HOTEL BÜNDA

RESTAURANT TERRASSE RESIDENZ

MENU

6.00 pm – 8.45 pm

STARTER

Lettuce Salad Croutons / Mixed nuts	CHF	12.00
Mixed Salad Croutons / Mixed nuts	CHF	14.00
Beef Tartar Salad bouquet / Toast / Butter / Mixed Pickles	CHF	25.00

Our selection of dressings: Homemade dressing / Italian dressing / French dressing

SOUP

Carrot-Ginger-Soup	CHF	12.00

Our service team will be happy to advise you on allergies or intolerances and product origin.
Prices are in CHF and including taxes.

HOTEL BÜNDA
RESTAURANT TERRASSE RESIDENZ

CLASSIC FOOD

Thin strips from the calf's liver Potato “Rösti” / Herbs of the Provence	CHF	33.00
Breaded Veal “Schnitzel” Green salad / Potato salad / Lemon / Cranberries	CHF	44.00
Entrecôte «Café de Paris» served in the pan Allumettes	CHF	49.00

FISH

Sole in the whole Potatoes / creamy Spinach / Lemon	CHF	61.00
Filleted Perch Spinach / Gorgonzola / Alumettes	CHF	31.00
Grilled Octopus Braised vegetables / Potatoes	CHF	28.00
Trout from the Albula valley Lemon / Creamy spinach / Butter	CHF	34.00
Whole Grilled Sea Bass Braised vegetables / Potatoes	CHF	31.00

Our service team will be happy to advise you on allergies or intolerances and product origin.
Prices are in CHF and including taxes.

HOTEL BÜNDA
RESTAURANT TERRASSE RESIDENZ

DESSERT

Appel Strudel	CHF	14.00
Vanilla sauce / Vanilla ice cream / Cream		
Tiramisù	CHF	13.00
Berries		
«Kaiserschmarren»	CHF	16.00
Plum compote / Vanilla sauce / Cream		
Bode`s stirred Iced Coffee	CHF	12.00
With cherry schnapps	CHF	14.00
Belgian Waffles	CHF	8.00

Additional topping for 1.50 CHF each:
Chocolate sauce
Cream
Cherries
Cinnamon sugar
Ice cream for 3.50 CHF each

ORIGIN MEAT / FISH

POULTRY:	Switzerland
CALF:	Switzerland
BEEF:	Switzerland
FISH	Atlantic / Pacific / Mediterranean Sea

Our service team will be happy to advise you on allergies or intolerances and product origin.
Prices are in CHF and including taxes.

VENISON MENU

Restaurant Bünda

LAMB'S LETTUCE — **CHF 21.00**
Fried Goat Cheese / Cubed Venison / Cranberry-Dressing

MUSHROOM-CREAM-SOUP — **CHF 12.00**
Cranberries/ Pink pepper

PORCINI-MUSHROOMS-RAVIOLI — **CHF 26.00**
Tomato / Nuts / Venison Ham / Figs

"HIRSCHPFEFFER" (CURED VENISON) — **CHF 31.00**
Cranberry Pear / Spaetzle / Red Cabbage / Chestnut

VENISON STEW — **CHF 38.00**
Red Cabbage/ Cranberry Pear / "Pizokel" / Chestnut

SADDLE OF VENISON FOR 2 PERSONS — **CHF 110.00**
Spaetzle / Cranberry Pear / Red Cabbage / Porcini Mushrooms/ Chestnut

SPAGHETTI WITH VENISON-BOLGOGNESE — **CHF 21.00**
Apple Purée

VENISON ESCALOPE - IN THE PUMPKIN BREADING — **CHF 36.00**
Spaetzle / Red Cabbage / Cranberry Pear

VEGETARIAN AUTUMN PLATE — **CHF 21.00**
Spaetzle / Red Cabbage / Cranberry Pear / Brussels Sprout / Chestnut / Porcini Mushrooms

Sweet End

"COUPE NESSELRODE " — **CHF 12.00**
Meringues / Cherries / Vanilla Ice Cream/ Cream / Vermicelles

BAKED APPLE — **CHF 10.00**
Marzipan / Meringues Double Crème / Cointreau

RECOMMENDATION

POKÉ BOWL WITH SALMON OR TUNA
Vegetables / Sushi Rice / Wakame /
Mango / Wasabi / Ginger
CHF 32

SALMON OR TUNA NIGIRI
per piece CHF 3.50

WHOLE LOBSTER
Cocktailsauce / Toast / Horseradish / Butter
100 g à CHF 10

GRILLED TUNA STEAK
Couscous Salad
CHF 34

WHOLE GRILLED SEA BREAM
Potatoes / Salad
CHF 31