin waters, focusing on the wines shaped by the Maira-Po, Rhine, and Danube systems, with a special affection for the treasures of Valtellina and Graubünden.

Bun appetit!

Simone & Michael Müller-Walt
mit dem Schweizerhof Team

All our meat and fish are sourced exclusively from Switzerland. Bread is supplied by our local Engadine baker.
For information on allergens and food intolerances, our service team will be happy to assist you at any time.
All prices are per person, in CHF, and include VAT.

Apéritif

Enjoy a glass of Nicolas Feuillatte Champagne, a good glass of wine, or simply something to take the edge off your appetite.

Heuberger farmer salsiz served with the sausage slicer Val Fex	14.-
Engadin specialities raw ham air dried beef salsiz alpine cheese	29.-
Original Parma ham honey melon Parmigiano Reggiano	29.-

Soups

warming – aromatic – alpine

Our soups bring the region into the bowl: Engadine classics, alpine herbs, warming ingredients, and a touch of creativity. Available as a light starter or a larger portion as a small main course.

Barley cream soup Sils style barley root vegetables salsiz air dried meat	14.- 18.-
Hokkaido Pumpkin Cream Soup seeds pumpkin seed oil amaretti	14.- 18.-
Soup of the Day - ask your server for today's offering	12.- 16.-

Salads

fresh – crisp – full of character

Our salads combine alpine herbs, fine regional ingredients, and creative touches. Light and aromatic as a starter, or a larger portion as a main course for those who love freshness.

Selection from our salad buffet	14.-
Lamb's lettuce Val Fex alpine herbs egg bacon mushrooms rustic bread chips	16.- 24.-
Hunter style Buddha bowl pearl barley Hokkaido pumpkin apple-red cabbage tomato avocado chestnuts pine nut-fig mustard vinaigrette	18.- 26.-

Caesar salad Schweizerhof	14.- 18.-
lettuce herb croutons Parmesan Caesar dressing	
with chicken breast strips	+ 14.-

Starters

small – refined – creative – sometimes surprising

Our starters showcase the diversity of alpine cuisine in a compact format: regional specialties, newly interpreted, and creative bites with character. Sometimes classic, sometimes with a little twist from afar.

Lostallo salmon tataki	24.- 32.-
sesame crust grilled aubergine rocket tomatoes Teriyaki	
Swiss alpine salmon cured in juniper	22.- 29.-
green apple purée fennel horseradish	
Swiss veal tatar	70g 140g 24.- 34.-
tomato bruschetta pickled mustard seeds	
Goat's fresh cheese millefeuille	22.- 29.-
Parmigiano Reggiano Bregaglia figs balsamic beer gelée	

Wine recommendations for startes and Fondues

Pinot Blanc – Weingut Cottinelli, Malans, Graubünden	10cl 75cl 9.- 62.-
An elegant Pinot Blanc from Malans. Fruity, fresh, and finely mineral, with aromas of pear and exotic fruit – the ideal companion to light starters and our creamy cheese fondues.	
Petite Arvine – La Cave des Camps, Miège, Wallis	75cl 63.-
Fruity, elegant, with fine acidity. Its aromatic finish complements stronger fondues – for example with bacon, mushrooms, or chili – highlighting their intense flavors.	
Malans Pinot Noir – Weingut Cottinelli, Malans, Graubünden	10cl 75cl 8.50 56.-
A smooth, elegant red wine with fine fruit and subtle spice notes. Versatile with aperitif platters, tartare, cured meats such as bresaola, and selected starters.	

Alpine cheese Fondues

Mountain cheese meets creativity – Fondues à la Michael

Our fondues are more than a dish – they combine alpine tradition, regional flavors, and creative finesse in one pot. Simone and Michael Müller-Walt are passionate connoisseurs of fine fondues, serving only carefully selected top-quality alpine cheeses.

