

# Allegra! Herzlich willkommen! Welcome! Bienvenue! Benvenuto!

We are looking forward to welcoming you.  
Your opinion and suggestions are welcome.

Do you wish to plan a family party, a reunion or a seminar? We would be glad to advise you and offer you a menu of your choice. Our kitchen chef Ralf Abitzsch and we are also happy to assist.

Enjoy your meal! And see you again!

Thomas Baer, Ursina Barandun  
and the entire team



Our employees will be pleased to provide you with information on ingredients that can cause allergies and intolerances.

Our fresh meat is produced in Switzerland unless otherwise stated  
All prices are in Swiss francs and including VAT.

## Soups home-made

small portion

Soup of the day	6.00	8.50
Grisons barley soup	7.50	10.00
Sauerkraut cream soup with smoked salmon	7.50	10.00
Pumpkin consommé with ginger dumplings	7.50	10.00
Appenzell onion-cheese soup	7.50	10.00

## Salads & Starters

Green salad	7.00	9.00
Mixed salad	9.00	11.00
Lamb's lettuce with egg and croutons	10.50	12.50
Salad dish with egg		18.50
Beef carpaccio with olive oil, parmesan and balsamic vinegar from Modena		23.00
Strips of chicken breast on Chinese cabbage salad with peas and nut soy dressing		21.00
Smoked Albula-trout served on a bed of lamb's lettuce salad with egg, croutons and horseradish dressing		25.50

*The salmon comes from Norwegian breeding, the trout by the Farsox farm in Alvaneu Bad and the chicken from Switzerland or Europe.*

## Local Bündner & house specialities

small portion

<b>Grisons Dish</b> air dried beef, raw ham and air dried raw sausage	21.00	28.00
<b>Deer Salsiz</b> air dried raw sausage		12.50
<b>Gamekeeper's bacon</b>		12.50
<b>Bergün Alp cheese</b> from the Alp digl Chant, seasonal		10.50
<b>Venison sausage</b> , served hot		13.00
<b>Alpine macaroni</b> with slices of apple	15.50	18.50
<b>Alpine macaroni</b> with potatoes and slices of apple	15.50	18.50
<b>Pizzoccheri</b> buckwheat noodles, potatoes, Swiss chard leaves, garlic and mountain cheese	19.50	22.50
<b>Home-made Pizokel</b> with bacon and cabbage	16.50	19.50
<b>Capuns</b> with organic Swiss chard leaves, free range eggs, Grisons raw ham, air dried beef, hunter's sausage and venison air dried sausage	19.00	24.00
<b>Vegetarian Capuns</b> with organic Swiss chard leaves and organic vegetables and free range eggs	19.00	24.00
<b>Bergün cheese potatoes</b> with a spicy melted raclette cheese	15.50	18.50
<b>Lumpazi-schnitzel dish</b> two pork schnitzels in bread crumbs served on a wooden plate with a tasty sauce (for dipping)		20.00



*The Capuns (Swiss chard leaves) produced by the Rehli family in Domat/Ems. The air-dried beef, raw ham, raw sausage, bacon and venison sausages are produced locally in Filisur by Erwin Eggenberger*

## Pasta dishes

small portion

<b>Spaghetti aglio olio</b> <i>spicy</i> olive oil, garlic, chili peppers	15.50	18.50
<b>Spaghetti al pesto</b> basil, pines and parmesan cheese	16.50	19.50
<b>Spaghetti Boscaiolo</b> ham, mushrooms, cream	16.50	19.50
<b>Spaghetti Bolognese</b> minced beef, tomatoes	16.50	19.50
<b>Penne all'Arrabbiata</b> <i>hot</i> tomatoes, hot chili peppers	15.50	18.50
<b>Ravioli di Magro</b> stuffed with spinach and ricotta, on tomato sauce	16.50	19.50
<b>Potato Gnocchi</b> with sage butter	16.50	19.50

## Risotto

<b>Weisses Kreuz Risotto</b> with porcini and a delicate aroma of white truffles from Alba in Piedmont	19.50	24.50
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## Fondue

<b>Moitié-Moitié</b> per person Vacherin & Gruyère cheese, freshly prepared from the Plasselb village cheese dairy in the Fribourg canton – just delicious!	26.00
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## Main dishes

