

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

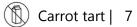
Creamy pumpkin gnocchi with sage crumbs | 18

Fondue

Classic cheese fondue | 35 only served on the terrace or in the Chamineda

Cakes

Quark cake | 7



Betroot cake | 8

Engadine nut tart | 10





gluten free

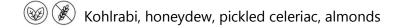


Our staff will be happy to provide any information about allergens.

Chesa Pool's Kitchen DAILY FROM 18:00 TO 20:30

Starter

CHF 16 each



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.



vegan



gluten free



lactose free

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