




MENU

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



Chesa Pool's Terrace
EVERY DAY FROM 12:00 TO 16:00


Starter


Hummus and apricot,
pumpkin, Brussels sprouts and yogurt,
kale pesto
with unleavened bread | 21


Flammekueche with beetroot, feta cheese and radicchio
 or root vegetables
or apple and walnuts | 16



Salads and soups

  Warm legume salad with roasted cauliflower and radicchio | 18

 Green salad with pear, raisins, spinach and gorgonzola
(with a dressing of honey, lemon, ginger and poppy seed) | 16

 Barley bean and black cabbage soup | 14

 Spaghetti soup with kale, oyster mushrooms and dry green beans | 15

  Leek, potato and broccoli soup | 12

Main courses

Pizzoccheri | 26



Polenta with roasted mushrooms, chickpeas and burrata | 28

Maccheroni with kale pesto | 15

Creamy pumpkin gnocchi with sage crumbs | 18

Fondue

Classic cheese fondue | 35

only served on the terrace or in the Chaminada

Cakes

Quark cake | 7



Carrot tart | 7

Betroot cake | 8

Engadine nut tart | 10



vegan



gluten free



lactose free

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

Chesa Pool's Kitchen

DAILY FROM 18:00 TO 20:30

Starter

CHF 16 each



Kohlrabi, honeydew, pickled celeriac, almonds



Honey-butter poached Hokkaido pumpkin, parsnip, quince and nettles



Fried kimchi, green onion mayonnaise, fermented shallots dust

Main course

CHF 28 each

Prune-stuffed fermented potato gnocchi with puntarelle

Raviolo with Romanesco, brown butter, hedgehog mushrooms



Whole grain porridge, pea miso, black trumpets, morels and hazelnut

Spaghetti with preserved lemon, spinach and kefir



Roasted sweet potato, Swiss chard and white bean mash



Baked Delica pumpkin, broccoli and salsa verde

Dessert

CHF 14 each

Hay infused ice cream, meringue, raspberry dust, lovage gelee, pollen



Doughnuts with persimmons



Sweet rice dumplings with apricot and vanilla jam

Fondue

Classic cheese fondue | 35
only served in the Chamineda

Our menus

8-course tasting menu* | 91
only on pre-order

2-course lunch menu | 38
from 12:00 to 16:00

3-course dinner menu | 52
from 18:00 to 20:30

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



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All prices in CHF, including VAT

