

MENU OF THE DAY



Regional and seasonal gourmet cuisine by Kari Walker and her kitchen crew. In service Elda Aires, Vincenzo Princiotto and their team will spoil you.

Dessert

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Tiramisù Blueberries | lemon curd

Cheesecake Fruit garnish

Cheese platter Saratz Arven Gin Mutschli | Jersey Blue | Füm

Salad and antipasti buffet 20 Soups 10

Juice 5

Intermediate dishes 16

Meat and fish main courses 36 Vegetarian main course 26

Dessert 12

Cheese 14



SARATZ PONTRESINA

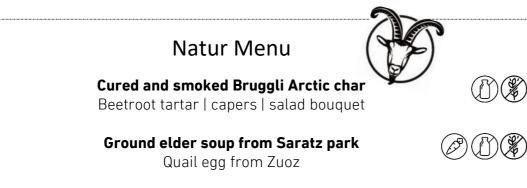
The small half board includes 3 courses, one of which is a main course.

Information about ingredients in our dishes that may trigger allergies or intolerances is available on request from our service team.

All prices in Swiss Francs including service and 7.7% VAT

WELCOME

Choose from the seasonal nature menu, the daily changing dishes or the Saratz classics and compose your dinner according to your personal taste.



Emmental veal meatloaf with Palü beer-mustard sauce Fried potatoes | grilled vegetables

Semolina flummery Caramelised and flambéed Valais apricots | sour cream

> **Cocktail of the Day** A tip from our Chef de Bar Patrick Falk

> Saratz Special Campari | aperol | angostura | prosecco

15

Wine recommendations From our sommelière Daniela Räbsamen

White Wine

Bianco Rovere 2021 Merlot Barrique Yellow fruits | vanilla | smoky notes | long, mineral finish Guido Brivio Mendrisio | Ticino | Switzerland

> 11 | 10cl 71 | 75cl

Red Wine Blau 2020 Cariñena | Syrah | Garnacha Wild berries | violets | plum | fruity | juicy | powerful Cellers Can Blau Tarragona | Montsant | Spain

> 9 | 10cl 54 | 75cl

Salad and antip

Help yourself from or Varied, seasonal delig Specialities from the region

Soup | Sm

Seefood stev

Peach-ginger

Intermediate

Wild boar balls Basmat

Swiss chard cake Fet

Fish Salmon filet Quinoa | cucumber vegetables

Meat

Double beef en Pepper | croquettes | rocket | parme

Vegetar

Green asparagus gersotto Wate

Saratz Cla

Fillet of beef poached in Truffle-potato cigar | gl + CHF 14

Courgette-chickpea burge Iceberg lettuce | avocado | tomato-be + CHF 4.0

> Veal emince Zu Potato rösti | + CHF 5

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smoothie		
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a tomato coulis	(LI)	
es lemon-capers white wine sa t ntrecôte lesan shavings balsamic jus 'ian ercress Morteratsch stone	uce 🛞	
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a Saratz pinot noir lazed vegetables 4		2
jer in a brioche bun ell pepper mayo French fries ⁰⁰	Ð	ן כ ן
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