



Allegra at the Hotel Bernina

Built in 1890, the main building at that time served as a resting place for brave pack-men who mastered the arduous and dangerous route over the Bernina Pass to Italy.

Over the decades it was lovingly renovated, extended, supplemented and adapted to the constant change. The proud, old masonry could probably tell some stories.

The Hotel Bernina is and will always be what it has always been; a lively family business with lots of charm and personal service.

Nerio Genetti and his kitchen team are very pleased to be able to spoil you culinary today. Our dishes are mainly homemade and the products are fresh and regional.

Our only wish for you: Feel well, let us surprise and spoil you and enjoy the cosiness at the Bernina.

Bun appetit

To start – Salads & Starters

Green leaf salad			Fr.	9.50	
Mixed salad			Fr.	11.50	
Lamb's lettuce			Fr.	9.50	
Lamb's lettuce with crispy egg			Fr.	12.50	
...choose from our homemade dressings: french, italian, yoghurt-herb, apple-honey-mustard					
Grisons plate			Fr.	22.50	
local raw ham, air dried beef, mountain sausage and pear bread truffles					
Beef tartar	hand cut	120g.	Fr.	26.--	
	with mountain cheese chips, spiced pear and toasted bread	1/2 80g.	Fr.	19.--	
Vitello tonnato			Fr.	26.--	
thin slices of veal in a tuna fish sauce with capers					
Caponata siciliana			Fr.	18.--	
sweet and sour italian vegetables and buffalo mozzarella					
Pumpkin muffin			Fr.	19.50	
with sautéed mushrooms in a light cream sauce					
Hunter ravioli			Fr.	24.--	
with dried plum filling, parmesan and butter sauce					
«Momos»			Fr.	24.--	
three kinds of dumplings with vegetables, chicken and beef, on warm cabbage salad and racy dip					

Liquids - Soups

Grisons barley soup	Fr.	13.50	
Hay soup Val Fex foamy soup made from hay	Fr.	12.--	
Chestnut cream soup with fried bacon plums	Fr.	12.--	
Pumpkin ginger soup	Fr.	12.--	

Regional – Rustic

Pizzoccheri valtellinesi buckwheat noodles with potatoes, savoy cabbage and cheese	Fr.	24.--	
Capunets spinach spaetzle with garlic, sage and mountain cheese	Fr.	24.--	
Capuns dalla tatta cabbage rolls with cream sauce	Fr.	25.50	
Blueberry gnocchi with parmesan and crème fraiche	Fr.	24.--	
Papardelle wide noodles with bolonaise sauce	Fr.	26.--	
Risotto porcini creamy risotto with boletus and roasted lamb skewers	Fr.	29.--	

Our recommendation

Braised knuckle of veal tenderly braised in red wine with saffron risotto	Fr.	39.--
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Classics

Cordon Bleu with pumpkin seed breading breaded pork escalope stuffed with cheese and ham, french fries	Fr.	35.--
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Sliced veal Grisons style with a creamy porcini mushroom sauce, potato roesti	Fr.	41.50
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from 2 persons:

Tomahawk steak with herb butter, BBQ sauce, curry mango dip, vegetable and potato garnish	800g.	Fr.	55.--p.p.
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...plus a portion of extra vegetables: ratatouille, carrots, broccoli or beans	Fr.	6.--
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Venison

Leg of rabbit low cooked with vegetables and mascarpone polenta	Fr.	37.50
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Sliced venison with game cream sauce, tagliatelle and cranberries	Fr.	36.--
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Wild boar rack roasted in nut crust, blueberry gnocchi and apple savoy cabbage	Fr.	42.--
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From the water

Grisons salmon in baking paper from Lostallo GR, steamed with vegetables and potatoes	Fr.	38.--
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Fried perch fillets with false risotto (risoni) and vegetable caponata	Fr.	35.--
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Typical BAUMI

Venison burger with truffle

the ultimate burger with truffle, salad, vegetables, egg and french fries

Fr. 42.--

For our youngest

Schellen-Ursli

breaded pork cutlet with french fries

Fr. 13.--

Heidi & Peter

pasta with tomato sauce

Fr. 10.--



Gian & Giachen

buttered dumplings with cheese

Fr. 13.--



Pinocchio

sliced chicken in cream sauce with rice

Fr. 13.--

Robber's plate

you steal something from the others and enjoy it

Free of charge

...and something for afterwards

Coupe Smarties

Fr. 5.50

Rocket ice cream

Fr. 1.50



Meat origin declaration:

Beef	CH, E
Pork	CH
Veal	CH
Poultry	CH

Venison	AT, NZL**
Rabbit	CH, HU
Salmon	CH farmed
Perch	CH

* may have been produced with non-hormonal performance enhancers such as antibiotics

** may have been produced with hormonal and non-hormonal performance enhancers such as antibiotics

Sweet temptations

Coppa Val Fex refreshing yoghurt ice cream with warm raspberries	Fr.	13.--
Affogato vanilla ice cream with hot espresso	Fr.	7.50
Caramel pudding with whipped cream	Fr. Fr.	8.-- 9.50
Chocolate mousse black&white two kinds of chocolate mousse with choco chips	Fr.	13.--
Caldo - Freddo amaretto almond ice cream, brioche, chocolate sauce, whipped cream and nuts	Fr.	13.--
Pure passion Engadine biscuit cake with honey ice cream and apricot puree	Fr.	13.--
Coupe Danemark vanilla ice cream, chocolate sauce and whipped cream	Fr.	13.--
Marroni tiramisù	Fr.	12.50
Tangerine sorbet with a touch of gin	Fr.	11.50
Engadine nut cake with whipped cream	Fr. Fr.	9.50 11.--
Our homemade ice creams:		
Ice cream vanilla chocolate caramel frozen yoghurt honey	Sorbet apple plums lemon raspberries	
per scoop	Fr.	4.—
surcharge whipped cream	Fr.	1.50

Something hearty to finish

Mixed cheese plate a small selection of soft and mountain cheeses with onion jam and pear bread truffle	Fr.	19.50
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