Maistra

DINNER · BUN APPETIT

maistra 160

ALPINE · ORIENTAL · CROSSOVER

Priscilla Cavagliotti

The culinary delights at the Hotel Maistra 160

In our kitchen we combine regional products with exciting flavours and current food trends - fresh from the market, seasonal and from the Alpine region.

Mediterranean and oriental cuisine is a great inspiration and can be perfectly combined with Alpine cuisine - even in plant-based creations.

Oriental influences are strongly anchored in the cuisine of the Alpine region, and at Maistra they find their way back onto the plate.

Welcome & Bun Appetit!

Priscilla Cavagliotti
Head Chef

KICKSTARTER

14 **Montovana pumpkin baba ganoush • Engadine yogurt • naan bread • pumpkin seeds • fresh herbs**

15 **Hummus (beetroot • carrot • nature) • chickpea salad • red onions • herbs • cumin • harissa • focaccia**

16 **Kohlrabi variation (roasted • pickled • purée) • dill • beurre blanc**

26/38 **Luma beef tatar • toast • egg yolk crème • Miso mayonnaise • hazelnuts**

25 **Smoked Brüggli char from the Reichmuth family • wood sorrel • cauliflower • waffles**

SOUPS

17 **Carrot soup • orange • fermented radishes • chervil gin vinegar**

17 **Grisons barley soup • Salsiz**

15 **Celeriac soup • green apple • hazelnuts**

For information on allergens, please ask the Maistra Team.

Prices in Swiss Francs including VAT

Field & Garden

16 **Autumn salad •**
fresh goat cheese from Stans •
granola • grapes • apples • garden cress

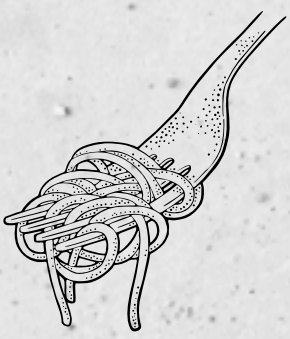
13 **Mixed seasonal salad • croûtons**

Salad dressings:
House dressing • Caesar • Italian

18/26 **Cauliflower • quinoa • curry • chives • black garlic**

18/25 **Cassoulet of mountain broad beans from Filisur •**
coriander • tortilla chips

28 **Pumpkin variation**
crème • roasted • pickled • seeds



Pasta e Riso

23/32 **Pan-fried quark Pizokels • mushrooms •**
brown butter foam • chives

24/30 **Acquerello-Risotto • radicchio •**
„Mürgu“ cheese • Barolo reduction

17/27 **Ravioli • Montovana pumpkin filling • sage •**
Amaretti • None Male Parmesan foam

19/29 **Homemade potato & beetroot gnocchi •**
baby spinach • walnuts

Meat, fish and bread are from Switzerland unless otherwise declared.

FISH

49 **Miso-fermented Alpine zander • boiled potatoes • carrot variation • beurre blanc • chervil**

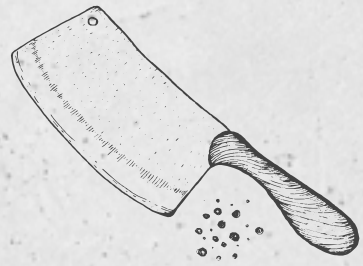
45 **Salmon from Lostallo • herb crust • potato & celeriac mille-feuille • lemon butter**

45 **Whole trout from the Farsox Ranch in the Albula Valley • barberries • pickled cherry tomatoes • chives • boiled potatoes**

Barbecue

Specialties from the lava stone grill
Served with ratatouille, rosemary potatoes and cold dips

47 **Swiss beef entrecôte 200 g**
49 **Luma's veal flank steak**
46 **Luma's beef secret cut**
39 **Smoked Swiss veal spare ribs**
36 **Wild boar sausage from Scalino butchery in Val Poschiavo**



GAME

46 **Venison escalope (AT) • cranberry cream sauce • Spätzli • red cabbage • traditional garnishes**

48 **Venison entrecôte (AT) • Spätzli • juniper jus • pumpkin**

42 **Traditional stew with venison from Val Poschiavo • Spätzli • red cabbage • traditional garnishes**