

# GUARDA VAL

## GOURMET RESTAURANT

### **Allegra in the Guarda Val, dear Guest**

It is our pleasure today to present Salvatore Frequente & Nicola Sassone, your hosts from the kitchen and the restaurant.

In the kitchen, we often talk about the four basic elements. Growing up in Sicily, surrounded by water and right next to Mount Etna, the fire mountain of Europe, Salvatore shaped this cuisine from an early age. Solidified in Sporz, with the experience of the last 4 seasons around the Maiensäss, he is now starting his second year at the Maiensäss together with his Sous Chef Emanuele.

What is created in the kitchen with a lot of love and craftsmanship must also be presented in the right environment. Nicola Sassone and his service team are sure to have the right bottle of wine or non-alcoholic beverage accompaniment in mind even before the ink on your order dries. Benefit from our experience and let us surprise you.

Now we wish you a nice evening, respectively "una bella serata" or even better "ina bella saira", as it can be heard here with our suppliers.

An Guata!

Bettina Arpagaus & Philip Arnold  
Gastgeberpaar Guarda Val Maiensäss-Hotel

Salvatore Frequente  
Executive Küchenchef

Nicola Sassone  
Restaurantleiter Guarda Val

## ***Guarda Val Gourmet***

*Gourmet menu with 4 - 6 courses*

<b>4 courses</b> (1x starter, 1x pasta, 1x main course, 1x dessert/cheese)	<b>145</b>
<b>5 courses</b> (2x starter, 1x pasta, 1x main course, 1x dessert/cheese)	<b>175</b>
<b>6 courses</b> (2x starter, 1x pasta, 2x main course, 1x dessert/cheese)	<b>195</b>

## ***À la Carte selection***

*Combinations of up to 3 courses from our 3 menus*

Starters	42
Intermediate courses	39
Main courses	70
Desserts	29
Cheese	26

# ***Maiensäss Menu***

*Tradition by Salvatore*

## **Venison Tartar** <sup>1a, 7a</sup>

stachsy - primal carrots - horseradish - spiced pan brioches

## **Soup black salsify** <sup>4a, 7a, 8a</sup>

black salsify spaghetti - salmon caviar - chives - almond

## **Potato gnocchi** <sup>1a, 7a</sup>

morel - salsa verde - porcini mushroom crème - white wine foam

## **Sea bass** <sup>4a, 7a</sup>

broccoli - anchovies -buerre blanc - herring smoked caviar

## **Beef fillet** <sup>Hatecke, 7a, 8a, 9a</sup>

celeriac - hazelnuts - black truffle - bone marrow

## **Chocolate variation Felchlin** <sup>1a, 8a, 9a</sup>

Salt - caramel

## **Sporzer Menu**

*Innovation by Emanuele, Sous Chef*

### **Scallops Carpaccio** <sup>14a, 4a, 7a</sup>

Jerusalem artichoke - cod tripe - thyme - baccalà mantecato

### **Tuna** <sup>Belly 1a, 4a</sup>

Pak choi – beef jerky <sup>by Brügger</sup> - wasabi

### **Acquerello Risotto** <sup>7a</sup>

Quail breast & leg - Poultry pâte - Port wine - Black truffle

### **Turbot** <sup>4a, 7a, 8a</sup>

Rim - Ajo Blanco - Tarragon Oil

### **Venison entrecôte in a herb crust** <sup>1a, 7a</sup>

Shallots braised - parsnip - savoy cabbage - dark chocolate jus

### **Blood orange** <sup>1a, 3a, 7a</sup>

Campari – yoghurt

# ***Guarda Val Menu***

*Vegetarian*

## **Sporzer Garden** <sup>1a, 7a</sup>

Burrata Crème - Pumpernickel Crumble - Fruit - Seasonal vegetables and tubers

## **Leek braised** <sup>7a</sup>

Potato Foam - Chive Oil - Leek Ash

## **Pumpkin ravioli** <sup>1a, 7a</sup>

Young spinach - Amaretti - Zigen cheese

## **Broccoli** <sup>7a</sup>

Salt-lemon cream - parsley - pine nuts

## **Onions** <sup>caramelised</sup>

Parmesan-Fondue - Black Truffle

## **Pear** <sup>1a, 3a, 7a, 8a</sup>

Red wine – Cinnamon

**Advance booking** *or at the table according to availability*

**from 2 persons**  
per person

**Black Angus Tomahawk<sup>7a</sup>**

potato terrine- seasonal vegetables - jus - béarnaise sauce

85

**Dorade<sup>4a</sup>**

Cherry tomatoes <sup>Mediterranean style</sup> - olives - capers - basil - chive potatoes  
- Young spinach - citrus emulsion

80

**Cheese** *from the cellar*

5 types of cheese

Maluns - figs - apple mustard

26

Our cheese store is located right next to the wine cellar, we select the cheeses that are ripest every day. For special requests, we will gladly accompany you to the cellar.

***Anticipation not yet completely awakened?***

Today it's all about you! Our gourmet team always has an ace or two up its sleeve. Your waiter will be happy to inform you about possible alternatives.