



6.30 p.m. - 8.00 p.m.

Hotel CHESA RANDOLINA



Dear guests of Chesa Randolina,

Here, we focus on genuine, authentic products. We cook everything ourselves from scratch using top-quality natural ingredients. Careful selection of all products is therefore essential to our daily work.

For discerning gourmets, true luxury lays in the optimal quality of simple things. Our fruit and vegetables come, wherever possible, from environmentally friendly farms. Our meat comes from farms that respect animal welfare, our fish comes from lakes or organic farms, and our sea fish is guaranteed not on the WWF's red list.

We were one of the first hotels to obtain Goût-Mieux certification many years ago. Respect for animals and the environment is, in our opinion, a fundamental prerequisite for preserving our human dignity.

We use our creativity to enhance the authentic flavours of these wonderful products. Simplicity in the best possible perfection is the goal of all our efforts.

«Bun appetit!»

Your family Courtin,
F. Gilly and the entire Randolina team

Starters

Assorted seasonal salad ^{1 2 3 4}	11
Assorted seasonal salad with cucumbers, tomatoes, carrots and sweet-and-sour red onion ^{1 2 3 4}	14
Apulian burrata with heirloom tomatoes, basil and crackers ¹	20
San Daniele raw ham and cantaloupe melon ^{2 3}	26
Beef tartare «Luma selection» with pioppini mushrooms, black truffle mayonnaise and herbs ^{2 3}	28
Veal with tuna sauce, green beans, capers and anchovies ^{2 3}	28

To share

«Randolina-Plate» with Grisons dried meat, raw ham, pork salametti, liver mortadella and Grisons mountain cheese served with pickled vegetables	29
«Feta» salad	plate 22
with feta cheese, gherkins, olives, tomatoes, sweet-and-sour red onion ^{1 2}	bowl 32
«Tonno» salad	plate 24
with eggs, tuna, green beans, anchovies ^{2 3}	bowl 34
«Caesar» salad	plate 26
with Swiss chicken, parmesan slivers, bacon, croutons ³	bowl 36

Soups

Grisons barley soup «Gran Alpin» ^{1 3}	14
With Engadine sausage ³	18
Potato and leek creamy soup with thyme croutons ^{1 3}	14
Cold peas and yoghurt creamy soup with mint oil ^{1 2}	14

Savoury specialities

Trofie with homemade basil and cashew nut pesto, parmesan cream ^{1 3}	26
Tagliolini au gratin with cooked ham, peas, parmesan ³	26
Risotto with buffalo milk, tomato confit, capers, Taggiasca olives crumble ^{1 2}	26
Homemade Engadine Pizokel, beurre blanc sauce	
With savoy cabbage, leeks and courgettes ¹	26
With savoy cabbage, leeks, courgettes and bacon	29
Rösti with fried eggs, crispy bacon and meat jus ³	29

From the lake to the mountain

Pike perch, green beans, cauliflower and coconut purée, curry sauce, kaffir lime ^{2 3}	43
Classic «Wiener Schnitzel» with lemon mayonnaise and French fries ^{2 3}	40
Sliced steak of Engadine Angus beef with roasted courgettes and peppers, spicy 'nduja sauce ^{2 3}	40
French chicken paillard marinated with herbs, mashed potatoes, mustard sauce ^{2 3}	38

Side dishes ^{1|2|3}

Green salad	6
Potatoes baked steamed fried (French fries)	8
Mashed potatoes	8
Basmati rice	7
Leaf spinach	8
Steamed green beans	8

For 2 or more people in the Stüvetta

Cheese fondue

Cheese fondue from the Wirth dairy ¹	per person	31
Cashew fondue (lactose- and gluten-free) ^{1 2 3 4}	per person	29
Our cheese fondues are served with bread, on request glutenfree.		

Extra side dishes for fondue ^{1|2|3}

- jacket potatoes	supplement	8
- pickled onions and gherkins	supplement	4
- apple slices	supplement	4

By reservation only and for 2 or more people in the Stüvetta

Meat fondue

Fondue Chinoise 55
with vegetable broth, Swiss veal, beef and pork (200g) ²

Fondue Bourguignonne 55
with peanut oil and «Naturabeef» cubes (200g) ²

Our meat fondues are served with a variety of homemade sauces and pickled vegetables.

Desserts

«Coppa Randolina» with espresso, coffee ice cream and whipped cream ^{1|2|3} 14

Hazelnut brownie with raspberry sorbet ^{1|2|3} 15

Ginger panna cotta, peach compote and almond crumble ^{1|3} 15

Mango and yoghurt sandwich, kaffir lime namelaka ¹ 15

Fresh strawberries, vanilla ice cream and meringue ^{1|2} 16

BALNOT ice creams, made with fresh organic milk,
without artificial colourings, flavourings or preservatives

Flavours:

vanilla, chocolate, pistachio, coffee ^{1 2}	per scoop	4
	with whipped cream	2

Sorbets:

lemon, passion fruit, strawberry, pineapple ^{1 2 3 4}	per scoop	4
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Our staff will be happy to inform you about our selection of fresh cakes and pies.

All prices are in CHF, including VAT.

¹ vegetarian ² gluten-free ³ lactose-free ⁴ vegan

The dishes marked with 2) may still contain traces of gluten due to accidental and environmental contamination: it is not possible to guarantee the total absence of the allergen.

The dishes marked with 3) were prepared using lactose-free ingredients.

Our staff will be happy to provide you with information on any allergens present in individual dishes.

Origin

Product

Grisons dried meat
Raw ham, salametti, mortadella
Bacon
Cheese
Beef
Veal
Chicken
Poultry
Sausages
Pike-perch
Eggs
Milk products

Origin

Switzerland
Switzerland
Switzerland
Grisons / Switzerland / Italy
Grisons / Switzerland
Switzerland
Switzerland / France
France
Switzerland
Europe / Farming
Switzerland
Engadin / Switzerland

Producer / Supplier

Heuberger, St. Moritz
Bernasconi-Fumagalli, Grono
Several, Grisons / Switzerland
Sennerei, Pontresina /Switzerland
Several, Grisons / Switzerland
Several, Grisons / Switzerland
Several, Grisons / Switzerland
Geronimi, Rageth
Heuberger, Bernasconi-Fumagalli
Geronimi, Rageth
Several, Grisons / Switzerland
Several, Grisons / Switzerland