From traditional Grisons Berg Fondue and herbaceous Engadine Landfrau style, to fiery exotic fondues or elegant Champagne fondues – each creation surprises with intense flavors, unexpected ingredients, and perfectly balanced texture.

Traditional and creative sides such as raclette potatoes, pickled vegetables, whole fruits, or Swiss pine Salsiz can be ordered additionally to enhance the experience – for an even more intense fondue moment.

Traditionelles Grison mountain Fondue	per person 30.-
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Engadin farmer's wife Fondue	per person 32.-
wild herbs savoy clover	

Firefighter Fondue	per person 32.-
alpine chili harissa	

Fondue Grevasalvas	per person 34.-
Engadine bacon porcini	

Champagne Fondue «Nicolas Feuillatte»	per person 44.-
Champagne truffled morels	

Supplements

pickled vegetables (cucumber, corn, onions)	5.-
whole fruits (apple, pear, grapes)	5.-
small potatoes	6.-
portion of Alpine salsiz	9.-

Fondue & Kirsch – tradition with pleasure	4cl 9.-
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A true fondue calls for more than cheese: a small sip of finest cherry schnapps rounds the flavors, aids digestion, and brings alpine tradition straight to the glass – turning every fondue into a little festival of the senses.

Homemade Pasta & Risotto

hearty – regional – creative

Our hearty pasta is crafted from the finest dough, carefully selected ingredients, and dedicated artisanal skill. Risotto and tagliolini are finished tableside in a wheel of original Parmesan aged for 30 months; its gentle warmth envelops the pasta in a silky creaminess and imparts an intense, authentic flavour.

Homemade Capuns alla Marco

22.- | 28.-

chard | cheese sauce

Porcini Pappardelle

22.- | 28.-

chanterelles | parsley | cream sauce

Taglionini St. Moritz

26.- | 34.-

black truffles | Parmigiano Reggiano

Risotto Lombardo-Veneto

22.- | 28.-

pear | Taleggio | radicchio rosso

Schweizerhof Classics

traditional – alpine signature

Our classics combine time-honoured recipes with a strong regional identity and finely tuned craftsmanship. Whether classic Stroganoff, Engadine-style veal strips, or fresh Swiss Alpine char, each dish is prepared with dedication and gains its distinctive depth from carefully selected ingredients.

The result is plates that feel familiar yet refined, carrying the warmth of alpine cuisine and inviting guests to pause and savour the moment.

Pan fried Swiss Alpine char

38.-

basmati Reis | almond broccoli | Pandorino tomatoes |
herb cream sauce

Ossobucco alla Milanese

39.-

root vegetables | herb risotto | gremolata

Charnigna Engiadinaisa

42.-

sliced veal | cream sauce | parsley | mushrooms | roesti

Game

from the region – with heart and craftsmanship

Our game comes exclusively from the Graubünden high-alpine hunt, sourced directly from the local butcher. Paired with handmade Spätzli, regional vegetables and Bregaglia chestnuts, each dish combines rustic character with alpine refinement – a taste experience that reflects the richness of Graubünden's forests.

Chamois Pepper Stew Schweizerhof 38.-

handmade Spätzli | apple-red cabbage | Bregaglia chestnuts |
Brussels sprouts | cranberry-pear

Roe Deer Entrecôte Mirza 46.-

handmade Spätzli | apple-red cabbage | Bregaglia chestnuts |
Brussels sprouts | cranberry-pear

Red Deer Entrecôte Tagliata 46.-

handmade Spätzli | apple-red cabbage | Bregaglia chestnuts |
cranberry-pear | pink peppercorn sauce | arolla pine essence

Vegetarian Autumn Medley 30.-

handmade Spätzli | apple-red cabbage | Bregaglia chestnuts |
cranberry-pear | Hokkaido pumpkin | wild mushrooms

From the 800° Beefer

meat – fire – passion

Our **Swiss Dry Aged Beef** comes from Swiss breeds raised for excellent quality. Animals grow slowly with ample space and natural feeding – the result: tender, flavorful meat with intense marbling. Prepared at 800° in the Beefer – a crackling crust outside, juicy, intense flavor inside. From Dry Aged Entrecôte to Black Angus Rib Eye and impressive Châteaubriand – each cut is an experience.

