

Dessert

**Chocolate pot** Mint | gunpowder tea | almond cigars

**Palatschinken** Caramel crème | tangerine sorbet



**Cheese platter** Saratz Arven Gin Mutschli | Jersey Blue | Füm

**Salad buffet 16**

**Cold and hot starters 18**

**Soups 12**

**Juice 7**

**Meat and fish main courses 38**

**Vegetarian main course 28**

**Dessert 14**

**Cheese 16**



Bar Getränke



Weinkarte



Herkunft Fleisch & Fisch

**SARATZ  
PONTRESINA**

The small half board includes 3 courses, one of which is a main course.  
Information about ingredients in our dishes that may trigger allergies or intolerances  
is available on request from our service team.

**All prices in Swiss Francs including service and 7.7% VAT**



# SARATZ

## JUGENDSTIL SAAL

### MENU OF THE DAY

16<sup>th</sup> January 2023



Regional and seasonal gourmet cuisine by Kari Walker and her  
kitchen crew. In service Elda Aires, Vincenzo Princiotto  
and their team will spoil you.

## WELCOME

Choose from the seasonal nature menu, the daily changing dishes or the Saratz classics and compose your dinner according to your personal taste.

### Natur Menu



#### Tartar of Bruggli Arctic Char

Jerusalem artichoke and apple salad | horseradish cream



#### Mushroom tea



#### Beef Brasato with red wine sauce

Maluns | root vegetables

#### Chocolate Mousse

Beetroot ice cream | sponge | white chocolate crisp

### Cocktail of the Day

A tip from our Chef de Bar Patrick Falk

#### Saratz Mountain Ash Gin & Tonic 28

### Wine recommendations

From our sommelière Daniela Räsamen

#### White Wine

##### Pouilly-Fumé Villa Paulus 2019

Sauvignon Blanc

Fresh acidity | gooseberries | herbs

Domaine Masson-Blondelet

Loire | France

63 | 75cl

#### Red Wine

##### Zweigelt 2020

Juicy fruit | fine acidity | long, full finish

Luzi Jenny

Jenins | Grisons | Switzerland

65 | 75cl

### Salad buffet & appetizer

#### Salad buffet

Help yourself from our Salad buffet.  
Varied, seasonal delights await you!



**Tandoori Chicken** Little gem | cucumber | yoghurt | mint | cashew



**Graved salmon** Blini | horseradish | dill | salad garnish

### Soup | Lassi

**Sauerkraut soup with vanille** Croûtons



#### Banana coconut lassi

### Intermediate dishes

**Wild boar meatballs** Sriracha tomato sauce | basil

**Onsen egg** Goat-cream cheese | spinach | beetroot foam



### Fish

**Halibut** Muhammara | butter beans | cima di rapa



### Meat

**Veal roulade** Foie gras | wild rice | kohlrabi | morels | cream sauce

### Vegetarian

**Nut lentil roast** Mashed potatoes | glazed vegetables | gravy



### Classics

#### Beef filet medallion 150g

Olive crust | gnocchi | roasted vegetables | jus  
+ CHF 14



#### Wild Boar Burger

Wild Boar Patty | Red Cabbage Salad | Apple Mustard Salsa | Cress  
+ CHF 5.00

#### Veal emince Zurich style

Plain in pigna | carrots  
+ CHF 5