

ALP STÄTZ

» BERGRESTAURANT

PURE CHALET FEELING

The meeting point for all snow sports enthusiasts serves a great lunch and is perfect for a cosy get-together. If you don't want to lose any time on the slopes, then the extensive self-service option is your best bet.

Every Sunday morning from February, early birds enjoy a large brunch buffet, and there are weekly snow nights with illuminated slopes on Fridays for night owls.

Opening hours

Every day from 9am
Early bird from 8am

Contact

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All prices are quoted in Swiss francs (CHF) and include VAT

» SOUPS

Soup of the day	9.50
Grisons-style barley soup	13.50
Grisons-style barley soup with wieners	16.00
Creamy curry soup served with giant prawn	14.50
Meat strudel soup	14.50

» SALADS & STARTERS

Mixed salad	12.00
Lamb's lettuce with bacon and egg	17.00
Sausage and cheese salad with garnish	19.50
Homemade marinated Gravlax salmon with baked potato and sour cream	22.50
Steak tartare served with toast and butter	24.50

» APPETIZERS

Grisons-style mountain cheese with pear bread and fruits	16.50
Salsiz sausage	12.00
Stätzer platter (Viande des Grisons, cured ham, Salsiz sausage and mountain cheese)	29.50

» GRISONS CORNER

Stätzer Rösti potatoes with cured ham, Alpine cheese, egg	23.50
Alpine macaroni with apple purée	19.50
Open cheese sandwich with onions, tomatoes, ham, fried egg	18.50

» PASTA

Spaghetti Napoli	16.50
Penne with chilli con carne	19.50
Penne Rustica (Spicy tomato sauce, fillet beef escalope, rocket)	26.50
Spaghetti Chorizo (Olive oil, tomatoes, chorizo, rocket)	21.50

» SPECIALTIES

Hot Gentlemen Sandwich with French fries (medium rare flank steak, onions, bacon, tomatoes, pickled gherkins, fried egg)	28.50
GaUCHO Ribs with French fries	26.50
Shredded fillet beef à la maison with Rösti croquettes	35.50
Stätzer pork schnitzel with French fries and vegetables	28.50
Chimichurri boneless chicken leg with saffron risotto and vegetables	26.50
Meat patties with a creamy pepper sauce with pasta	21.50
Venison stew with Spätzli noodles and red cabbage	28.50
Veal paillard with herb butter with French fries and vegetables	38.50

» VEGETARIAN

Spaghetti Toscana (Red pesto, Mascarpone sauce, olives, rocket)	18.50
Fitness platter Mixed lettuce leaves with French or Italian dressing with spring rolls and sweet chilli sauce	21.50
with crispy prawns and sweet chilli sauce	24.50

»» FOR OUR LITTLE GUESTS

French fries	7.50
Chicken nuggets with French fries and vegetables	12.00
Spaghetti Bolognese	10.00
Spaghetti Napoli	10.00
Small Vienna pork schnitzel with French fries and vegetables	12.00

»» DESSERTS

Fresh homemade churros with vanilla ice cream and chocolate sauce	13.50
Kaiserschmarren pancake strips with wild berries served with stewed plums	17.50
Curd cheese strudel with vanilla sauce	12.50
Fresh homemade apple cake with vanilla sauce	12.50
Fruit cake with cream	8.50
Nut pastry	3.50

» MINERAL & SÄFTE

Passugger	35 cl	5.00
	50 cl	6.50
	100 cl	9.00
Allegra	35 cl	5.00
	50 cl	6.50
	100 cl	9.00
Coca Cola, Coca Cola Zero	33 cl	5.00
Rivella, Shorley, Eistee, Sprite, Fanta	33 cl	5.00
Red Bull	20 cl	6.50
Bitter Lemon, Tonic Water, Ginger Ale	20 cl	5.20
Orangensaft	20 cl	5.00

» BIER & APFELWEIN

Calanda Spezli	33 cl	5.00
Calanda Radler	33 cl	5.00
Calanda Senza	33 cl	5.00
Birra Moretti	33 cl	5.00
Erdinger Weizenbier	50 cl	7.50
Erdinger Weizenbier alkoholfrei	50 cl	7.50
Corona	33 cl	6.00
Möhl Trüb	50 cl	7.00
Möhl Trüb ohne Alkohol	50 cl	7.00
Swizley	33 cl	5.00

» WARMER GETRÄNKE

Kaffee Crème, Espresso	4.90
Milchkaffee	5.00
Cappuccino	5.20
Latte Macchiato	5.50
Schokolade kalt oder warm	4.90
Ovo kalt oder warm	4.90
Kaffee Mélange (mit Rahm)	5.90
Schokolade oder Ovo Mélange (mit Rahm)	5.90
Diverse Tee's	4.90
Punch (Rum, Orange oder Apfel)	4.90

