## Evening in Sertig Dörfli

# GASTHAUS ZUM BERGFÜHRER

Be very welcomed in our Restaurant

### Starter's

	sml. Portion	Portion
"Bergführer Tartar"  Spicy Beef tartar served with toast & butter	27.50	36.00
"Bündnerfleisch" 60 gr Dry Beef from Fm. Spiess, Frauenkirch		19.50
"Geräucherter Lachs Smoked Irish salmon with horseradish sauce to	ast & butter	19.50
"Wintersalat" Winter leafs and elderflower dressing		17.50
"Nüsslisalat mit Ei" Lamb's lettuce with boiled egg and elderflower	dressing	17.50
Mixed salad		13.50*
Green leafs		9.50*
"Bündnerfleisch"  "Geräucherter Lachs  Smoked Irish salmon with horseradish sauce to:  "Wintersalat"  Winter leafs and elderflower dressing  "Nüsslisalat mit Ei"  Lamb's lettuce with boiled egg and elderflower of the salad		19.50 17.50 13.50

\*would you like oil / vinegar or mayo - dressing?

#### Hot starters

"Bergführer-Suppe"		9.50
Soup of the evening		
"Kraftbrühe"		250
		9.50
Beef tea with vegetable	sml.Portion	Portion
"Sertiger Capuns"	18.50	24.50
Stuffed chard leafs gratinated with creamy chees	se sauce	
w LAD Alan	12.52	2 ( 52
"ünschi Ravioli" Ravioli "in atala dan	19.50	26.50
Ravioli with stuffing of the day		
"Winter-Risotto"	19.50	26.50
Creamy Risotto with mushroom and cranberry's		
"Weinberg-Schnecken"	6 píc.	18.50
Escargots with herbs butter gratinated	o pie.	10.70
Kíd's		
"Kalbsschnitzeli"		22.00
Small schnitzel of veal with creamy sauce and spa	ietzles	
« C _ v _ l v		12.50
"Spätzli"  Spaetzles with creamy sauce and a bit of vegetal	مام	12.50
Opacizies with creating sauce and a bit of vegetable		
"Tagliarini mit Tomatensauce"		15.50
Noodles with tomato sauce		

Out	of	the	pan
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,	sml.Portion	Portion
"Cordon Bleu"  Veal Cordon Blue stuffed with cheese from Savognin and ham	38.00*	49.00*
"Unsches Rehschnitzel" Escalope of venison with creamy game sauce served with mushrooms and cranberry's	29.50*	38.50*
"Geschnetzeltes Kalbfleisch"  Sliced veal and champignon mushroom served with cream sauce and vegetable	28.50*	37.00*
"Sertiger Hirschpfeffer" Our style marinated deer goulash with chestnuts and cranberry jam	28.00*	36.00*
"Bündner Lammrack aus dem Ofen" Lamb rack from the area, prepared in the stove with mountain thyme gravy	350 gr. e and served	48.00*

<sup>\*</sup> please chose a side dish

Swiss Rösti - Noodles - Rosemary potatoes - Spaetzles Risotto and seasonal Vegetables

#### From the grill

"Kalbssteak"	200 g	56.00*
Steak of veal with creamy morel sauce		
"Rindsfilet"	200 g	53.00*
Filet of beef		
«Dr. 161.1 1		7.0
"Rindsfilet Lady's cut"	120 g	39.00*
Small filet of Beef		

We serve grill dishes with herbs butter and Sertiger chutney, vegetables and yours choose of a side dish

Swiss Rösti - Noodles - Rosemary potatoes - Spaetzles Risotto and seasonal Vegetables

#### Vegetarian dishes

	kl. Portion	Portion
"K artoffel (anocchi"	19.80	25.50
Potato dumpling with a creamy thyme sauce, apple and cranberry's	17.00	2).)0
"Winter Risotto"  Creamy Risotto with mushroom and cranberry's	19.50	26.50

We are proud to work only with fresh and regional products

#### Sweet's

"Malanser Rotweinzwetschgen"	16.50
Prunes marinated in red wine and served with	
cinnamon ice cream	
"BergführerZabayone" Traditional zabaglione with cinnamon ice cream and t	18.50 :hyme
"Winter Karussell" Dessert-plate	17.50
"Pruneau" Sherbet of prune, served with Prune Brandy	10.50
"Zitronen Sorbet Lemon sherbet with Vodka	10.50
"Malanser Linzer Torte"  Traditional cake from the region	7.00
"Der Göttliche"  Chestnut cake from the south of Switzerland	8.50
"Käse zum Dessert"  Cheese plate with Savogniner Bergkäse, Prättigaud Schibli, Gorgonzola and Parmesan served with Chutney and Fruit bread	og 19.50 <b>er</b>
Our recommendation with the sweet	<sup>1</sup> 5:
P (1 P to	t cl 8.00
Please ask Claudio for a dessert wine	

prices in swiss francs incl 8 % tax

#### Sertiger Fondue's please pre-order

"Chinoise" (starting from 2 pers.)

per person 200 g

67.00

Meat fondue with fresh veal, beef, chicken and venison served with fresh fruits and 4 sauces, pickles, vegetable rice and Swiss Roesti

"Käse-Fondue"

200 g

29.00

Traditional Cheese-fondue Bergfuehrer style

We are serving cheese-fondue only in the Kutscherstube

We get our meat from the Davoser butcher Stiffler, Spiess and Peduzzi Savognin

Veal

Swiss

Beef

Swiss

Game

Swiss, Austria

Salmon Ireland

Our smokers lounge and cigars are in the "Kutscherstube"

Have a unforgettable evening in our Restaurant

Gerda & Hans Fopp, Claudio Fopp and the Bergführer's