

# DRINKS & KIOSK

## APERITIF

GIODI-SPRITZ 13  
Prosecco, black currant, Rosemary

## SIGNATURE- DRINKS

GIODI-ICE TEA 30 CL 7

GINGER-LEMON-  
VERBENA LIMONADE 30 CL 6

Amicero Ginger – Orange Aperitif  
With Indian Tonic Water Non-alcoholic 9  
Amicero Spritz with Prosecco 14

nÿcha Kombucha 33 CL 8.5  
Swiss BIO Kombucha  
With alpine herbs or quince

## SOFT DRINKS, BOTTLED

VALSER 50 CL 7.5  
Sparkling, still 75 CL 9.5

Bio Vivi Mate 33 CL 7.5  
Swiss Premium

COCA-COLA Classic, zero 33 CL 5.5

MÖHL 33 CL 5.5  
Shorley, apple juice

RIVELLA Red, blue 33 CL 5.5

ELMER CITRO 33 CL 5.5

SINALCO 33 CL 5.5

FEVER-TREE 20 CL 5.5  
Tonic, Lemon, Ginger Ale  
Ginger Beer

SANBITTER 10 CL 5.5

## WINES BY THE GLASS

### WHITE

Saratz Chardonnay 2021 11  
Jann Marugg  
Fläsch, Grisons

Riesling Silvaner 2022 BIO 9  
Luzy Jenny  
Jenins, Grisons

Sauvignon Blanc 2022 9.3  
Vineyard Gonzen  
Sargans, St. Gallen

Passiperduti 2022 9  
Grillo  
Donnafugata  
Sicily, Italy

### ROSÉ

Pure Rosé 2022 9.6  
Maison Mirabeau  
Côtes de Provence, France

### RED

Saratz Pinot Noir 2022 9.9  
Jann Marugg  
Fläsch, Grisons, Switzerland

Olé! 2020 BIO 8.8  
Nebbiolo  
Dirupi, Ponte di Valtellina, Italy

Bolgheri Rosso 2022 10.5  
Merlot, Cabernet Franc  
Cabernet Sauvignon, Syrah  
Le Macchiole, Tuscany, Italy

Laya 2021 8.3  
Garnacha Tintonera, Monastrell  
Bodegas Atalaya  
Castilla La Mancha, Spain