Served with fresh sides and aromatic Teriyaki or Chimichurri to perfectly complement the pure meat taste.

Dry Aged Entrecôte Terriyaki Val Fex (200g) 44.-

French fries | caponatina

Black Angus Rib Eye Steak (300g) 58.-

alpine herb chimichurri | French fries | caponatina

Châteaubriand Schweizerhof 500g per person 65.-

sauce baernaise | alpine herb chimichurri |
French fries | caponatina

Wine recommendations Classics & Beef

Pinot Noir Prezios 2022, Familien Liesch, Malans, Grabünden

76.-

An expressive Pinot Noir with fine suppleness and elegantly integrated toasted and oak notes. Barrique ageing adds depth and structure, making it an ideal match for robust meat dishes. On the palate, it shows Burgundian finesse and lingering elegance – a characterful, perfectly balanced companion to our steaks.

Das kleine Kreuz 2022 – Weingut Rings, Pfalz

92.-

Merlot | Saint Laurent | Cabernet Franc | Cabernet Sauvignon

A powerful yet elegant Bordeaux blend with dark berry fruit, a touch of cocoa and fine spice. Dense and juicy on the palate, carried by ripe, well-integrated tannins with structure and length. Its power and depth make it the ideal companion to our Graubünden game dishes – from venison pepper stew to roe deer fillet with chestnuts – as well as to our steaks from the Beefer.

Corte di Cama – Sforzato di Valtellina, Mamete Prevostini

10cl | 75cl 13.- | 84.-

An intense autumn wine from Valtellina: made from sun-dried Nebbiolo grapes, dense and full-bodied, with notes of dark fruits, spices, and warmth. A perfect match for robust game dishes like venison pepper or fillet, as well as Beefer specialties, enhancing and harmonizing their bold flavors.

150cl 170.-

Cuvée Bertrand 2021 – Schlosskellerei Gobelsburg, Kamptal

58.-

Pinot Noir | Sankt Laurent | Zweigelt

A Pinot Noir-driven cuvée with a multi-layered bouquet of rosehip, blood orange and dried plum, underscored by truffle and a smoky spice. Velvety-soft tannins and a spicy, fruit-driven character make it an elegant companion to our Graubünden game dishes – from venison pepper stew to roe deer fillet with chestnuts.

Desserts

sweet finale – nature – enjoyment

A sweet highlight that brings alpine nature to the plate. Our desserts – from gingerbread crème brûlée and classic chocolate mousse to refreshing sorbets – provide the perfect conclusion to your menu.

Especially our *vermicelles*, made from carefully selected chestnuts, combines natural sweetness with the comforting flavours of tradition in every bite.

Lucas Affogato “al caffè”

12.-

Tiramisu Schweizerhof

12.-

Crème brûlée

14.-

orange perfume | fresh berries

Vermicelles

14.-

meringue | whipped cream

Gelati und Coupes

Classic ice creams

4.-

vanilla | chocolate | pistachio | stracciatella | coffee | fior di latte

Selected cream ice creams

5.-

Crème de Gruyère | cookies & cream | Irish cream | almond salted
caramel | coconut

Sorbet flavors

4.-

strawberry | lemon | blood orange | mango | passion fruit |
pineapple

Coupe Denmark

12.-

vanilla ice cream | whipped cream | chocolate sauce

Coupe Colonel

12.-

lemon sorbet | vodka

Sundae Nesselrode

16.-

vanilla cream ice cream | whipped cream | meringue

...and of course, we also offer our homemade cakes and a regional cheese selection – please
ask for today's choices!