

Scalottas
terroir

Our
dishes



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terroir

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

— Harald Irka

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	77.00
3 Plates	95.00
4 Plates	115.00
each additional plate	+ 24.00

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 | Radishes | Pepper cream
Black walnuts | Basil sorbet | Crispbread

Grisons carpaccio 1,3,7,8

Carpaccio of 'Pfauengeiss' goat | candied garlic
Aundeerer Musenkuss (cheese) | oat and hazelnut crumble
Buckwheat 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

Summer magic 1,3,7

Cream cheese and thyme raviolo | Courgette
Scalottas honey foam | Tomato

Beetroot & beans 1,3,7

Beetroot pasta | Bean ragout | Poached egg
Pumpkin oil foam | Pumpkin seed chips

Fish from the Heidsee ¹

Trout cooked until translucent | Salted lemon crumble
Heidsee fish sausages
Artichoke ragout

Riso Loto ⁷

Heidner mushrooms | Spiced fig
Fig leaf oil | Morteratscher stone (cheese)

Pulled pork ^{1,3,7}

Pulled black Alpine pork | BBQ sauce
Head praline | Chilli mayonnaise | Mountain potato mash

Puschlav lamb ¹⁰

Cutlet & sausage made from Puschlav lamb
Sweet potato purée | Fried onions | Rosemary mustard

Sufner yak ^{1,7}

Yak burger | Yellow tomato | Red onions
Basil roll | Dry quark | Potato straws

Ox in two ³

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

Curd cheese & Apricot ^{3,7}

Soufflé of Andeerer curd cheese
ScalottasHoney ice cream I apricots

Blueberry & Pine ^{1,3,7}

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

Crêpes & heart cherries ^{3,7}

Crêpes flambéed I Heart-shaped cherries
Sour cream ice cream

Alp roses sorbet

17.00

with IVA liquor

Apricot sorbet

17.00

with apricot brandy

Our ice cream varieties

Nut cake ice-cream ^{1,3,7,8} I sour cream ice-cream ⁷ I pine ice-cream ^{1,3,7,8}
Scalottas honey ice-cream ^{3,7} I raspberry sorbet I strawberry sorbet
Quince sorbet I apricot sorbet I alpine rose sorbet

One scoop ice-cream

6.00

Three cheeses ^{1,3,7}

ScalottasBergArve

Red smear cheese from **Willi Schmid** made from raw brown cattle milk. The bark (cambium) for this cheese comes from Swiss stone pines from the Val Tours. This cheese is made exclusively for us.

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.

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

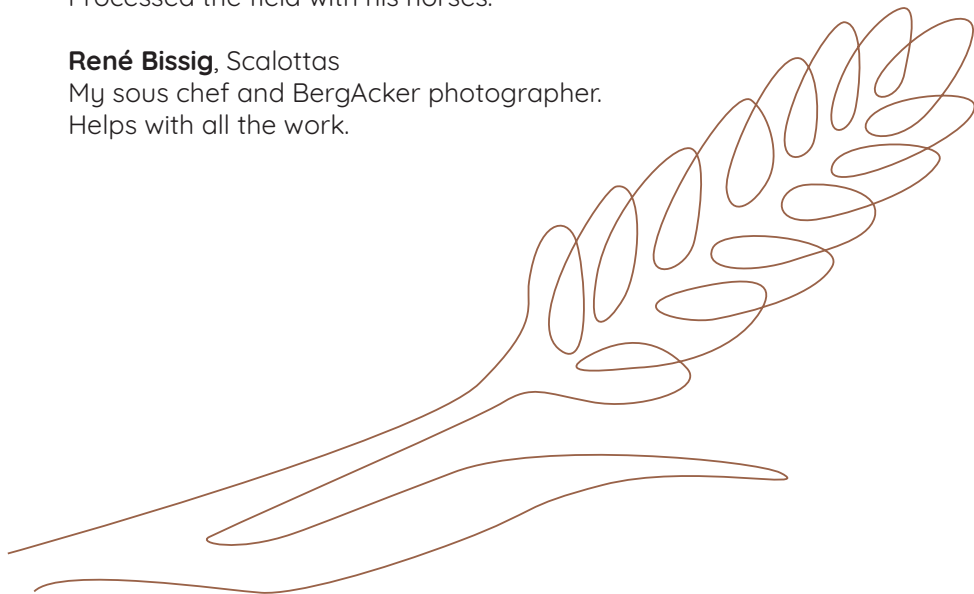
Make the ground available and help energetically.

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 | Marcel Heinrich

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.

Petra Hartmann, Muldain - cares for our Swiss chickens. Nut cake.

Regula Mani, Zorten - looks after our bees and spins the Scalottas honey.

Sabina & Marcel Heinrich, Filisur
Filisur organic mountain potatoes, Field bean flour.



Julia & Christoph Good, Mels - lettuce, asparagus, vegetables, sweet potatoes.

Heidi & Marco Giovanoli, Bergell - Polenta di Marco, smoked chestnuts, chestnut flour.

Claudia & Georg Blunier, Biohof
Dusch Paspels - mountain lentils, durum wheat flour.



Irene Parpan, Lain- GranAlpin bread from the old wood-fired oven in Zorten.



Sandro Sutter, Vaz/Obervaz - Heidner Pinoil.



GranAlpin, Tiefencastel - organic flour, cereal products.

Terreni alla Maggia, Ticino - Riso «Loto».

attias Roock, Castello del Sole - Yuzu

Marlène & Jörg Brügger, Parpan - Drying for us the black alpine pig, yak and others, Ur-Bündnerfleisch, marbled Bündnerfleisch.

Tona Steier, Lenzerheide -
Our 'house butcher' cuts up
our animals, sausages, matures the
oxen entrecôte, provides the game and
the Vazeroler char.

Tamara & Urs Heinz, Sufers -
GrisonsYak.

Bruno Hassler, Zorten -
Peacock goat, black-nosed sheep

Martina & Markus Dönz, Umrein
Black Alpine pig.

Markus Schuler, Alp Galtenebnet
Alpine butter.

Maria Meyer & Martin (Floh)
Biennerth, Andeer -
Andeerer dream, Andeer granite,
Blüemli, Dairy products.

Cascheria Val Müstair,
Val Müstair - Tea Fondada.



Beatrix & Willi Schmid, Lichtensteig -
presents exclusively for us the Scalott-
asBergArve, Jersey-Blue, Vivienne.

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.



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Schweizerhof since 1904
LENZERHEIDE