## BEER & CIDER

CALANDA GLATSCH 30 CL 5.5  
Draft 50 CL 8.5

PALÜ BEER 32 CL 8.8  
Engadine Amber

BERNINA BEER 32 CL 8.3  
Light, nature

BIRRA DA RIS 33 CL 7.8  
Rice beer from Ticino

BIO IPA 33 CL 7.8  
Indian Pale Ale, Appenzell beer

ERDINGER 50 CL 8.5  
Urweisse or alcohol free

LEERMOND 33 CL 7.5  
Light, alcohol free

SWIZLY 33 CL 7  
Swiss cider with elder flower taste

EASY APPLE CIDER 33 CL 8  
Alcohol free

## KIOSK

Giodi sourdough bread 2.8

Giodi rye malt bread 8

Pear-chutney 9

Walnut-pepper biscotti 4

Saratz Chardonnay 42

Saratz Pinot Noir 34

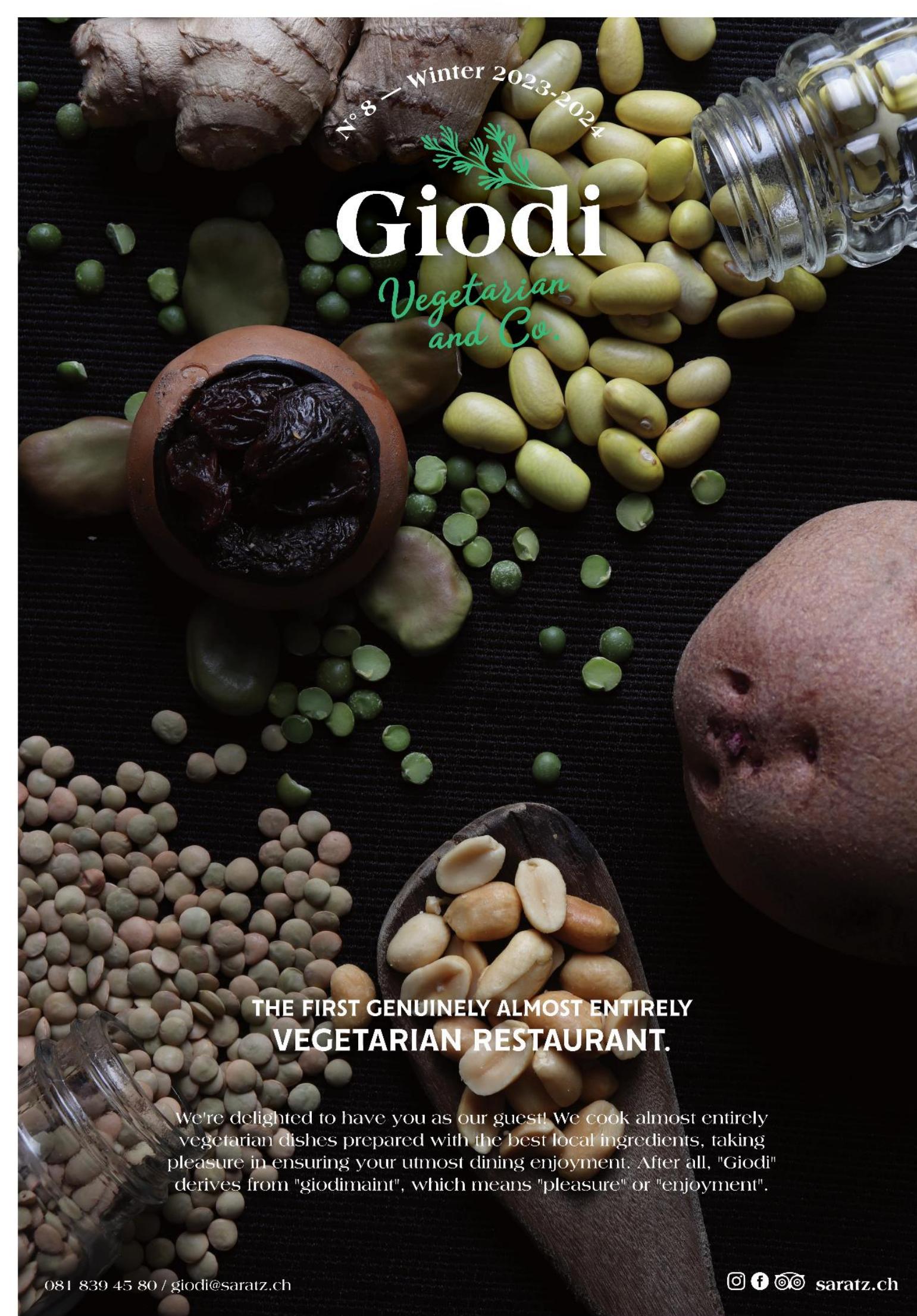
Saratz-cake 60

Saratz pine tree gin 78

Saratz mountain ash gin 78

Engadine nutcake 36

Table top  
All prices in CHF incl. 8.1% VAT.



Giodi  
Vegetarian  
and Co.

THE FIRST GENUINELY ALMOST ENTIRELY  
VEGETARIAN RESTAURANT.

We're delighted to have you as our guest! We cook almost entirely vegetarian dishes prepared with the best local ingredients, taking pleasure in ensuring your utmost dining enjoyment. After all, "Giodi" derives from "giodimaint", which means "pleasure" or "enjoyment".

