

GUARDA VAL

GOURMET RESTAURANT

Welcome to Guarda Val, dear guests,

Summer has transformed our picturesque hamlet of Guarda Val into a magnificent mountain landscape – with sunny days, balmy evenings, and nature shining in all its diversity. Lush green meadows, blooming alpine flowers, and the crisp mountain air create an atmosphere of lightness and joy. It is the perfect season to discover the beauty of the Grisons mountains along idyllic hiking trails, enjoy the warm sunshine on our terrace, or end the day with a breathtaking sunset.

Discover our two seasonal menus, “Guarda Val” and “Verdura,” or experience the art of carving and flambéing directly at your table (for parties of two or more). A feast for all the senses, set within the unique atmosphere of our historic hamlet. Here, alpine tradition meets creative craftsmanship – prepared with passion, served with care, and refined through experience. In summer, our cuisine reveals its most enjoyable, aromatic, and inspiring side.

This evening, Paul Berberich and Luka Korenjak will accompany you together with their dedicated kitchen and service teams. At the heart of their creations are memorable summer dining experiences, inspired by fresh herbs, sun-ripened vegetables, and delicate regional flavors. Sometimes light and refined, sometimes bold and surprising – always with the aim of creating special culinary memories for you. Thanks to your valuable feedback, the Sporzer gourmet cuisine continues to evolve and grow.

We wish you an unforgettable spring experience, enjoyable hours with your loved ones, and a wonderful evening – or, as our suppliers would say, *“ina buna saira.”*

Enjoy your meal!

Paul Berberich & Luka Korenjak
Gastgeber aus Küche & Service Maiensäss-Hotel

Bettina Arpagaus & Philip Arnold
Gastgeberpaar Maiensäss-Hotel

All prices are in Swiss francs and include 8.1 % VAT. Our service team will be happy to help you with any allergies or intolerances.

Menu Guarda Val

Caviar

Beurre Blanc | Celery

Langoustine

Romaine Lettuce | Yoghurt

Halibut

Chanterelles | Pea

Iberico Pluma

Bell Pepper | Eggplant

Veal Fillet

Truffle | Spinach | Artichoke

Cherry

Chocolate | Milk

Guarda Val Gourmet experience

Gourmet menu with 4 - 6 courses

4 courses – 155

5 courses – 175

6 courses – 195

wine pairing

4 wines – 68

5 wines – 82

6 wines – 94

All prices are in Swiss francs and include 8.1 % VAT. Our service team will be happy to help you with any allergies or intolerances.

Menu Verdura
Vegetarian

Tomato

Basil | Fresh Goat Cheese

Fennel

Saffron | Dill

Radicchio

Kohlrabi | Buckwheat

Zucchini Blossom

Tomato | Polenta

Artichoke

Truffle | Spinach | Summer Vegetables

Peach

Buckwheat | Opus Blanc

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Paul's Classics

Starters

Balik Salmon

Gooseberry | Radish | Cornflower

49

Chicken liver terrine

Cherry | Brioche

39

Egg Yolk Tagliolini

Swiss Truffle | Potato | Herb Spinach

46

Alpine Pork

Piora Alp Ham | Herbs | Rice

38

Main courses

Wagyu Entrecôte

Potato | Red onion | Romaine lettuce

89

Pike-Perch

Tomato | Potato

69

Guinea Fowl

Zucchini | Eggplant | Polenta

59

On pre-order *or at the table according to availability*
from 2 persons

per person

Chateau Briand of Swiss beef fillet

Sauce Béarnaise | Seasonal Vegetables | Roasted Potatoes

92

Veal Chop

Chanterelles | Summer Vegetables | Potato Gratin

89

Sole Meunière

Spinach | Parsley Potatoes

75

Dessert

Champagne Soufflé

Raspberry | Sorrel

29

Crêpes Suzette

Apple | Calvados | Vanilla Ice Cream

from 2 persons

26 p.P

Cheese from the cellar *as an addition*

5 types of cheese

26

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

Zander – CH
Salmon – NOK
Eel – NOK
Sole – NL / GB
Langoustine – ZAF
Halibut – NOK

Meat

Poultry – CH
Veal – CH
Pork – CH
Beef – CH
May venison – AT

Bread / Baked Goods – CH