

Scalottas
terroir



**Our
dishes**

Scalottas
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	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

Sufner yak & pumpkin seeds ^{1,7}

Carne cruda from Sufner yak | Andeerer Musenkuss (cheese)
Pumpkin seed foam | Pumpkin seed ice cream
Pumpkin seed grissini

Melser beetroot & pumpkin seeds ^{1,7}

Melser beetroot tartare | Andeerer Musenkuss (cheese)
Pumpkin seed foam | Pumpkin seed ice cream
Pumpkin seed 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

Dried pear ^{1,3,7}

Dried pear ravioli | Andeerer Musenkuss (cheese)
Sage butter | Fried onions

Truffle egg 1,3,7

Onsen egg | Sweet potato purée
Truffle foam | Fried onions

Riso Loto 7

Red cabbage risotto | Chestnuts | Nut butter
Spiced pear | Morteratscher stone (cheese)

Graubünden lamb ¹⁰

Cutlet and boiled sausage made from Graubünden lamb
Mountain potatoes | Green beans
Chive mustard

Yak & Waffle ^{1,3,7}

Yak burger | Waffle bun | Favamole
Pickled vegetables | Truffle mayonnaise

Ox ^{in two} ₃

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

Pulled chicken ⁷

Soup chicken | BBQ sauce | Artichoke
Mountain field potato foam

Curd cheese & Apricot ^{3,7}

Soufflé of Andeerer curd cheese
ScalottasHoney ice cream | apricots

Blueberry & Pine ^{1,3,7}

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

Crêpes & apple ^{1,3,7}

Flambéed crêpes | Standard apple tree
Rum cream | Cinnamon blossom 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} | sour cream ice-cream ⁷ | pine ice-cream ^{1,3,7,8}
Scalottas honey ice-cream ^{3,7} | raspberry sorbet | strawberry sorbet
Quince sorbet | apricot sorbet | 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

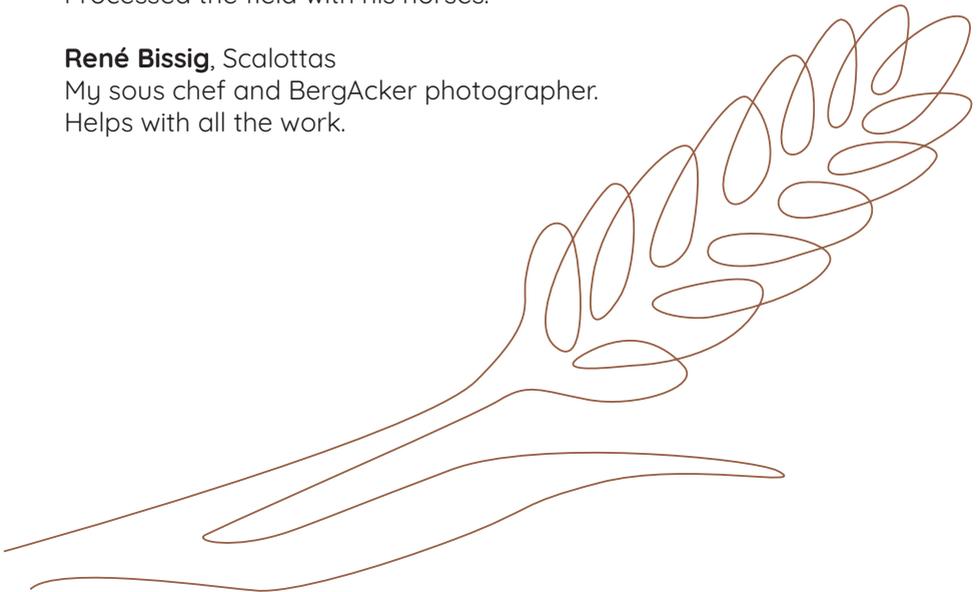
Make the ground available and help energetically.

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
Graubünden nut cake, eggs.

Sabina & Marcel Heinrich, Filisur
Filisur organic mountain potatoes, field beans, field bean flour, forest rye, buckwheat.

Julia & Christoph Good, Mels
Salad, vegetables, sweet potatoes.

Heidi & Marco Giovanoli, Bergell -
Smoked chestnuts, chestnut flour

Bruno Hassler & Petra Weber,
San Duno Organic Farm
Black-nosed lamb, soup chickens.

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».

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, makes sausages, ages the ox tenderloin, and procures the game and Vazeroler char.

Martina & Markus Dönz, Umrein
Black alpine big.

Tamara & Urs Heinz, Sufers
GrisonsYak.



Maria Meyer & Martin (Floh)

Bienerth, Andeer

Andeerer dream, Andeer granite,
Blüemli, Dairy products.



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

Cascheria Val Müstair,

Val Müstair - Tea Fondada.



Beatrix & Willi Schmid, Lichtensteig

- presents exclusively for us the Scalott-
asBergArve, Goatchees «Nicos»,
Jersey-Blue, Vivienne.

Markus Schuler, Alp Galtenebnet

Alpine butter.

Jürg Adank, Fläsch

Saffron.



Felchlin, Ibach

Finest Grand Cru chocolate.

Andreas Züllig, Lenzerheide

High-stem apples, cherries,
plums and good ideas.

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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since 1904
Schweizerhof
LENZERHEIDE