



M E N U

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

EVERY DAY FROM 12:00 TO 16:00

salads

Delica pumpkin, wild rice, feta, beetroot and garlic croutons | 18



Red cabbage, carrots, kale and almonds | 14



Dried green beans, potatoes, black garlic mayonaise | 12

soups



Cauliflower, hokaido pumpkin, hazelnuts, sage and topinambur | 18

La soupe de chalet* | 15



Lentil soup and grilled oyster mushrooms | 15

main courses



Chicory and apple risotto | 22



Pizzoccheri di Poschiavo* | 24

Capunet* | 20

Creamy buckwheat polenta with roasted root vegetables | 26

Homemade burger with cabbage-barley kimchi and fries | 32

fondue and plattli

| | | |
|--|-------|----|
| Classic cheese fondue* | | 22 |
| Champagne-mushroom fondue | | 41 |
| Cheese plattli* with homemade pickles and fermented vegetables | | |
| | small | 22 |
| | big | 33 |

dessert and cakes

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|----------------------------|--|----|
| Quark cake | | 7 |
| Carrot cake* | | 7 |
| Pumpkin tart | | 7 |
| Engadine nut tart | | 10 |
| Basler leckerli* (cookies) | | 10 |



gluten free

** traditional dishes from Switzerland and Engadine*

DAILY FROM 18:00 TO 20:30

starter



Braised carrots, broccoli, endive, hazelnuts and black garlic | 18

Creamy morel mushroom and slightly fermented barley risotto | 24

betroot ravioli with sage, poppy seeds and beurre noisette | 26

main course

Honey-butter roasted hokaido pumpkin, parsnip puree, quince, walnuts and sage pesto | 28



Kimchi stuffed cabbage, kohlrabi, apple and cheese | 30



Poached cauliflower, horseradish and blueberries | 26

Smoked potatoes foam, leek, saffron and slow cooked egg | 28

fondue and plättli (only served in Chamineda)

Classic cheese fondue | 35

Champagne-mushroom donfue | 41

Cheese plattli with homemade pickles and fermented vegetables |

small | 22

big | 33

dessert

Butternut squash tart, italian meringe, spicy biscuit, dried pumpkin and pumpkin seeds

icecream | 14

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

