GOURMET RESTAURANT

Allegra with us in Guarda Val, dear guests

Spring awakens in the picturesque Guarda Val, painting the landscape in a vibrant sea of colors. The last patches of snow melt away as the first warm rays of sunshine revive the meadows, blending fresh greenery with the bright yellow of dandelions.

It is the perfect season to discover our two seasonal menus, *Patria* and *Verdura*, or to experience the art of carving and flambéing, expertly presented by our service team for two or more guests – a true feast for the senses in our charming hamlet.

Tradition meets innovation – craftsmanship is our passion, perfection our pursuit, and time our finest ingredient. In spring, the love for gastronomy unfolds in its freshest and lightest form.

This evening, Paul Berberich and Luka Korenjak, together with their dedicated kitchen and service teams, will accompany you on a culinary journey. Their focus lies on aromatic, seasonal creations – sometimes rustic, sometimes refined, but always surprising. Your feedback allows us to continuously reinvent the Sporzer gourmet experience.

We wish you an unforgettable spring experience, delightful moments with your loved ones, and a wonderful evening – or, as our suppliers would say, *ina biala saira*. An Guata!

Paul Berberich & Luka Korenjak Gastgeber aus Küche & Service Maiensäss-Hotel Bettina Arpagaus & Philip Arnold Gastgeberpaar Maiensäss-Hotel

Menü Patria

Appenzell **Duck Liver** Rhubarb | Smoked Eel

Schlössli Shrimp Mustard Greens | Caviar

Veal Sweetbreads

Morels | Peas | Asparagus

Pike-Perch Lake Maggiore

Graubünden Saffron | Broccoli | Potato

Swiss Wagyu Rump

Goulasch Jus | Lettuce

Strawberry

Opus Blanc | Sorrel

Guarda Val Gourmet-Genuss

Gournel menu with 4 - 6 courses	
4 courses	155
5 courses	175
б courses	195

Menü Verdura Vegetarian

Marinated Asparagus Beurre Blanc | Watercress

Fennel Graubünden Saffron | Red Onion

> **Potato** Pepper | Mustard Greens

Leek Shiitake | Buttermilk

Pea Morels | Kohlrabi | Egg Yolk

Tipsy Cake Rhubarb | Appenzeller Whisky

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À la Carte

Starters

Marinated Lostallo Salmon	
Caviar Beurre Blanc Cucumber	52
Egg Yolk Tagliolini	
Veal Sweetbreads Spinach Swiss Truffle	46
Alpine Pork	
Piora Alp Ham Herbs Rice	38
Main courses	
Alpstein Lamb Loin	
Beans Potato Lamb Ragout	59
Swiss Bouillabaisse	
Schlössli Shrimp Pike-Perch Char Vegetables Graubünden Saffron	52
Variation of Swiss Veal	
Boiled beef Sweetbreads Tongue Asparagus Potato Morel	74

On pre-order or at the table according to availability	
from 2 persons	pro Person
Chateau Briand of Swiss beef fillet	92
Sauce Béarnaise Spring Vegetables potatoes	
Veal Chop	89
Colorful Asparagus Morels Potato Gratin	
Dry-Aged T-Bone Steak from Swiss Beef	92
Béarnaise Sauce Colorful Asparagus Roasted Potatoes	
Pan-Seared Brüggli Char	75
Beurre Blanc Tomato - Spinach Potato	

Dessert

Elderberries

Chocolate | Sour Cream | Buckwheat

Cheese from the cellar as an addition

5 types of cheese

26

29

Our cheese store is located directly next to the wine cellar; we select the cheeses that are ripest every day for you.

If you have any special requests, we will be happy to accompany you to the cellar.

Origin of our food:

Fish

Char - CH Salmon - CH Shrimps - CH Zander - CH

Meat

Chicken - CH Veal - CH Pork - CH Beef - CH Wild - CH