» KAFFI MIT SCHUSS

Hauskaffee	8.50
Kaffee Amaretto, Schümli Pflümli, Kaffee Baileys	8.50
Kaffee Fertig, Kaffee Luz nach Wahl mit Obstler, Kirsch, Pflümli, Chrüter, Zwetschgen	7.50
Coretto Grappa	6.50
Tee Rum, Holdrio, Jägertee	7.50
Lumumba	8.50

» APERITIF

Martini	15%	4cl	6.50
Campari Soda oder Orange	15%	4cl	9.00
Cynar	16%	4cl	6.50

» SPIRITUOSEN

Kernobst, Pflümli, Kirsch, Chrüter	37 %	2cl	5.00
Zwetschgen, Rum	37 %	2cl	5.00
Williams	37 %	2cl	5.00
Bündner Röteli	22 %	2cl	4.00
Vieille Prune	41 %	2cl	9.00
Grand Manier	40 %	2cl	9.00
Cognac Carlos Primero	38 %	2cl	13.50
Cognac Hennessy VS	40 %	2cl	15.00
Calvados Morin	40 %	2cl	7.50
Braulio	21 %	2cl	5.00
Grappa 18 Lune	43%	2cl	11.50
Grappa Trentina 43	43%	2cl	11.50

» SCHAUMWEIN

PROSECCO

Prosecco Naonis Spumante Brut Cuvée Jadér	10cl	8.00
	75cl	52.00

CHAMPAGNER

Veuve Clicquot Brut	75cl	145.00
Pinot Noir, Pinot Meunier, Chardonnay		
Pommery Brut Royal	75cl	145.00
Pinot Noir, Pinot Meunier, Chardonnay		
Laurent Perrier Brut	75cl	98.00
Chardonnay, Pinot Noir, Pinot Meunier		
Charles VII Smooth Rosé	75cl	92.00
Pinot Noir, Pinot Meunier, Chardonnay		

» WEISSWEIN OFFEN

Bündner Cuvée Blanc «Arosa-Lenzerheide»	10cl	7.60
Von Salis, Graubünden	75cl	52.00
Traubensorte: Blanc de Noir, Pinot Blanc, Sauvignon Blanc		
Féchy Jolimont,	10cl	5.00
Cave Jolimont, Waadt La Côte	50cl	25.00
Traubensorte: Chasselas		
Pinot Grigio	10cl	6.00
Becker, Rheinhessen	75cl	42.00
Traubensorte: Pinot Grigio		
Verdejo	10cl	6.50
Bodegas Pignon Carramimbre, Rueda	75cl	45.00
Traubensorte: Verdejo		

» ROTWEIN OFFEN

Malanser Blauburgunder Barrique	10cl	7.00
Plantahof, Malans	75cl	49.00
Traubensorte: Pinot Noir		
Salice Salantino (Hauswein)	10cl	7.00
Leone di Castris – Apulien	75cl	49.00
Traubensorte: Negroamaro, Malvasia	150cl	96.00
Rioja Reserva Lambros	10cl	6.50
Bodegas Lan, Rioja	75cl	45.00
Traubensorte: Tempranillo		

» ROTWEIN

ITALIEN

Valpolicella Ripasso	75cl	48.00
La Giaretta, Veneto	150cl	98.00
Traubensorte: Corvina, Corvinone, Rondinella		
Amarone Valpolicella Classico	75cl	69.00
Villa Molina, Veneto		
Traubensorte: Corvina, Rondinella, Molinara		
Irosso di Casanova di Neri	75cl	54.00
Azienda di Casanova di Neri, Montalcino		
Traubensorte: Sangiovese		
Argentiera Villa Donoratico	75cl	68.00
Tenuta Argentiera, Bolgheri		
Traubensorte: Cabernet Sauvignon, Cabernet Franc, Merlot		
Le Serre Nuove dell Ornellaia Bolgheri	75cl	92.00
Tenuta dell Ornellaia, Toscana		
Traubensorte: Merlot, Cab. Sauvignon, Cab. Franc, Petit Verdot		
Rocca Rubia Riserva	75cl	49.00
Cantina Santadi, Sardinien	150cl	98.00
Traubensorte: Carignano		
Primitivo di Manduria Sessant Anni	75cl	64.00
Feudi di San Marzano, Apulien	150cl	130.00
Traubensorte: Primitivo aus 60 jährigen Rebstöcken		

» ROTWEIN

SCHWEIZ

Sélection "Arosa-Lenzerheide"	10cl	7.60
Pietro Triacca, Tirano, Italien	75cl	52.00
Traubensorte: Sforzato (Nebbiolo), Syrah		

SPANIEN

Mauro Tinto Cosecha	75cl	78.00
Bodegas Mauro, Castilla y Leon		
Traubensorte: Tempranillo, Syrah		
15 Meses	75cl	52.00
Bodegas Vizcarra, Ribera de Duero	150cl	106.00
Traubensorte: Tempranillo		