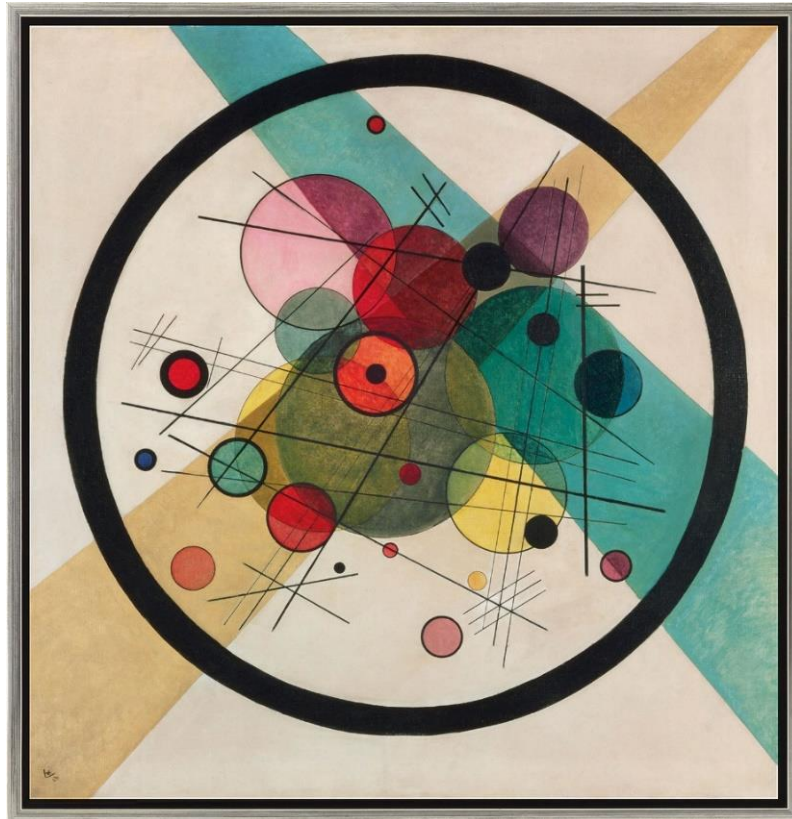




PENSIUM ALDIER SENT
EINFACH SEIN



Our Philosophy

We are not striving for stars and points.
We are and want to remain a down-to-earth
Alpine Restaurant.

We stand for solid craftsmanship and try to do this well,
sincere and sometimes with a twist, but always fresh,
local wherever possible and with fantasy.
We put our heart and soul into every dish.
No frills and our plates remain round...

Yet nobody is always perfect.
Enjoy and thank you for sitting at our table.



* 4. Dezemberjul. / 16. December 1866greg. Moskau
† 13. Dezember 1944 in Neuilly-sur-Seine, France)

The Russian painter, graphic artist and art theorist Wassily Kandinsky was born in Moscow on 4 December 1866. He studied law and economics at Moscow University from 1886 and successfully completed his doctorate in 1893, but then changed his career and became a painter. In 1896 Kandinsky moved to Munich. Here he attended Anton Azbé's private art school for two years, then studied at the Munich Academy under Franz von Stuck.

In 1901 Wassily Kandinsky co-founded the artists' association "Phalanx", at whose affiliated school he taught. One of his students was Gabriele Münter, with whom he soon became romantically involved. In 1904 they travelled through Europe and to Tunis, and in 1906-07 they were in Paris. When they returned to Munich, Kandinsky entered a phase of intensive work. He went on painting excursions with Gabriele Münter to the area around the Staffelsee, where Münter bought a house in Murnau in 1909. Here they spend the summer months, receiving numerous visits from artist friends from Munich, including Alexej von Jawlensky, Marianne von Werefkin, Franz Marc and August Macke.

In 1909 the "Neue Künstlervereinigung" was founded in Munich. At this time, Wassily Kandinsky already had a new art form in mind, the content of which he wanted to detach completely from the object; colours and forms were to be used freely, following the artist's inner urge. Around 1911, he thus created the first abstract, non-objective painting - but even some members of the "Neue Künstlervereinigung" found "Composition V" too progressive and did not allow it to be exhibited. Wassily Kandinsky and Franz Marc then found the artists' association "Der Blaue Reiter" in protest. At the same time, they organise the first exhibition of "Der Blaue Reiter" at the Thannhauser Gallery in Munich, and in 1912 the second exhibition is held at the Hans Goltz Art Shop in Munich. In rapid succession, important writings now appear in which Wassily Kandinsky formulates his ideas in writing. He works with Franz Marc on the almanac of the "Blauer Reiter". In 1912 Wassily Kandinsky's essay "On the Spiritual in Art" is published by Piper Verlag, Munich.