081 839 45 80 / giodi@saratz.ch

Instagram Facebook Twitter saratz.ch

## AND CO. VEGGIE, YET ENTIRELY FLEXI

Does this mean that meat and fish don't get a look-in? No, of course not. Well, not quite. We also cater to flexitarians and all those category-defying diners who, plant-based delights aside, appreciate a juicy cut of meat or a tasty fish on their plate from time to time. #giodivegetarian

Our supporting cast of meat and fish is sourced fresh from trusted regional suppliers. If you would like to order a piece of meat or fish to accompany your vegetarian menu, please ask. We'd love to tell you what we have in today!

#supportingcast

## The 4 types of vegetarians



The Swiss population has around\*

4,1% Vegetarians 0,6% Vegans 20,5% Flexitarians

\*Stand November 2021.



HEAD CHEF  
**KARI WALKER**



The food you are enjoying is cooked by Kari Walker. «Food is life», she says. «Although we know this, we often forget to give it the status it deserves.» The Welsh-born chef took over the culinary helm at the Hotel Saratz and the Giodi in 2020. She loves nature and loves to cook with ingredients that come from the gardens, forests, mountains, rivers and lakes from the Engadine. Refinement without extravagance. Kari Walker learnt her trade in the best kitchens in Europe and Asia and knows what it takes to create delicious dishes. She laughs «A recipe is dead - as a cook, my job is to give it a soul».

**Food is life. Enjoy.**

*Happiness is  
freshly baked Bread!*

A saying goes that freshly baked bread is heaven on earth with all the stars thrown in. So it's no surprise that at the Giodi, bread has star billing on our dining tables. We let the yeasts that are a natural part of the flour become a sourdough culture. The end result is best enjoyed with locally made yoghurt from Bever.



*Hard shell,  
nutritious core.*

**Our aim is to take care of your wellbeing not just with our service, but also with the ingredients on your plate.**

Grains belong to the healthiest food on the planet! Bursting with vitamins, minerals and trace elements, they not only taste good, but also feel good to digest. So it's no coincidence that we love to concoct delicious grain-based dishes for our guests at this time of year featuring rice, oats, maize or polenta, couscous, rolled barley, wheat or rye and maybe even emmer wheat.

Pulses such as beans, lentils and peas are also firm favourites on our menu. They contain highly nutritious plant-based proteins, satiating carbohydrates and up to 20% dietary fibres. And that's great news for our blood sugar levels! Pulses are also low in nitrates but high in iron. For better digestibility, pulses should always be cooked without salt over a low heat; this is the best way to allow them to soften and swell. Generous seasoning with herbs (e.g. Thyme, savory, bay leaf, rosemary) and spices (fennel, caraway, ginger) also aids digestion.



**GINGER-ORANGEN APERITIF**

As tasty as they are, winter doesn't always have to be all about mulled wine or punch. In fact, it doesn't necessarily take a hot drink to capture the winter mood - why not let the ingredients do the talking instead? We proudly present: our Giodi Ginger & Orange Aperitif based on Goda Amicero.

Ginger and orange not only conjure up a cosy wintry taste sensation - they are also good for our health by strengthening our immune system and helping ward off common cold. In other words, the perfect way to round off an exciting day exploring the great Engadine outdoors in the cosy atmosphere of the Giodi. Prosecco adds a dash of warmth from within, while the non-alcoholic version is spritzed with tonic water.

