



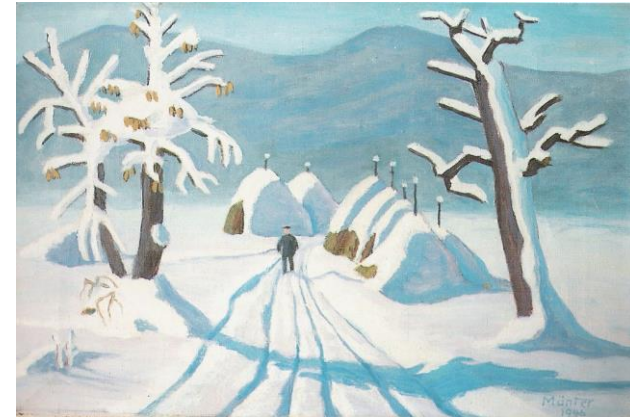
PENSIUM ALDIER SENT
EINFACH SEIN



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EINFACH SEIN

LUNCH MENU WINTER 2022-23

DAILY FROM 12:00 PM TO 2:00 PM



STARTERS

| | 1/2 | Whole |
|--|-------|-------|
| Porcini ragout with sliced apples and port wine | 15.50 | 27.00 |
| Matjes filet with Pumpernickel bread, sour cream, apple and onion rings | 15.50 | 28.00 |
| Smoked beef tongue - carpaccio with Salsa Verde | 13.50 | 23.00 |
| Hand chopped Tatar of local veal «Piemontese style», with olive oil, lemon, Parmesan cheese and garlic | 21.00 | 38.00 |
| Grison platter – dried beef, dried ham, Salsiz, Alp cheese | | 32.00 |

SALADS (only served as side order)

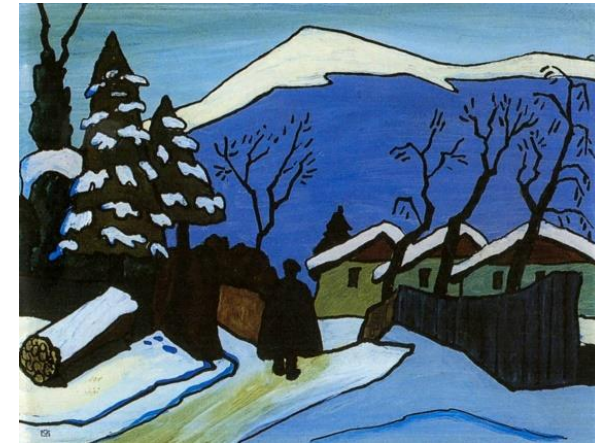
| | | |
|-------------------------------|-------|-------|
| Green salad | | 10.00 |
| Salad bowl for 2 or 4 persons | 18.00 | 32.00 |



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FROM THE KETTLE

| | | |
|---|-------|-------|
| | 1/2 | Whole |
| Homemade beef broth with sliced Parmesan-Crepes | 10.50 | 13.50 |
| Creamy potato-leek soup with smoked trout | 12.50 | 15.50 |

OUR CHEF SUGGESTS

| | | |
|--|--|-------|
| Curry of chickpeas and lentils with leave spinach, in coconut milk with coriander and lime | | 29.00 |
| Buckwheat polenta with Alp cheese and fried onion | | 28.00 |
| Tagliolini with home made Lamb bolognese | | 29.00 |
| Beef-Cheeks braised in local dark beer, with buckwheat polenta | | 39.00 |

Meat declaration: We buy our meat from the butchers Zanetti in Sent and Hatecke in Scuol. Lamb: Sent. Beef, veal, venison from the region, pork Switzerland. Poultry Switzerland / France. Fish Mediterranean. For allergic persons 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)

HOMEMADE DESSERTS

| | | |
|--|-----------|-------|
| Meringue with fruits and whipped cream | | 12.50 |
| Chocolate tartelette with sour cherries | | 14.00 |
| Nut cake, the typical specialty of the Grisons | | 9.50 |
| Choice of fruit pies and cakes from our hotel bakery | 7.50 | 8.50 |
| ICE CREAM | | |
| Affogato. Vanilla ice cream in a hot espresso. | | 8.50 |
| Ice cream: chocolate, vanilla, strawberry | | |
| Sherbets: lemon - lime, apricot, black currant | per scoop | 4.20 |
| Whipped cream (portion) | | 1.70 |

The kiosk: At our kiosk at the reception you will find homemade jams, Engadine caramel with sea salt, nut tarts and our homemade vermouth to take away.

The book: The book on our Giacometti collection is published by Scheidegger und Spiess and available at the kiosk for Fr. 49.00. Likewise the book Light and Shadow on Ernst Scheidegger's photo collection Fr. 38.00.