

Dear Guests

A warm welcome at the Tamina – where we offer a wide variety of regional and swiss dishes. Traditional recipes freshly prepared and with a touch of urban style – SO-culinary - that's the way your dishes get served!

We specially looked for regional producers and providers, who promised to give us their best quality meat, fish and vegetables.

We wish you a pleasant stay and “enjoy your meal”!

Your hosts

Christine Abel & Matthias Wettstein
with the Sorell Hotel Tamina Team

Starters

	1/2	1/1
Green salad		10
Mixed salad		14
Dressings - french, balsamic, yoghurt		
Tatar of marinated trout* blinis, sour cream <i>*Trout Farm Schwendi, Weisstannental (SG)</i>	24	32
Tomato-Mozzarella salad basil pesto, pine nuts, rucola		18
Tatar of Swiss beef 100g / 150g "Belper Knolle" -cheese, herb salad, toast & butter	26	32

Soups

	1/2	1/1
Cold melon soup with one fried Shrimp		16
Mountain potatoes cream soup* <i>*Bio Farm Las Sorts, Albulatal (GR)</i>		14

Main dishes with meat

	1/2	1/1
Sliced veal with champignons hash brown	33	40
Wiener Schnitzel French fries	36	42
Tamina Pork Cordon Bleu		38
Tamina Veal Cordon Bleu vegetables, French fries		45
Fried chicken breast* creamy Polenta, thyme plums <i>*Swiss Chicken from Kenuss</i>		38
Swiss veal chop (app. 350g) fillet and bone spinach leaves, pizokels		59
Swiss beef fillet (200g) Herbs crust, red wine sauce vegetables, gnocchi		52
Pizokels from the Prättigau valley Grisons' salsiz stripes	23	28
Capuns from the Prättigau valley Grisons' salsiz stripes	23	28

Prices in CHF inclusive 7,7% VAT

Main dishes with fish 1/1

Pan fried char fillet* 38
white wine sauce, spinach, rosemary potatoes
**Trout Farm Schwendi, Weisstannental (SG)*

Medallion of Swiss salmon* 42
vegetables, rosemary potatoes
**Swiss Alpine Fish, Lostallo (GR)*

Oven baked trout* 38
brown butter, spinach, rosemary potatoes
**Trout Farm Schwendi, Weisstannental (SG)*

Vegetarian main dishes 1/2 1/1

Pizol - hash brown 19 25
mountain cheese, fried egg

Vegetarian capuns 20 24
cream sauce, mountain cheese

Vegan main dishes 1/1

Red vegetable curry 29
coconut, coriander, rice

Vegan gnocchi 26
seasonal mushrooms, datterini tomatoes,
spinach, pine nuts

Desserts

Mini coupe Romanoff 1 scoop vanilla, strawberries, cream	8.50
Mini coupe Tamina 1 scoop vanilla, blueberries, egg liqueur, cream	8.50
Amaretto-Mascarpone cream blueberries	14
Stirred iced coffee with swiss Kirsch	12 14
Ice-cream per scoop Strawberry, vanilla, chocolate, mocca, yogurt, pistachio Sorbet: mango, raspberry, lemon	4
Different cheese from the cheese dairy Bad Ragaz Fig mustard and fruit bread	16

Country of origin meat

Switzerland beef, veal, pork, chicken

Country of origin fish

Switzerland, aquaculture trout, char, salmon

Allergenic information

If you are not sure of allergenics or need more information, feel free to ask our staff.