

·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.

