

Scalottas
terroir

Our
dishes



Terroir assesses the character, distinctiveness and value, of a particular area and its culinary products.

— Harald Irka

Scalottas
terroir

Terroir

Our enjoyment concept at Scalottas Terroir

Forget starter, main course & dessert for once.

Compose your own menu freely and combine according to your mood. We prepare small portions so that you can try out several dishes.

We cultivate a terroir cuisine with alpine products from natural production. natural production. We source our ingredients from suppliers who share our philosophy of sustainability.

We know the people who produce our food, know exactly how the animals are kept and where the vegetables grow. vegetables grow.

2 Plates	82.00
3 Plates	99.00
4 Plates	125.00
each additional plate	+ 26.00

For normal hunger we recommend 3 - 5 plates.

MICHELIN
2023


NACHHALTIGE
GASTRONOMIE




falstaff





Indulgence — Region — Time



Tonight you will enjoy delicacies from our alpine cuisine.

We live and work in an alpine environment. Our mountains, water, animals and plants are the inspiration and give us the ingredients for the dishes.

The region is important to us, personal contact with our producers is more important to us. We are not interested in cantonal or national borders. The Vinschger apricot is closer to me than the Valais apricot, I have known **Willi Schmid** from Toggenburg for over 20 years, his cheese will always find a place on my menu.

We are not dogmatic - spices and citrus fruits have their place in our cuisine, as they have been traded and used in Grison since the Middle Ages. Organic is logical for us. Therefore, we do not use ready-made products and artificial flavours. The alpine taste is our goal. Not only the dishes show our attitude, but also the drinks and the wine. Grison wine is a matter of course, complemented with trovailles from my homeland and the rest of Italy, always with personal contact to the winegrowers.

We give our products time to grow and mature - we take the time to prepare the dishes with love - take the time to enjoy the Alpine cuisine.

Hansjörg Ladurner

Sheep & Vegetables 1,3,7,8,10

Toggenburg sheep's cheese | pickled tomatoes
Cucumbers | Onions | Pepper cream
Black walnuts | Basil sorbet | Crispbread

Melser beetroot 1,7

Carpaccio of golden beetroot | Andeerer Musenkuss
Elderberry pepper | Porcini mushroom ice cream
Juniper grissini

Grisons venison ^{1,7}

Venison carpaccio | Andeerer Musenkuss
Elderberry pepper | Porcini mushroom ice cream
Juniper grissini

Vazeroler char ^{1,7,10}

Cold-smoked char | Green horseradish ice cream
Fermented fennel | Scalottas honey mustard
Saffron brioche | Yuzu oil

Apple & Swiss stone pine 1,3,7

Swiss stone pine foam soup | apple raviolo | cranberries

Cream cheese & mountain thyme 1,3,7

Cream cheese and mountain thyme ravioli | 'Muses' Kiss'
Cucumber | Apple foam | Fried onions

 Vegetarian

Zortner Egg 1,3,7

Onsen egg | Wild spinach
Pumpkin seed foam

Riso Loto 7

Risotto with Heidner mushrooms
Black pine | Morteratscher stone (cheese)

Graubünden lamb ¹⁰

Cutlet and boiled sausage made from Graubünden lamb
Mountain potatoes | Peperonata
rosemary mustard

Game & Waffle ^{1,3,7}

Grisons game burger | Waffle bun
Beetroot leaves | Spiced blackcurrant | Sea buckthorn mayonnaise

Ox ^{in two} 3

Medallion of Ox
Crispy croquette of braised ox breast
Beetroot | spiced plum

Heidner Chamois ^{1,3}

Gämspfeffer | Dinkelpizokels | Rotkohl
Apfelgel | Preiselbeeren

 Vegetarian

Curd cheese & Apricot ^{3,7}

Soufflé of Andeerer curd cheese
ScalottasHoney ice cream l apricots

Blueberry & Pine ^{1,3,7}

Dischma blueberry l swiss pine ice cream l yoghurt foam
Alpine rose dust l larch gel

