



M E N U

*Pensiun Chesa Pool
Via da Platta 5
CH-7514 Fex*

EVERY DAY FROM 12:00 TO 18:00

burgers

bread, patty, cheese, mustard mayonnaise, caramelised onion, cucumber | 22



bread, patty, rhubarb ketchup, crispy onion, horseradish and peas | 24

hot dog



bread, sausage, mayonnaise, tomato, sweet and sour onion, pepper sauce | 16

plate



burger, 2 sausages, 3 sauces, mixed side dishes | 32

salads



mixed green salad, tomato, cucumber, fermented fennel, basil pesto
and almonds | 13



rocket, pickled eggs, feta cheese, sweet and sour onion | 14



asparagus, courgette, peas, quinoa, radishes, parmesan cheese, toasted hazelnuts | 16

*The burgers, hot dogs and the mixed plate are served with sweet potato fries, salads with
toasted bread.*

bruschetta

 tomatoes, aubergines, peppers, thyme, garlic | 16

sweets

portion of homemade ice cream | 4
(aprikot-caramel or fior di latte)

cake of the day | 7

Engadine nut cake made after an old family recipe | 8.5

warm heather berry cake with ice cream | 9

modifications and extras

replace fries with inslata (simple) | +5

replace bread with fries | +5

extra portion of sweet potato fries | +8

extra sauce on the side | +4



DAILY FROM 18:00 TO 20:30
ON WEEKENDS ALSO FROM 12:00 TO 15:00

starters

- green asparagus, white bean hummus, hazelnut and spring onion pesto, yarrow | 15
- smoked aubergine, kataifi pasta, fresh cheese, pumpkin seed oil, pimpinella | 15
- spicy gazpacho, sour cream, wild fennel | 12
- tomato carpaccio, honey vinaigrette, dandelion | 14

first courses

- tagliatelle with courgette, confit tomatoes and basil | 20
- basil spaghetti with red pesto and fresh chilli pepper | 22
- ravioli with dandelion and ricotta cheese, butter and hazelnuts | 24
- nettle risotto with cured yolk | 24

main courses

- fennel, asparagus puree and lovage oil | 28
- roasted red beetroot, baked potatoes and pollen cream | 30
- yellow turnip, cardareli mushrooms, pea cream | 30
- white asparagus, morels, bear garlic, corn purée | 28

desserts

- tartlet with blackberries, pumpkin seeds, elderberry ice cream | 14
- pavlova | 12
(meringue, fresh fruit, fior di latte)
- vegan mousse with chocolate, chamomile, cocoa and raspberries | 10
- cake of the day | 7
- warm cake with ice cream | 9

our tasting menu

4-course tasting menu | 63

6-course tasting menu | 83

*A perfectly balanced combination of our finest dishes with an extra greeting from the kitchen
and a surprise at the end.*

*Our staff will be happy to provide any information about allergens.

All prices in CHF, including VAT

