

GUARDA VAL

GOURMET RESTAURANT

Allegra with us in Guarda Val, dear guests

Autumn has arrived in the picturesque Guarda Val, and nature is showing off its warm, golden colors. The colorful leaves dance in the gentle breeze, while the clear autumn days invite you to make new culinary discoveries in the Sporz kitchen and wine cellar. It's the perfect time to enjoy our seasonal "Patria" and "Verdura" menu with an à la carte selection and experience the taste of autumn.

Craft is learned, experience makes it masterful. And in our restaurant, time gives it a very special touch.

With your visit today, Paul Berberich and Luka Korenjak and their respective kitchen and service teams will accompany you through the third stage: tasty, enjoyable, classic, sometimes puristic, surprising. Together with your feedback, we succeed in constantly redefining Sporz gourmet cuisine.

We wish you an enjoyable experience, lasting moments with your loved ones and a wonderful evening, or "ina bella saira", as our suppliers say here.

An Guata!

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

Variation of beef

Cauliflower | chanterelles | bone marrow

Alpine pork

Piora Alp ham | herbs | rice

Veal Milk

Pepper | Pointed cabbage

Lostallo salmon

Horseradish | Onion | Peach

Saddle of deer

Celery | Ragout | Porcini mushroom

Apricot

Hazelnut | Yoghurt

Guarda Val Gourmet-Genuss

Gourmet menu with 4 - 6 courses

4 courses (Beef | Alpine pork | Deer | Apricot)

155

5 courses (Beef | Alpine pork | Salmon | Deer | Apricot)

175

6 courses

195

Menü Verdura
Vegetarian

Pumpkin

Goat's cream cheese | nasturtium | mustard

Red cabbage

Sour cream | rapeseed

Porcini mushroom

Potato | Parsley

Egg yolk tagliolini

Courgette | Grisons saffron

Celery

Swiss truffle | Spinach

Cherry

Chocolate | Fir

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à la Carte

Starters

Organic poultry liver

Corn | Brioche | Blackberry

45

Veal tartare

Horseradish | Marinated vegetables | Herbs

48

Swiss prawn bisque

Courgette | Grisons saffron | Castle shrimp

46

Main courses

Fried Lake Maggiore pike-perch

Cauliflower | Porcini mushroom

58

Fillet of beef ' Rossini '

Poultry liver | truffle jus | spinach | carrots | celeriac mousseline

64

Swiss Wagyu

spring onion | jus | potato

89

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

pro Person

Chateau Briand of Swiss beef fillet

92

Sauce Bernaise | market vegetables | potatoes

Guinea fowl

85

Albufaira sauce | pointed cabbage | potato gratin

Fried Gottard pike-perch

79

Bündner Safran | courgette | Ticino risotto

Dessert

Crêpe flambéed at the table for 2 persons 26p.p

Cherry | sour cream ice cream

Tiramisu Guarda Val

Coffee | Berries 29

Cheese from the cellar as a supplement

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

Zander - CH

Meat

Chicken - CH

Veal - CH

Pork - CH

Beef - CH

Wild - CH