In 1914 he moves to Zurich with Gabriele Münter, here the relationship breaks up and Kandinsky returns to Moscow. He becomes a professor of art. In 1921 Wassily Kandinsky is in Berlin, in 1922 he is appointed to the Bauhaus in Weimar. In 1926 Wassily Kandinsky, Paul Klee, Lyonel Feininger and Alexej von Jawlensky form the exhibition group "Blue Four". Also in 1926, Kandinsky's second art-theoretical work "Punkt und Linie zu Fläche" (Point and Line to Surface) is published.

In 1932 the Bauhaus, which had meanwhile moved to Dessau, was closed. At the end of 1933, Kandinsky emigrated to Neuilly-sur-Seine near Paris. Here a new phase of work begins for the artist, but he remains largely isolated from the international art scene.

Wassily Kandinsky died in Neuilly-sur-Seine on 13 December 1944.



MENU SUMMER 2023

STARTERS	1/2	Ganze
Artichoke hearts in their own broth, finely seasoned, with burrata	16.50	29.00
Salad of green peas, broad beans and lentils with herbs - Crème Fraîche	15.50	27.00
Freshly marinated anchovies with olive oil and mint	15.50	28.00
Vitello tonnato of Engadine veal on frisée salad	19.00	36.00
Trilogy of homemade terrines (duck, venison, house terrine) with toasted sourdough bread	18.00	32.00
Hand chopped tatar of local deer, with pickled local chanterelles	21.00	38.00
SOUPS		
Homemade beef broth stracciatella with egg and parmesan cheese		10.50
Homemade porcini mushroom cream soup		10.50



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SALADS

Tomato and cucumber salad with herb vinaigrette	12.50
Lamb's lettuce with pear, grapes, walnuts and bacon	15.50
Green salad	10.50
Salad bowl for 2 Persons	18.50
Salad bowl for 4 Persons	33.00

