PENSIUN ALDIER SENT
EINFACH SEIN

## HOMEMADE DESSERTS

| | | |
|---|---|---|
| **Port wine poached pear with vanilla quark sauce and bitter almond parfait** | | **15.50** |
| **Caramelised cream with caramel toffee** | | **14.00** |
| **Homemade Engadin nut cake** - The slightly different recipe | | **10.50** |
| **Choice of fruit pies and cakes from our hotel bakery** | | **9.50** |

## ICE CREAMS AND SORBETS

| | | |
|---|---|---|
| **Affogato** - a scoop of vanilla ice cream in a hot espresso | | **9.50** |
| **Ice creams** - Chocolate, vanilla, strawberry, coffee | Per scoop | **4.80** |
| **Sorbets** - Lemon-lime, apricot, blackcurrant | Per scoop | **4.80** |
| **Whipped cream (portion)** | | **1.70** |

## The Kiosk

At our kiosk at the reception you will find homemade jams, nut tarts, terrines and rillettes, or our homemade Vermouth and Sloe Gin to take away.

## The book

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

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# LUNCH MENU WINTER 2026/27

**TUE. - SUN. FROM 12:00 TO 13:45 O'CLOCK**

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| STARTERS | 1/2 | Main |
|---|---|---|
| Marinated artichoke hearts with garlic, olives, sun-dried tomatoes and goat's cheese | 19.00 | 35.00 |
| Butter beans with sweetcorn, roasted cherry tomatoes, bacon and boiled egg | 17.50 | 31.00 |
| Foie gras terrine flavoured with port wine and cognac, served with chocolate and plum jam | 29.50 | |
| Hand-cut tartare of Engadine veal with olive oil, a hint of garlic and lemon, served with toast bread | 25.50 | 42.50 |
| Cold cuts platter - Bündnerfleisch, Bündner raw ham, salsiz and mountain cheese | | 35.00 |

| THE SOUP BOWLS | | |
|---|---|---|
| Sauerkraut cream soup with bacon and dried plums | 14.50 | 22.50 |
| Yellow split Pea and Saffron Soup with coconut milk | 14.50 | 22.50 |

Meat declaration: **Beef, veal, pork:** CH. **Lamb:** CH/IRL. **Foi Gras:** FR. **Cured ham:** CH/IT. **Tuna:** FAO51/57/71. **Bread:** CH.

**For informations about ingredients in our dishes that may cause allergies or intolerances, please feel free to ask our staff.**

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| SALADS (only available as a starter or side dish) | | |
|---|---|---|
| Green leaf salad | | 10.50 |
| Leaf salad bowl for 2 or 4 persons | 18.50 | 33.00 |

| FROM THE KITCHEN | |
|---|---|
| Chestnut gnocchi with walnut butter, herb cream cheese from Sent and gingerbread crumble | 33.00 |
| Ratatouille and chive-filled ravioli served on tomato sauce with seasonal vegetables | 33.00 |
| Tagliatelle with homemade lamb Bolognese and Parmesan | 33.50 |
| Boeuf Bourguignon with mushrooms, carrots, pearl onions and bacon, served with oven-roasted rosemary potatoes | 43.00 |
| Tuna saltimbocca with caper and white wine sauce, served with saffron risotto | 51.00 |

## The Alberto Giacometti Museum with over 200 exhibits

The basement houses Alberto Giacometti's museum with a unique collection of his graphic works and other exhibits by his brother Diego, as well as various black and white photos by Ernst Scheidegger. (Admission Fr. 10.00)