**VEGETARIAN**

*Most dishes can be ordered as a small or regular portion!*

**TO START & SHARE**

**HUMMUS THREE WAYS** **V** 19  
Classic, lentil-sweet potato  
Black beans with pico de gallo salsa,  
Crudité, pita bread

**QUINOA ARANCINI** **L** 3 Pc. 12  
Sirachi-tomato sugo 5 Pc. 17  
Vegetable brunoise, nuts, herbs  
Roasted onions, mountain cheese

**SALADS & BOWLS**

**GRILLED VEGETABLES** **L** 18  
**SALAD**  
Burratina, basil oil, olive oil  
Balsamic reduction

**LAMB'S LETTUCE SALAD** 20  
Mushrooms, parmesan chip **L** **G**  
Figs, fig-mustard dressing

**WINTER SALAD** **L** **G** SP 16  
Lettuce, celeriac, apple 20  
Cranberry, blue cheese  
Walnut-vinaigrette

**FOR SOUP LOVERS**

**RICE NOODLE BOWL** **V** **G** SP 14  
Enoki, shiitake, pak choi 18  
Miso, vegetable strips  
Spring onions, fresh coriander

**PUMPKIN CREAM SOUP** SP 12  
Pumpkin seeds, pumpkin oil **V** **G** 16

**HOT DISHES**

**CHICKPEA TAJINE** **V** 29  
Carrots, tomatoes, raisins, saffron  
Ras el hanout, olives, lime  
Perl couscous

**GREEN MOUNTAIN STEAK** **V** 36  
Onion rings, salad garnish  
Green pepper sauce, French fries

**SLICED OF QUORN** **L** 36  
Creamy polenta, mushrooms  
King oyster mushrooms  
White wine sauce, chives

**VEGETABLE CAPUNS** 3 Pc. 24  
Mountain cheese 5 Pc. 30  
Roasted onions, stock with herbs

**BUCKWHEAT CURD** SP 18  
**PIZOKEL** 24  
Spinach, dried tomatoes  
Mountain cheese

**RED THAI-CURRY** **V** **G** 34  
Wok vegetables, planted chicken  
Chili, basmati rice  
Fresh coriander, sesame

**EBLY RISOTTO** SP 19  
Lemon, butternut pumpkin 26  
Spinach, parmesan

**BERGELL RAVIOLI** SP 21  
Brussels sprouts, ricotta 31  
Pecorino, figs, sage butter  
Red wine espuma

**FOR KIDS**

**VEGI BURGER** 16  
French fries,  
Vegetable sticks, herb curd

**SEITAN-NUGGETS** 4 Pc. 13  
French fries 6 Pc. 17  
Vegetable sticks, herb curd

**CHOPPED SOY & HÖRNLI** KP 9  
Apple puree, parmesan 12

**DESSERTS**

**SARATZ CHOCOLATE CAKE** 8  
According to the secret recipe of  
Nona Nora Saratz

**FRUIT CRUMBLE** 12  
Hazelnut-oat crumble  
Scoop of ice cream of your choice

**MERINGUE** **L** 14  
Strawberry-rhubarb compote  
Whipped cream

**CHEESE FROM THE DAIRY** 18  
Walnut and pepper-biscotti  
Pear-chutney

**GLATSCH BALNOT**

**SORBET** **V** **G**  
Rosehip-port wine, lime-ginger  
Blood orange

**WHOLE MILK AND  
CREAM ICE CREAM** **L**  
Vanille, stracciatella, chocolate  
Winter magic, hazelnut

**PER SCOOP** 5  
**WHIPPED CREAM** 1.5

SP small portion / V vegan / G gluten free / L lactose free  
Our staff are happy to inform you about ingredients  
in our dishes that might trigger allergies or intolerances

**All prices in CHF incl. 8.1% VAT.**



You will need: 125 g wheat flour, 125 g buckwheat, 250 g quark, 4 beaten eggs, salt, pepper and little nutmeg to taste.  
**Method:** Put all the ingredients into a bowl and whisk until you achieve a smooth dough. Set aside and leave to rest for at least 30 minutes. Boil water in a large pan and add a little more salt. Spread out the dough on a wet chopping board. Dip a spatula or spoon into the hot water, cut off strips of dough and slide them into the gently simmering water. As soon as the pizokel rise to the surface, remove with a slotted spoon and let the water drain off. Then fry the pizokel with butter, sage or thyme until golden brown. Enjoy!