Crêpes & Apple ^{1,3,7}

Crêpes l Standard-tree apple
Rum cream l Cinnamon blossom ice cream

Alp roses sorbet

with IVA liquor

17.00

Apricot sorbet

with apricot brandy

17.00

Our ice cream varieties

Nut cake ice-cream ^{1,3,7,8} l sour cream ice-cream ⁷ l pine ice-cream ^{1,3,7,8}
Scalottas honey ice-cream ^{3,7} l Cinnamon blossom ice cream ⁷
Raspberry sorbet l apricot sorbet l alpine rose sorbet

One scoop ice-cream

6.00

Three cheeses ^{1,3,7}

Andeerer Blüemli

White mould cheese from **Floh Bienenrth** made from raw cow's milk -
Tender and creamy.

Jersey-Blue

The best blue cheese made from raw Jersey milk by **Willi Schmid**.
Jersey cow's are one of the oldest European breeds of cow. Their
milk contains almost twice as much fat and protein as milk from
other breeds, making the milk products very creamy and tasty.

Andeerer Traum

A dreamlike cheese made from raw cow's milk, lovingly made by
Maria Meyer, tended by **Floh Bienenrth**.

Andeerer Musenkuss

An extra-hard cheese from **Floh Bienenrth's** cellar, with which he
launches an 'attack' on Parmesan. Made from raw cow's milk and
and matured for 24 months, it is strongly flavoured.

Muttner Alp

A tangy alpine cheese made from raw cow's milk, produced on one
of the most beautiful and unspoilt alpine pastures in Graubünden.

Müstair «Tea Fondada» Grand Cru

Matured for nine months in the cellar of the Casheria Val Müstair, this cheese made from thermised cow's milk is a palate is a first-class treat for the palate. Since the new cheese dairy was built, the Casheria has been processing all the milk from Val Müstair. This means that pointless milk transports from the easternmost valley of Grison are no longer necessary.

Vivienne

A soft and creamy cheese made from thermised sheeps milk by **Willi Schmid** to his daughter.

Alp Flix goat

Thermised, semi-hard goat's cheese from the Salategnas Alp, where **Bruno Hassler's** goats spend the summer.

One kind of cheese	10.00
Any other variety	7.00

With the cheese we serve

Pear bread from Maurus Fässler with dried pears from Thurgau.
Plum pepper with dried plums from Thomas Öhler.
Ticino fig mustard, a speciality made from candied Ticino figs.
Swiss pine honey.

