

GUARDA VAL

GOURMET RESTAURANT

Welcome to Guarda Val, dear guests,

Spring has transformed our picturesque hamlet of Guarda Val into a vibrant, colorful landscape – with crisp mornings, mild days, and nature awakening in fresh shades of green and delicate blossoms. The air is light and invigorating, filled with the scent of moist earth, early herbs, and blooming meadows. It is the perfect time to stroll along sun-drenched paths through the reawakening nature, enjoy the first warm rays of sunshine, or experience the gentle evening light over the mountain scenery.

Discover our two seasonal menus, “Guarda Val” and “Verdura”, or experience – for two or more guests – the art of carving and flambéing directly at your table. A feast for all the senses, set within the unique atmosphere of our historic hamlet. Here, alpine tradition meets creative craftsmanship – passionately prepared, lovingly served, and refined through experience. In spring, our cuisine reveals itself in its freshest, lightest, and most inspiring form.

This evening, Paul Berberich and Luka Korenjak, together with their dedicated kitchen and service teams, will accompany you. The focus lies on spring-inspired culinary moments – sometimes light and playful, sometimes aromatic and bold, always surprising. Thanks to your feedback, the gourmet cuisine in Sporz continues to evolve.

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

Morel Mushrooms | Verjus

Sweetbreads (Veal)

Artichoke | King Oyster Mushroom | Spinach

May Venison

Pepper | Asparagus | Rhubarb

Champagne Soufflé

Raspberry | Sorrel

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

Savory Cheesecake
Cucumber | Mustard Seeds

Asparagus
Tomato | Verjus

Radicchio
Buttermilk | Kohlrabi | Buckwheat

Leek
Brown Butter | Sea Buckthorn | Hazelnuts

Potato
Morels | Quark | Chives

Strawberry
Opus Blanc | Pepper

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Pauls Classics

Starters

Balik Salmon

Gooseberry | Radish | Cornflower

49

Chicken liver terrine

Smoked eel | Rhubarb | 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

Zander sandwich

Beurre Blanc | Caviar | Mixed vegetables

60

Veal fillet

Artichoke | Morel | Potato foam

79

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

from 2 persons

per person

Chateau Briand of Swiss beef fillet

Sauce Béarnaise | Vegetables | Roasted Potatoes

92

Veal Chop

Morel Cream Sauce | Asparagus | Potato Gratin

89

Sole Meunière

Spinach | Parsley Potatoes

75

Dessert

Sambirano 68%

Rhubarb | Salted Caramel

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