



▪ MENUS ▪

·CHESA· MARCHETTA

CANAPÉS

Price per piece

- Lard & chestnut honey focaccia – 4
- Goat's cheese & pollen bruschettine – 3
- Beef tartare – 4
- Arancini – 3
- Russian salad – 4
- Smoked trout croquette – 4
- Fried polenta, Alpine herb mayonnaise – 3

BOWL FOOD

Price per piece

- Green salad with tomino cheese & barley – 8
- Beetroot, berry & caramelised walnut salad – 8
- Hay-infused risotto – 9
- Homemade fusilli, courgette flowers, aged goat's ricotta – 9
- Grilled trout – 12
- Valposchiavo lamb sausage – 12

BOARD

Per person – 9

Three bites of local cheese, two slices of brisaola,
two slices of speck, pickles, focaccia

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)
Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.
For any allergies please speak to our team.



·CHESA· MARCHETTA

APERITIVO

Focaccia – 5

Goat's cheese & pollen bruschettine – 9

Lard & chestnut honey focaccia – 10

Valposchiavo lamb salamino – 11

Pork & veal meatballs – 12

Slinzega – 12

Fries, dried mushroom & Alpine herb salt – 11

PLATTERS

Brisaola, speck, salame, focaccia – 26

Formaggella, Calögin, caprino, chutney, crackers – 24

Mixed – 28

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)
Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.
For any allergies please speak to our team.



·CHESA· MARCHETTA

FONDUE CHINOISE

Our take on the Fondue Chinoise, served to share

CHF 135 per person

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'

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)

Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.

For any allergies please speak to our team.



·CHESA· MARCHETTA

LUNCH MENU

CHF 80 per person

ANTIPASTI

Green leaves, formaggella, celery & barley salad
Smoked trout croquette, watercress

MAIN COURSE

Gnocchi, courgette flowers, aged goat's ricotta
Valposchiavo lamb sausage

SIDE

Sandy potatoes

SWEET

Strawberries, lemon, cream, meringue

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)
Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.
For any allergies please speak to our team.



·CHESA· MARCHETTA

MENU A

CHF 105 per person

ANTIPASTI

Cured rainbow trout, yoghurt, radish, cucumber
Veal “tonnato”

MAIN COURSE

Hay & goat’s cheese risotto
Chamomile lamb leg, goat’s curd, pickled baby artichokes

SIDE

Sandy potatoes
Green leaves, radish & onion salad

SWEET

Chocolate budino

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)
Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.
For any allergies please speak to our team.



·CHESA· MARCHETTA

MENU B

CHF 135 per person

ANTIPASTI

Gratinated goat's cheese courgette flowers

Smoked trout croquette, watercress

Beef tartare

MAIN COURSE

Gnocchi, courgette flowers, aged goat's ricotta

Charcoal salmerino, borlotti salad

Flat iron steak

SIDE

Sandy potatoes

Green leaves, radish & onion salad

SWEET

Hay panna cotta, sunflower seeds

Peaches, cocoa, Swiss merlot granita

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)

Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.

For any allergies please speak to our team.

