

GUARDA VAL

GOURMET RESTAURANT

Welcome to Guarda Val, dear guests,

Autumn has transformed our picturesque Sporz hamlet into a magnificent mountain landscape - golden days, clear evenings and nature displaying its most beautiful colours. Glowing larch trees, autumnal forests and the crisp mountain air create an atmosphere of tranquillity and comfort. It is the perfect time to explore the beauty of the Grisons mountains along idyllic hiking trails, enjoy the warm sunshine on our terrace or end the day with a spectacular sunset.

Discover our two seasonal menus, “Guarda Val” and “Verdura”, or - for two or more guests - experience the art of carving and flambéing directly at your table. A feast for all the senses, set against the unique backdrop of our historic hamlet. Here, Alpine tradition meets creative craftsmanship—prepared with passion, served with care and refined through experience. In autumn, our cuisine reveals its rich, aromatic and wonderfully comforting side.

This evening, Paul Berberich and Luka Korenjak, together with their dedicated kitchen and service teams, will be looking after you. The focus is on memorable autumn flavours, inspired by fragrant herbs, freshly harvested vegetables, delicate mushrooms and distinctive regional ingredients. At times warming and refined, at others bold and surprising - always with the aim of creating special culinary memories for you. Thanks to your feedback, the gourmet cuisine of Sporz continues to evolve.

We wish you an unforgettable autumn experience, many enjoyable moments with your loved ones and a wonderful evening — or, as our suppliers would say, “ina buna saira”.

Enjoy your meal!

Paul Berberich & Luka Korenjak
Hosts from kitchen & service Maiensäss-Hotel

Bettina Arpagaus & Philip Arnold
Host couple 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

Langustine

Radish | Dashi

Japanese Red Sea Bream

Verjus | Pumpkin

Scallop

Porcini Mushroom | Cauliflower

Sot-l'y-laisse

Chicken Liver | Endive

Saddle of Roe Deer

Kale | Truffle

Chocolate

Pear | Yuzu

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

Beetroot

Sorrel | Horseradish

Jerusalem Artichoke

Quince | Lamb's Lettuce

Leek

Hazelnut | Verjus

Egg Yolk Ravioli

Black Truffle | Spinach

Potato

Brown Butter | Porcini Mushroom

Plum

Buckwheat | Opus Blanc

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Paul's Classics

Starters

Balik Salmon

Green Apple | Jerusalem Artichoke 49

Caviar

Beurre Blanc | Celery 59

Egg Yolk Tagliolini

Swiss Truffle | Potato | Herb Spinach 46

Alpine Pork

Piora Alp Ham | Herbs | Rice 38

Main courses

Veal Fillet

Salsify | Brussels Sprouts 74

Halibut

Porcini Mushroom | Potato 62

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

Porcini Mushroom | Brussels Sprouts | Potato Gratin

89

Saddle of Roe Deer

Red Cabbage | Chestnut | Spaetzle

89

Dover Sole à la Meunière

Spinach | Parsley Potatoes

75

Dessert

Paul's Tiramisu

Marinated Berries

21

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

Scallop – FR / NO

Salmon – NO

Dover Sole – NL / GB

Halibut – NO

Scampi – ZAF

Red Sea Bream – JP

Meat

Poultry – CH

Veal – CH

Pork – CH

Beef – CH

Roe Deer – AT

Bread / Baked Goods – CH