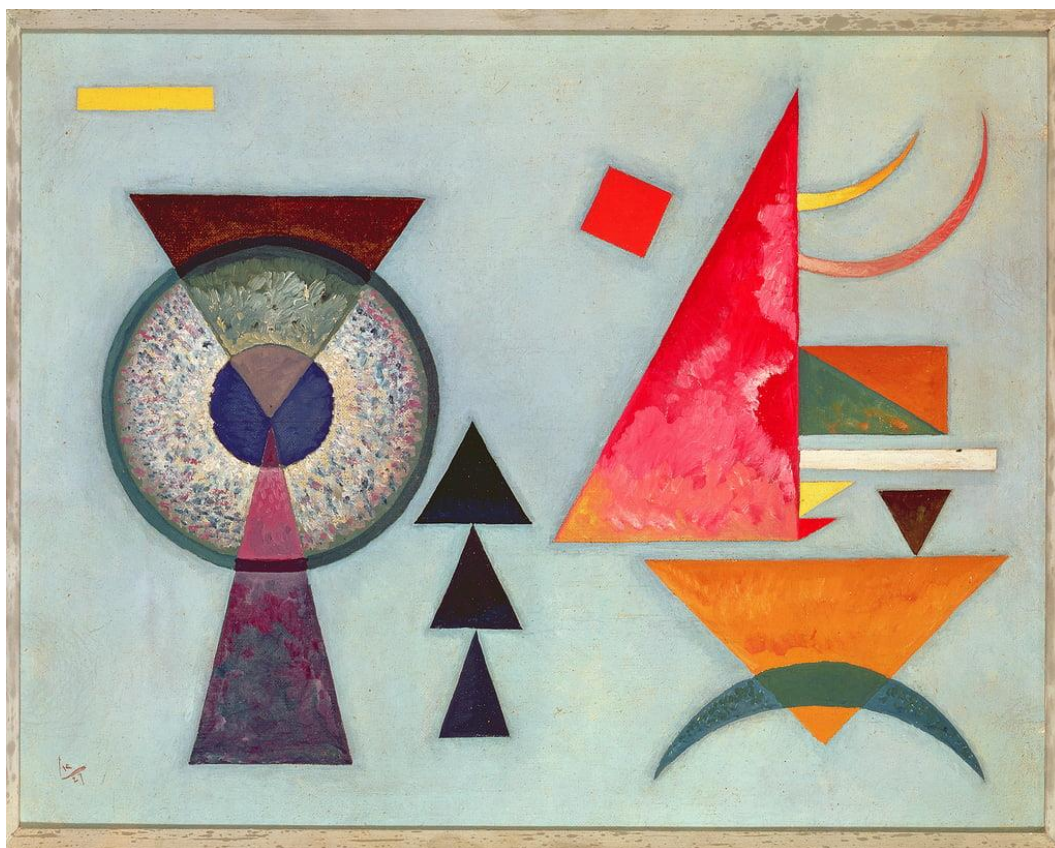
PASTA, RISOTTO, VEGETARIAN

Lentil ragout with mushrooms, vegetables, herbs and bacon, served with mashed potatoes and peas	29.00
Homemade ricotta gnocchi with pecorino cheese cream	29.00
Lemon risotto with caramelised cherry tomatoes	28.00
Homemade ravioli with dried tomatoes and Taggiasca Olives	31.00
Tagliolini with homemade lamb bolognese sauce	29.00



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MEAT

Aldier's legendary veal Wiener schnitzel

with french fries alumettes and cranberries

48.00

Veal paillard with saffron risotto and seasonal vegetables

47.00

Hatecke`s rolled roast lamb, white wine sauce, vegetables,

served with homemade tagliolini

38.00

Veal liver cutlet, briefly fried with balsamic vinegar, parsley potatoes

37.00

Grilled Appenzeller pork chop, herb butter,

vegetables, french fries alumettes

38.00

VENISON

Deer-medallion with baked parsnips, cranberry pear, red cabbage and spätzle

43.00

**Stag entrecôte with grape sauce and poached cranberry-pear,
red cabbage and spätzle**

45.00

**Redwine marinated chamois with mushrooms, bacon and silver onions,
red cabbage and spätzle**

38.00

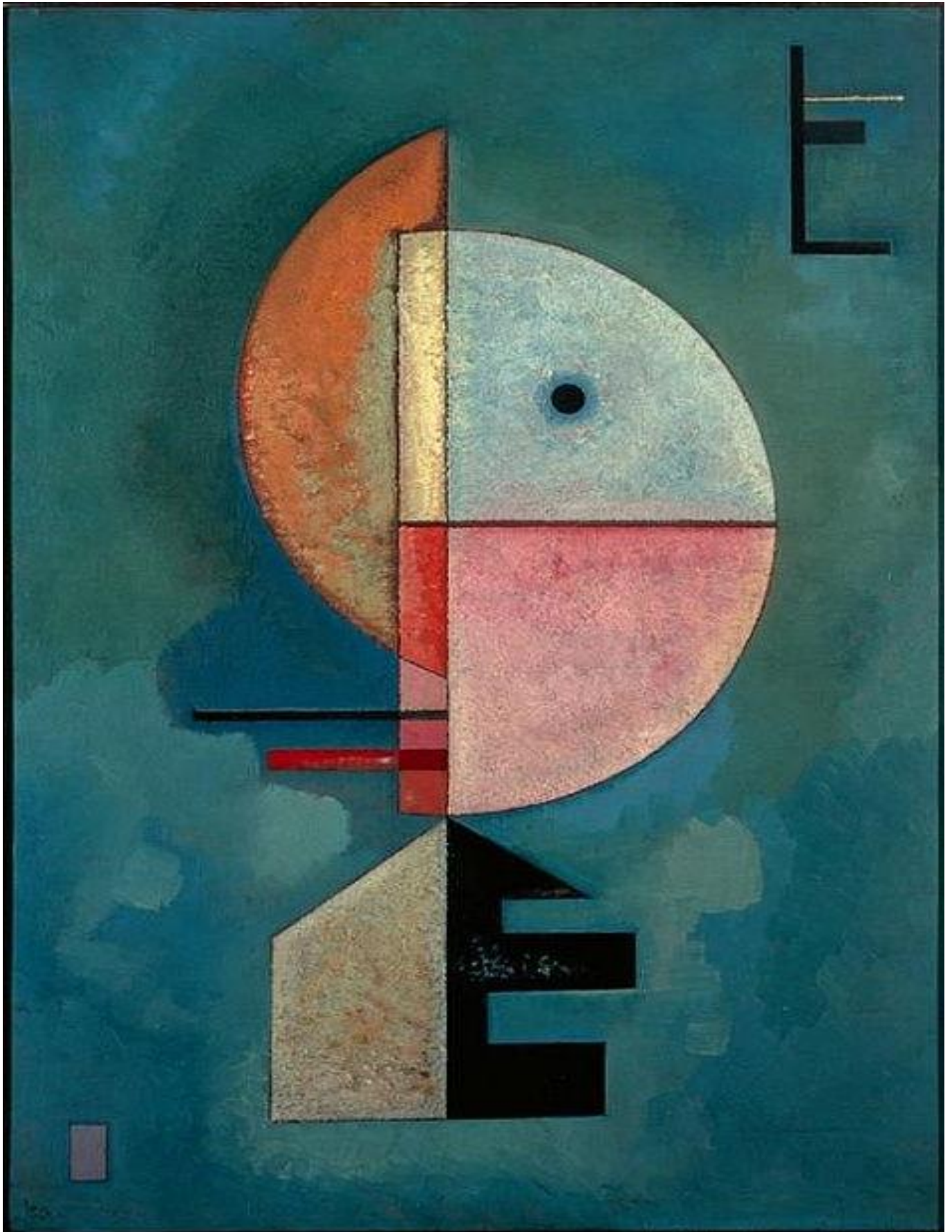
**“Flat” grilled venison sausage with poached cranberry-pear,
red cabbage and spätzle**

