

DRINKS & KIOSK

APERITIF

GIODI-SPRITZ 13
Prosecco, black currant, Rosemary

SIGNATURE- DRINKS

GIODI-ICE TEA 30 CL 7

**GINGER-LEMON-
VERBENA LIMONADE** 30 CL 6

Amicero Ginger – Orange Aperitif
With Indian Tonic Water Non-alcoholic 9
Amicero Spritz with Prosecco 14

nÿcha Kombucha 33 CL 8.5
Swiss **BIO** Kombucha
With alpine herbs or quince

SOFT DRINKS, BOTTLED

VALSER 50 CL 7.5
Sparkling, still 75 CL 9.5

Bio Vivi Mate 33 CL 7.5
Swiss Premium

COCA-COLA Classic, zero 33 CL 5.5

MÖHL 33 CL 5.5
Shorley, apple juice

RIVELLA Red, blue 33 CL 5.5

ELMER CITRO 33 CL 5.5

SINALCO 33 CL 5.5

FEVER-TREE 20 CL 5.5
Tonic, Lemon, Ginger Ale
Ginger Beer

SANBITTER 10 CL 5.5

WINES BY THE GLASS

WHITE

Saratz Chardonnay 2021 11
Jann Marugg
Fläsch, Grisons

Riesling Silvaner 2022 BIO 9
Luzy Jenny
Jenins, Grisons

Sauvignon Blanc 2022 9.3
Vineyard Gonzen
Sargans, St. Gallen

Passiperduti 2022 9
Grillo
Donnafugata
Sicily, Italy

ROSÉ

Pure Rosé 2022 9.6
Maison Mirabeau
Côtes de Provence, France

RED

Saratz Pinot Noir 2022 9.9
Jann Marugg
Fläsch, Grisons, Switzerland

Olé! 2020 BIO 8.8
Nebbiolo
Dirupi, Ponte di Valtellina, Italy

Bolgheri Rosso 2021 10.5
Merlot, Cabernet Franc
Cabernet Sauvignon, Syrah
Le Macchiole, Tuscany, Italy

Laya 2021 8.3
Garnacha Tintonera, Monastrell
Bodegas Atalaya
Castilla La Mancha, Spain

BEER & CIDER

CALANDA GLATSCH 30 CL 5.5
Draft 50 CL 8.5

PALÜ BEER 32 CL 8.8
Engadine Amber

BERNINA BEER 32 CL 8.3
Light, nature

BIRRA DA RIS 33 CL 7.8
Rice beer from Ticino

BIO IPA 33 CL 7.8
Indian Pale Ale, Appenzell beer

ERDINGER 50 CL 8.5
Urweisse or alcohol free

LEERMOND 33 CL 7.5
Light, alcohol free

SWIZLY 33 CL 7
Swiss cider with elder flower taste

EASY APPLE CIDER 33 CL 8
Alcohol free

KIOSK

Giodi sourdough bread 2.8

Giodi rye malt bread 8

Pear-chutney 9

Walnut-pepper biscotti 4

Saratz Chardonnay 42

Saratz Pinot Noir 34

Saratz-cake 60

Saratz pine tree gin 78

Saratz mountain ash gin 78

Engadine nutcake 36

Table top

All prices in CHF incl. 8.1% VAT.



Giodi
Vegetarian
and Co.

THE FIRST GENUINELY ALMOST ENTIRELY
VEGETARIAN RESTAURANT.

We're delighted to have you as our guest! We cook almost entirely vegetarian dishes prepared with the best local ingredients, taking pleasure in ensuring your utmost dining enjoyment. After all, "Giodi" derives from "giodimaint", which means "pleasure" or "enjoyment".

081 839 45 80 / giodi@saratz.ch

Instagram Facebook Twitter saratz.ch

AND CO. VEGGIE, YET ENTIRELY FLEXI

Does this mean that meat and fish don't get a look-in? No, of course not. Well, not quite. We also cater to flexitarians and all those category-defying diners who, plant-based delights aside, appreciate a juicy cut of meat or a tasty fish on their plate from time to time. #giodivegetarian

Our supporting cast of meat and fish is sourced fresh from trusted regional suppliers. If you would like to order a piece of meat or fish to accompany your vegetarian menu, please ask. We'd love to tell you what we have in today!

#supportingcast

The 4 types of vegetarians



The Swiss population has around*

4,1% Vegetarians 0,6% Vegans 20,5% Flexitarians

*Stand November 2021.

HEAD CHEF
KARI WALKER



The food you are enjoying is cooked by Kari Walker. «Food is life», she says. «Although we know this, we often forget to give it the status it deserves.» The Welsh-born chef took over the culinary helm at the Hotel Saratz and the Giodi in 2020. She loves nature and loves to cook with ingredients that come from the gardens, forests, mountains, rivers and lakes from the Engadine. Refinement without extravagance. Kari Walker learnt her trade in the best kitchens in Europe and Asia and knows what it takes to create delicious dishes. She laughs «A recipe is dead - as a cook, my job is to give it a soul».

Food is life. Enjoy.

*Happiness is
freshly baked Bread!*

A saying goes that freshly baked bread is heaven on earth with all the stars thrown in. So it's no surprise that at the Giodi, bread has star billing on our dining tables. We let the yeasts that are a natural part of the flour become a sourdough culture. The end result is best enjoyed with locally made yoghurt from Bever.



*Hard shell,
nutritious core.*

Our aim is to take care of your wellbeing not just with our service, but also with the ingredients on your plate.

Grains belong to the healthiest food on the planet! Bursting with vitamins, minerals and trace elements, they not only taste good, but also feel good to digest. So it's no coincidence that we love to concoct delicious grain-based dishes for our guests at this time of year featuring rice, oats, maize or polenta, couscous, rolled barley, wheat or rye and maybe even emmer wheat.

