



PENSIUM ALDIER SENT
EINFACH SEIN



HOMEMADE DESSERTS

Meringue with fruit and whipped cream - **The house speciality** 13.00

Homemade Tartufo (chocolate-hazelnut parfait) 13.00

Traditional homemade Engadin nut cake 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: chocolate, vanilla, strawberry

Sherbets: lemon-lime, apricot, black currant **Per scoop** 4.30

Whipped cream (portion) 1.70

The kiosk:

At our shop at the reception you will find homemade jams, the traditional nut cake and our homemade vermouth to take away.

The book:

The book about our Giacometti collection is published by Scheidegger und Spiess and available at the shop for Fr. 49.00. Likewise, the book Light and Shadow featuring our photo collection of Ernst Scheidegger Fr. 38.00.



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LUNCH MENU SUMMER 2023

DAILY FROM 12:00 TO 2:00 P.M.





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STARTERS

Freshly marinated anchovies with olive oil and mint	15.50	28.00
Salad of green peas, broad beans and lentils with herbs - Crème Fraîche	15.50	27.00
Vitello tonnato of Engadine veal on frisée salad	19.00	36.00
Homemade terrine (choice - duck, venison or house terrine) with toasted sourdough bread		31.00 24.00
Hand-chopped Tatar of local veal, with toast and butter	21.00	38.00
Grison Platter: Dried beef, dried ham, Salsiz, cheese		34.00

SALADS (only served as side order)

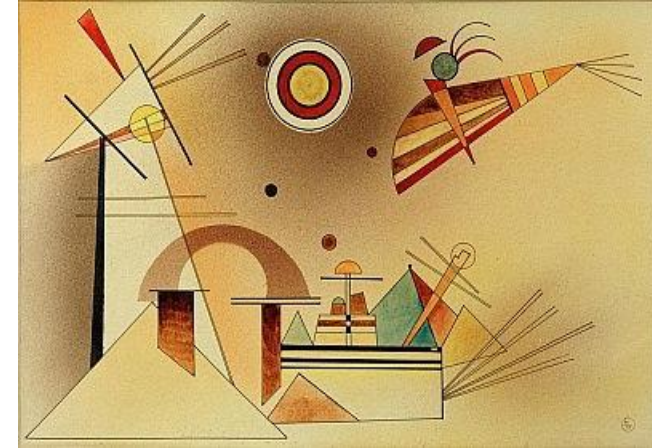
Green salad		10.50
Salad bowl for 2 or 4 Persons	18.50	33.00

SOUPS

Homemade beef broth stracciatella with egg and parmesan cheese	10.50	13.50
Homemade porcini mushroom cream soup	10.50	13.50



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FROM THE KITCHEN

Lentil ragout with mushrooms, vegetables, herbs and bacon, served with mashed potatoes and green peas		29.00
Homemade ricotta gnocchi with pecorino cheese cream		29.00
Homemade ravioli with dried tomatoes and Taggiasca Olives		31.00
Tagliolini with homemade lamb bolognese sauce		29.00
Grilled Appenzeller pork chop, herb butter, parsley potatoes		38.00
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 and mediterranean sea. For allergy sufferers see additional sheet.

THE ALBERTO GIACOMETTI MUSEUM

Located in the basement is the museum of Alberto Giacometti with a unique collection of his graphic work (over 200 original prints) and other exhibits by his brother Diego, as well as various black and white photographs by Ernst Scheidegger. (Admission fee: 10.00)