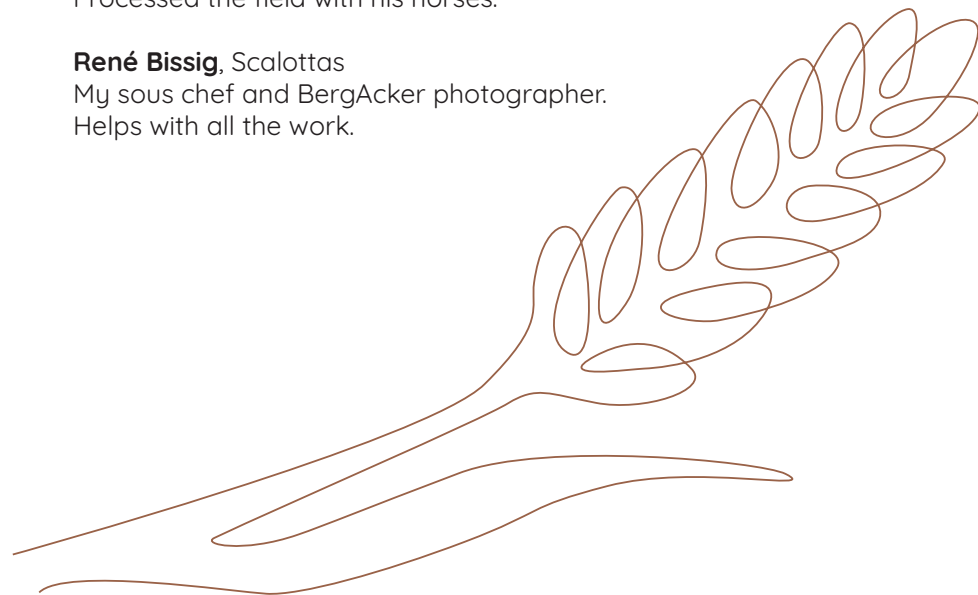
Our BergAckerPartners

Marcel Heinrich, Filisur
Agricultural advisor and organiser.

Andrea Parpan, Lain
Make the ground available and help energetically.

Bruno Hassler, Zorten
Processed the field with his horses.

René Bissig, Scalottas
My sous chef and BergAcker photographer.
Helps with all the work.





Hansjörg Ladurner | Bruno Hassler | Andrea Parpan

Bild: René Bissig

Producers & Suppliers

Nature is close to our hearts. That's why we use regional products that are sustainably produced for our recipes. When selecting our suppliers, we pay attention to the careful processing of raw materials and animal welfare.

Sabina & Marcel Heinrich, Filisur

Organic mountain potatoes from Filisur, field beans, field bean flour, wild perennial rye, buckwheat.



Julia & Christoph Good, Mels

Lettuce, vegetables, sweet potatoes.

Heidi & Marco Giovanoli, Bergell
Smoked chestnuts, smoked chestnut flour.

Bruno Hassler & Petra Weber

San Duno Organic Farm
Black-nosed lamb, eggs.



Irene Parpan, Lain

GranAlpin bread baked in the old wood-fired oven in Zorten.



Maurus Fässler, Bad Ragaz

Pear bread.

Petra Hartmann, Muldain

Grisons nut cake.

Sandro Sutter, Vaz/Obervaz

Heidner Swiss stone pine oil.

GranAlpin, Tiefencastel

GranAlpin organic flour, cereal products.



Terreni alla Maggia, Ticino

'Loto' rice.

Marlène, Gianina, Ladina & Jörg Brügger, Parpan

They dry pork, yak, ibex, traditional Grisons dried meat, Swiss stone pine-fed veal and marbled Grisons dried meat for us.

Tona Steier, Lenzerheide

Our 'in-house butcher' cuts up our animals, makes sausages, matures the beef entrecôte, and sources the game and Vazeral char.

Tamara & Urs Heinz, Sufers
Bündner Yak.



Maria Meyer & Martin (Flo) Biennerth, Andeer
Andeerer Traum, Andeerer Granit, Andeerer Musenkuss, Blüemli, dairy products.



Cascheria Val Müstair
Val Müstair
Tea Fondada.



Beatrix & Willi Schmid, Lichtensteig
produce exclusively for us the ScalottasBergArve, Jersey-Blue, 'Nicos' sheep's cheese, Vivienne.

Markus Schuler, Alp Galtenebnet
Alp butter.



Jürg Adank, Fläsch
Saffron.

Felchlin, Ibach
Finest Grand Cru chocolate.

Felchlin, Ibach
Finest Grand Cru chocolate.

Andreas Züllig, Lenzerheide
High-stem apples, cherries, plums and good ideas.

We heat our **Greenegg** with charcoal from **Appenzell**.

Allergene

1 Cereals containing gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soya | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame seeds | 12 Sulphur dioxide & sulphites | 13 Lupins | 14 Molluscs

Please inform our staff about any food aversions and intolerances. All dishes are homemade. We use high-quality products whose origin and we know the origin and composition. However, possible cross-contamination may occur.



René Bissig | Hansjörg Ladurner

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Schweizerhof since 1904
LENZERHEIDE