

# GUARDA VAL

## GOURMET RESTAURANT

### **Allegra with us in Guarda Val, dear guests**

Winter has transformed our picturesque hamlet of Guarda Val into a glittering snowy landscape – crisp, sparkling nights, bright winter days and a nature resting in gentle shades of white and blue. The air is fresh and clear, filled with the scent of woodfires, fragrant herbs and delicate winter aromas. It is the perfect time to wander along crunching snow-covered paths, warm yourself by the crackling fireplace or enjoy the magical evening light of the snow-covered mountains.

Discover our two seasonal menus, «Patria» and «Verdura», or experience – for two people or more – the art of tableside carving and flambéing. A feast for all senses, nestled in the unique atmosphere of our historic hamlet. Here, alpine tradition meets creative craftsmanship – cooked with passion, served with love and refined through experience. In winter, the love for gastronomy reveals itself in its most comforting, warming and flavourful form.

This evening, Paul Berberich and Luka Korenjak, together with their dedicated kitchen and service teams, will be at your side. At the heart of it all are autumnal moments of indulgence – sometimes bold, sometimes delicate, always surprising. Thanks to your feedback, the Sporzer gourmet cuisine continues to evolve.

We wish you an unforgettable winter experience, cosy hours with your loved ones and a wonderful evening – or, as our suppliers would say, «ina biala saira».

Enjoy!

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.

## ***Menü Patria***

### **Chicken Liver Terrine**

Smoked Eel | Rhubarb | Brioche

### **Lucky Shrimp**

Mustard Cabbage | Caviar

### **Pike Perch**

Morel | Pea

### **Jura Wagyu**

Entrecôte | Rice | Beef Tea

### **Loin of Lamb**

Bean | Potato

### **Honey & Swiss Truffle**

Buckwheat | Alpine Milk

## ***Guarda Val Gourmet-Genuss***

*Gourmet menu with 4 - 6 courses*

4 courses

5 courses

6 courses

*wine pairing*

155 | 68

175 | 82

195 | 94

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***Menü Verdura***  
***Vegetarian***

**Savory Cheesecake**  
Mountain Cheese | Red Onion

**Fennel**  
Saffron | Spiced Oil

**Kohlrabi**  
Green Apple | Verjus | Dill

**Pea**  
Morel | Jerusalem Artichoke

**Potato**  
Buttermilk | Rapeseeds | Beetroot

**Sambirano 68% Chocolate**  
Rhubarb | Salted Caramel

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## *À la Carte*

### **Starters**

#### **Balik Salmon**

Jerusalem Artichoke | Green Apple

49

#### **Oscietra Caviar**

Beurre Blanc Glace | Chives | Celery

62

#### **Egg Yolk Tagliolini**

Swiss Truffle | Potato | Herb Spinach

46

#### **Alpine Pork**

Piora Alp Ham | Herbs | Rice

38

### **Main courses**

#### **Wagyu Entrecôte**

Potato | Red Onion Chutney

89

#### **Appenzeller Duck**

Mustard Cabbage | Parsley Root

62

**Sandwich of Lostallo Salmon**

Vin Jaune Beurre Blanc | Salmon Caviar | Seasonal Vegetables

60

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

***from 2 persons***

per Person

**Chateau Briand of Swiss beef fillet**

Sauce Béarnaise | Vegetables | Pan-Fried Potatoes

92

**Veal Cutlet**

Morel Cream Sauce | Green Asparagus | Potato Gratin

89

**Seared Brüggli Char**

Beurre Blanc | Tomato-Spinach | Parsley Potatoes

75

## Dessert

### Quark Soufflé

Rhubarb | Vanilla Ice Cream

**for 2 People**

26p.P

### Crêpes Suzette

Apple | Calvados | Vanilla Ice Cream

26p.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**

Char - CH

Salmon - CH

Shrimps - CH

Pikeperch - CH

Grayling - CH

### **Meat**

Poultry - CH

Veal - CH

Pork - CH

Beef - CH

Venison - AT

### **Bread / Baked Goods – CH**