

DALET

RESTORANT



Welcome


to the most beautiful end of the world

DALET RESTORANT

Starters | to share

<i>Lettuce hearts</i> 	8.50	15.00
Cherry tomato radish cucumber roasted seeds A,K		
<i>Sausage – cheese salad</i>		19.50
Cervelat Swiss stone pine cheese cucumber red onion tomato D,F		
<i>Fennel salad</i> 		17.50
Orange pomegranate hazelnut Cicorino Rosso H		
<i>Grison's piculezzas</i>		26.50
Delicacies from the region served in six glasses A,F Salsiz grisons meat mountain cheese pickled vegetables goat's cheese cream pear bread		
<i>Grison's piculezzas</i> 		27.00
Delicacies from the region served in six glasses A,F Swiss stone pine cheese goat cheese salt crystal-cheese Mountain cheese pear bread fig mustard		
<i>Tarte flambée</i> for sharing or as a main course		19.50
Crème Fraiche red onions bacon rosemary A,D,F		
<i>Meisser's beef tartare</i> garnished		28.00
Fried onions capers mustard cornichons sour cream A,F,K		
<i>Vegetable tartare</i> garnished 		18.50
Fried onions capers mustard cornichons vegan sour cream E,L,K		

From the soup pot

<i>Schoppa da giotta</i>	13.00	15.00
Traditional Grisons barley soup A,E,F with Grisons barley		
<i>Red curry soup</i>  	12.50	14.50
Coconut milk peas B,C,G,L		

DALET RESTORANT

Meisser Classics

<i>Grisons Capuns</i> with cheese spume Herb and meat spaetzle wrapped in chard fried onions A,F,I	24.50	29.00
<i>Vegan Grisons Capuns</i> with vegan cream cheese sauce  Herb spaetzle wrapped in Swiss chard fried onions A,E	25.00	32.00
<i>Homemade spring onion Pizockel</i> Basil-mint pesto A	24.00	29.50
<i>Chicken satay skewers</i> Peanut sauce french fries Alumettes herb dip F,G,L,N		25.50
<i>Homemade Rösti nature</i>  with bacon egg mountain cheese vegetables  mushrooms 		13.00 je 3.00
<i>Tagliolini</i> lentil Bolognese A,I	16.50	22.00
<i>Tagliolini</i> butter or tomato sauce A,F,I	13.00	17.00
<i>French fries Alumettes</i> 	12.00	

Sweets | Ice cream

<i>Homemade apple strudel</i> Vanilla sauce or vanilla ice cream A,F,H	12.00 2.00 4.00
<i>Engadine nut cake</i> homemade A,F,H	9.50
<i>Fruit cake</i> seasonal, homemade A,F,H	8.50
<i>Iced coffee</i> Baileys and coffee liqueur A,F	15.00
<i>Schellenursli's favorite</i> Vanilla ice cream caramelized chestnuts cream F	13.00
<i>Homemade ice cream</i> served in a glass Guarda flowers F vanilla F chocolate F Mocha F Granny smith sorbet strawberry sorbet Cream or chocolate sauce F	4.50 2.00

DALET RESTORANT

Dalet means joy

Enjoy fresh & seasonal products
Enjoyment of a sustainably produced range
Enjoying high-quality products, whenever possible from the Engadine
Enjoyment of home-made products, tradition and craftsmanship

For us sustainability means responsibility for our environment and health
This again gives us great pleasure

Our local suppliers

Fruit & vegetables: Rossi Venzi, Scuol
Meat and sausage products: Butcher's Zanetti, Ramosch | Hatecke, Scuol
Fish and comestibles: Rageth, Landquart
Transgourmet Valentin, Pontresina

Declaration | Allergens

Cereal products gluten	A
Fish	B
crustaceans	C
Sulphur dioxides Sulphites	D
Celery	E
Milk Lactose	F

Sesame seeds	G
Nuts	H
Eggs	I
Mustard	K
Soy	L
Peanuts	N



 vegan dishes

Prices

Prices in Swiss Francs, including 8.1 % VAT