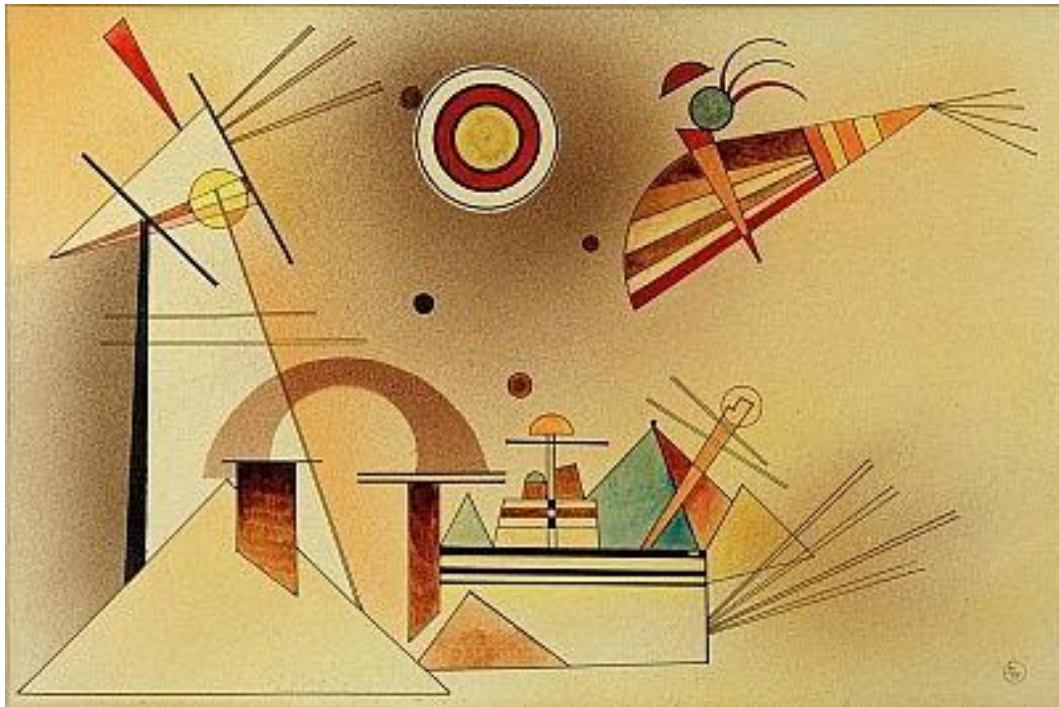
29.00

Meat declaration: CH/EU. We obtain our meat from the butcher's shops Hatecke in Scuol and Zanetti in Sent. Lamb: Sent. Beef, veal: from the region. Game from the region, EU. Poultry: Switzerland/ EU/France. Fish: Switzerland, mediterranean sea. For allergy sufferers see additional sheet.



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DESSERTS

Cheese selection from local producers	18.50
Homemade meringue with fruit and whipped cream - <i>The house speciality</i>	13.00
Homemade millefeuille with vanilla - mascarpone cream and berry compote	13.50
Homemade Tartufo (chocolate-hazelnut parfait)	13.00
Chestnut spaghetti with whipped cream and Amarena cherries	14.50
Traditional homemade Engadin nut cake. The slightly different recipe with walnuts, pistachios, pine nuts and a hint of orange scrub and dried apricots.	10.50
Choice of fruit pies and cakes from our hotel bakery	8.50

ICE CREAM AND SHERBETS

Affogato. A scoop of vanilla ice cream in a hot espresso	8.50
Ice cream	per scoop 4.30
Chocolate, vanilla, strawberry	
Sherbets:	per scoop 4.30
Lemon-lime, apricot, black currant	
Whipped cream (portion)	1.70

