

SARATZ

JUGENDSTIL SAAL

MENU OF THE DAY



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

Dessert

Tiramisù Blueberries | lemon curd

Cheesecake Fruit garnish



Cheese platter Saratz Arven Gin Mutschli | Jersey Blue | Füm

Salad and antipasti buffet 20

Soups 10

Juice 5

Intermediate dishes 16

Meat and fish main courses 36

Vegetarian main course 26

Dessert 12

Cheese 14



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



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



Cured and smoked Bruggli Arctic char
Beetroot tartar | capers | salad bouquet



Ground elder soup from Saratz park
Quail egg from Zuoz



Emmental veal meatloaf with Palü beer-mustard sauce
Fried potatoes | grilled vegetables

Semolina flummery
Caramelised and flambéed Valais apricots | sour cream

Cocktail of the Day

A tip from our Chef de Bar Patrick Falk

Saratz Special

Campari | aperol | angostura | prosecco

15

Wine recommendations

From our sommelière Daniela Räbsamen

White Wine

Bianco Rovere 2021

Merlot Barrique
Yellow fruits | vanilla | smoky notes | long, mineral finish
Guido Brivio
Mendrisio | Ticino | Switzerland

11 | 10cl

71 | 75cl

Red Wine

Blau 2020

Cariñena | Syrah | Garnacha
Wild berries | violets | plum | fruity | juicy | powerful
Cellers Can Blau
Tarragona | Montsant | Spain

9 | 10cl

54 | 75cl

Salad and antipasti buffet

Help yourself from our salad buffet.
Varied, seasonal delights await you!
Specialities from the region and exotics from a far.

Soup | Smoothie

Seafood stew Fennel



Peach-ginger smoothie



Intermediate dishes

Wild boar balls Basmati rice | fava beans

Swiss chard cake Feta | tomato coulis



Fish

Salmon filet Quinoa | cucumber vegetables | lemon-capers white wine sauce



Meat

Double beef entrecôte

Pepper | croquettes | rocket | parmesan shavings | balsamic jus

Vegetarian

Green asparagus gersotto Watercress | Morteratsch stone



Saratz Classics

Fillet of beef poached in Saratz pinot noir

Truffle-potato cigar | glazed vegetables
+ CHF 14

Courgette-chickpea burger in a brioche bun

Iceberg lettuce | avocado | tomato-bell pepper mayo | French fries
+ CHF 4.00



Veal emince Zurich style

Potato rösti | carrots
+ CHF 5