<b>Aubergine cordon bleu</b> stuffed with Grisons mountain cheese and herbs, served on a pumpkin risotto (vegetarian)	25.00
<b>Polenta slices</b> gratinated with herb-tomato-pesto and mediterranean vegetables (vegetarian)	25.00
<b>Two pork schnitzels in bread crumbs</b> with French fries and vegetables	27.00
<b>Weisses Kreuz cordon bleu</b> stuffed with a spicy Gruyère cheese and served with French fries and vegetables	33.50
<b>Sliced veal</b> served on a basil sauce with dried tomatoes and homemade spaetzle	39.50
<b>Saltimbocca alla romana</b> with saffron risotto	39.50
<b>Beef fillet</b> with green pepper sauce potato gratin and vegetables	54.00
<b>Slices of entrecôte</b> scalloped with café de Paris butter country fries and sauteed shallots	46.50
<b>Saddle of lamb fillet strips</b> roasted in olive oil, with rocket, cherry tomatoes, garlic and dauphine potatoes	37.50
<b>Albula Valley trout fillets</b> roasted with sage, Grisons raw ham, white wine risotto and saffron sauce	36.50

### Or a side dish of your choice

Spaetzle, rice, white wine risotto, saffron risotto, pasta, French fries, country fries

*The trout is farmed in Ranch Farsox in Alvaneu Bad and the lamb \* is from New Zealand or Australia*

\* Can be produced with non-hormonal performance promoters, such as antibiotics

## Children's Menu

Crispy fish fillet with boiled potatoes and a side of salad	12.50
Schnitzel in bread crumbs with French fries and vegetables	12.50
Chicken nuggets with French fries and a side of salad	12.50
Spaghetti Bolognese	10.50
Spaghetti with tomato sauce	8.50
Wiener sausage with French fries	9.50



*The crispy fish fillet comes, depending on the current offer, from wildy caught hake (Germany) or from whitefish or egli wildy caught in Swiss lakes and the chicken from Switzerland or Europe.*

## Desserts

small portion

Dessert of the day depending on supply

Vermicelli with meringue and cream	9.00	12.00
Emmental meringues with cream	7.00	10.00
„Karamelköpfl“ home-made caramel custard with cream		10.00
Grand Marnier parfait with mandarin sauce		12.00
Pudin da la Nona Engadin sour cream pudding garnished with wild berries		12.00
Chocolate cake with orange		12.50
„Nesselrode“ bowl vermicelli, meringue, vanilla ice cream and cream	9.50	12.50
„Denmark“ bowl vanilla ice cream with hot chocolate sauce and cream	9.50	12.50
Vanilla ice cream with Bündner Röteli Kindschi		12.00
Lemon sorbet with vodka Wyborowa		12.00
Wild berries sorbet with Schladerer raspberry brandy		12.00
Apple sorbet with calvados Morin		12.00
Home-made cakes		6.50
Engadiner nut cake from Preisig bakery, Bergün		6.50

## Ice cream from the Albula valley

fresh from the farm of Nicole Heinrich, Filisur

per scoop

Apple, Amaretto, Strawberry, Honey, Yoghurt, Mocha, Chocolate, Stracciatella, Vanilla, Wild berries, Cinnamon, Lemon	3.50
Portion of whipped cream	1.50

The imposing and solid Engadiner farm house was developed in the course of time in the hindmost area of the Albula valley in outline and style of the natural conditions. Maximally one-tenth of the huge volume was intended for human occupation. A part served for the lodging of cattle and farm equipment, but the predominant room was reserved mainly for the storage of food during the long winter months. Leading through the portal dated 1614 of the "Crusch Alva", in German "white cross", is the Solèr, the passageway for hay carts, this hay was stored in and above the cattle stalls which were further to the rear of the cellar. To the left was the cosy Arvenstube, the only room available for the former large families, whereby the tenants reached their sleeping quarters via a stairwell hidden to the rear of the oven, leading steeply to the top stairway. In the present reception, the kitchen was connected by a passage to the parlour and subsequently to the Chamineda, the supply room.

The Weisses Kreuz was built probably around 1550 and utilised exclusively for agricultural purposes up into the mid-eighties of the 19th century. It was in 1889 during the prime period of the postal carriage services that the extension to create a mountain inn business began. The updated Engadiner farm house even got a flat roof. This was replaced in 1947 when built upon to increase space for personnel rooms. The hip roof still exists to this day. Essential parts of the cellar and the foundations reflect its former shape. Also the front door and the funnelled windows leading to the Arvenstube remind us of the old Engadiner farm house. In particular this applies to the Arvenstube, the Stüvetta from the year 1784! Additionally many of the main rooms mediate an entirely special and almost incomparable atmosphere.

After turbulent years in the long hotel history - for example an important role in the TV series "The Directress", various tenant changes and careful renovations - we re-opened the Weisses Kreuz in the middle of December 2003.



Hotel Weisses Kreuz before 1889



Hotel Weisses Kreuz – Omnibus