

# ·CHESA· MARCHETTA

## EAT THE MOUNTAIN

### ENGADINA

Celebrating the local produce of the region  
120 pp, served to share

### APERITIVO

Polenta 'fritta'

### STARTERS

Trout, potato & leek croquette  
Savoy cabbage & winter vegetable 'capuns'  
Val Fex veal tartare

### MAIN COURSES

Fondue risotto  
Whole alpine trout  
Beef cheek

### SIDE DISHES

Creamed spinach  
Mashed potato

### SWEET

Val Fex milk gelato  
Frau Godly's cake

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## EAT THE MOUNTAIN

### CHESA MARCHETTA

Our take on the Fondue Chinoise

135 pp, served to share

### APERITIVO

Pumpkin bruschetta

Potato, leek & trout croquette

### STARTERS

Selection of charcuterie & pickled mushrooms

### FONDUE

Meat consommé

Roasted bone marrow

Game agnolotti

Veal, beef, venison, deer

Savoy cabbage

Potatoes

Jerusalem artichoke

Cauliflower

Onions

### SAUCES

Parsley & tarragon

Spicy red pepper

Jerusalem artichoke & horseradish

Quince & mustard

### SWEET

Val Fex milk gelato

Chestnut & chocolate 'budino'

# ·CHESA· MARCHETTA

## EAT THE MOUNTAIN

### TARTUFO

Celebrating pregiato black truffle  
180 pp, served to share

### APERITIVO

Lard & chestnut honey

### STARTERS

Val Fex veal tartare  
Trout, potato & leek croquette  
Gratinated eggs

### MAIN COURSES

Tagliolini & alpine butter  
Beef cheek  
Soft cow's cheese, honey & hazelnuts

### SIDE DISHES

Mashed potatoes  
Creamed spinach

### SWEET

Iwan's favourite dessert  
Val Fex milk gelato

White truffles are available on request as a supplement