Pulses such as beans, lentils and peas are also firm favourites on our menu. They contain highly nutritious plant-based proteins, satiating carbohydrates and up to 20% dietary fibres. And that's great news for our blood sugar levels! Pulses are also low in nitrates but high in iron. For better digestibility, pulses should always be cooked without salt over a low heat; this is the best way to allow them to soften and swell. Generous seasoning with herbs (e.g. Thyme, savory, bay leaf, rosemary) and spices (fennel, caraway, ginger) also aids digestion.



GINGER-ORANGEN APERITIF

As tasty as they are, winter doesn't always have to be all about mulled wine or punch. In fact, it doesn't necessarily take a hot drink to capture the winter mood - why not let the ingredients do the talking instead? We proudly present: our Giodi Ginger & Orange Aperitif based on Goda Amicero.

Ginger and orange not only conjure up a cosy wintry taste sensation - they are also good for our health by strengthening our immune system and helping ward off common cold. In other words, the perfect way to round off an exciting day exploring the great Engadine outdoors in the cosy atmosphere of the Giodi. Prosecco adds a dash of warmth from within, while the non-alcoholic version is spritzed with tonic water.

VEGETARIAN

Most dishes can be ordered as a small or regular portion!

TO START & SHARE

HUMMUS THREE WAYS **V** 19
Classic, lentil-sweet potato
Black beans with pico de gallo salsa,
Crudit , pita bread

QUINOA ARANCINI **L** 3 Pc. 12
Sirachi-tomato sugo 5 Pc. 17
Vegetable brunoise, nuts, herbs
Roasted onions, mountain cheese

SALADS & BOWLS

GRILLED VEGETABLES **L** 18
SALAD
Burratina, basil oil, olive oil
Balsamic reduction

PEARL BARLEY-TOFU **L** 17
SPINACH SALAD
Avocado, edamame, sesame
Miso dressing

LAMB'S LETTUCE SALAD 20
Mushrooms, parmesan chip **L**
Figs, fig-mustard dressing

BUDDHA BOWL **L** **SP** 16
Sweet potatoes, bell pepper 20
Brown rice, red lentils, carrots
Broccoli, sprouts, tahini dressing

WINTER SALAD **L** **SP** 16
Lettuce, celeriac, apple 20
Cranberry, blue cheese
Walnut-vinaigrette

FOR SOUP LOVERS

FARRO MINISTRONE **L** **SP** 12
Mediterranean vegetables 16
Parmesan, smoked paprika, parsley

RICE NOODLE BOWL **L** **SP** 14
Enoki, shiitake, pak choi 18
Miso, vegetable strips
Spring onions, fresh coriander

HOT DISHES

CHICKPEA TAJINE **V** 29
Carrots, tomatoes, raisins, saffron
Ras el hanout, olives, lime
Perl couscous

GREEN MOUNTAIN STEAK **V** 36
Onion rings, salad garnish
Green pepper sauce, French fries

SLICED OF QUORN **L** 36
Creamy polenta, mushrooms
King oyster mushrooms
White wine sauce, chives

VEGETABLE CAPUNS 3 Pc. 24
Mountain cheese 5 Pc. 30
Roasted onions, stock with herbs

BUCKWHEAT CURD **SP** 18
PIZOKEL 24
Kale, dried tomatoes
Mountain cheese

RED THAI-CURRY **V** **L** 34
Wok vegetables, planted chicken
Chili, basmati rice
Fresh coriander, sesame

EBLY RISOTTO **SP** 19
Lemon, butternut pumpkin 26
Spinach, parmesan

BERGELL RAVIOLI **SP** 21
Brussels sprouts, ricotta 31
Pecorino, figs, sage butter
Red wine espuma

FOR KIDS

VEGI BURGER 16
French fries,
Vegetable sticks, herb curd

SEITAN-NUGGETS 4 Pc. 13
French fries 6 Pc. 17
Vegetable sticks, herb curd

CHOPPED SOY & H RNLI **KP** 9
Apple puree, parmesan 12

DESSERTS

SARATZ CHOCOLATE CAKE 8
According to the secret recipe of
Nona Nora Saratz

WINTER FRUIT CRUMBLE 12
Hazelnut-oat crumble
Scoop of ice cream of your choice

MERINGUE **L** 14
Strawberry-rhubarb compote
Whipped cream

RICE PUDDING **V** **L** 12
WITH CARDAMOM
Pistachios, rose water, citrus fruits
Medjool dates

CHEESE FROM THE DAIRY 18
Walnut and pepper-biscotti
Pear-chutney

GLATSCH BALNOT

SORBET **L** **V**
Rosehip-port wine, lime-ginger
Blood orange

**WHOLE MILK AND
CREAM ICE CREAM** **L**
Vanille, stracciatella, chocolate
Winter magic, hazelnut

PER SCOOP 5
WHIPPED CREAM 1.5

SP small portion / **V** vegan / **G** gluten free/ **L** lactose free
Our staff are happy to inform you about ingredients
in our dishes that might trigger allergies or intolerances

All prices in CHF incl. 8.1% VAT.



You will need: 125 g wheat flour, 125 g buckwheat, 250 g quark, 4 beaten eggs, salt, pepper and little nutmeg to taste.

Method: Put all the ingredients into a bowl and whisk until you achieve a smooth dough. Set aside and leave to rest for at least 30 minutes. Boil water in a large pan and add a little more salt. Spread out the dough on a wet chopping board. Dip a spatula or spoon into the hot water, cut off strips of dough and slide them into the gently simmering water. As soon as the pizokel rise to the surface, remove with a slotted spoon and let the water drain off. Then fry the pizokel with butter, sage or thyme until golden brown. Enjoy!