



DINE AROUND



CARUSO

LAUDINELLA CLASSICS

VORSPEISEN | STARTERS

BRUSCHETTE AL POMODORO

Bruschetta | Tomaten | Knoblauch | Basilikum
Bruschetta | Tomatoes | Garlic | Basil

CAPRESE

Büffel-Mozzarella | Bunte Tomaten | Basilikum | Olivenöl
Buffalo mozzarella | Colorful tomatoes | Basil | Olive oil

INSALATA SONCINO CON UOVO E PANCETTA

Nüsslissalat | Ei | Speck | Croûtons
Lamb's lettuce | Egg | Bacon | Croûtons

VITELLO TONNATO

Kalbfleisch | Thunfischsauce | Kapernäpfel
Veal | Tuna sauce | Capers

COZZE ALLA MARINARA CON CROSTINI ALL'AGLIO

Miesmuscheln | Knoblauch | Petersilie
Mussels | Garlic | Parsley

MINISTRONE

Gemüsesuppe | Knoblauchbrot
Vegetable soup | Garlic bread

ZUPPA DI LENTICCHIE E PATATE

Linsensuppe | Kartoffeln
Lentil soup | Potato

HAUPTGÄNGE | MAINCOURSES

LASAGNA VEGETARIANA

Vegetarische Lasagne | Tomaten | Gemüse | Béchamel | Parmesan
Vegetarian lasagne | Tomato | Vegetables | Béchamel | Parmesan cheese

LASAGNA CON CARNE

Klassische Lasagne | Hackfleisch | Tomate | Béchamel | Parmesan
Classic lasagne | Minced meat | Tomato | Béchamel | Parmesan cheese

SPAGHETTI ALLA CARBONARA

Spaghetti | Speck | Parmesan | Ei | Rahm
Spaghetti | Parmesan cheese | Egg | Cream

GNOCCHI DI PATATE AL GORGONZOLA E NOCI

Kartoffelgnocchi | Gorgonzola | Walnüsse
Potato gnocchi | Gorgonzola | Walnuts

RISOTTO ALLA MILANESE

Safran | Parmesan | Butter
Saffron | Parmesan cheese | Butter

BEEF BURGER

Salat | Tomate | Essiggurke | Zwiebeln | Pommes frites | Kabis-Salat | Cocktailsauce
Salad | Tomato | Pickles | Onions | French fries | Coleslaw | Cocktail sauce

CHICKEN BURGER

Salat | Tomate | Essiggurke | Zwiebeln | Pommes frites | Kabis-Salat | Cocktailsauce
Salad | Tomato | Pickles | Onions | French fries | Coleslaw | Cocktail sauce

COSTOLETTA DI MAIALE ALLA GRIGLIA CON FAGIOLINI E CAFÉ DE PARIS

Metzger Schweinekotelett | Grüne Bohnen | Café de Paris-Butter
Budger pork cutlet | French beans | Café de paris butter

TAGLIATELLE AL SALMONE

Schottischer Lachs | Rahm | Dill
Scottish salmon | Cream | Dill

FILETTO DI BRANZINO ALLA GENOVESE

Wolfsbarschfilet | Oliven | Tomaten
Sea bass fillet | Olives | Tomatoes

HAUPTGÄNGE I MAINCOURSES

MARGHERITA

Tomate | Mozzarella
Tomato | Mozzarella

ST. MORITZ

Tomate | Büffel-Mozzarella | Artischocken | Oregano
Tomato | Buffalo mozzarella | Artichokes | Oregano

MARINARA

Tomate | Knoblauch | Basilikum | Olivenöl
Tomato | Garlic | Basil | Olive oil

PROSCIUTTO

Tomate | Mozzarella | Schinken
Tomato | Mozzarella | Ham

CALZONE

Tomate | Mozzarella | Schinken | Champignons
Tomato | Mozzarella | Ham | Mushrooms

SALAME

Tomate | Mozzarella | Mailänder Salami
Tomato | Mozzarella | Salami milano

DIAVOLA

Tomate | Mozzarella | Pikante Salami | Oliven
Tomato | Mozzarella | Spicy salami | Olives

SALSICETTA

Tomate | Mozzarella | Salsiccia
Tomato | Mozzarella | Salsiccia

TONNO E CIPOLLA

Tomate | Mozzarella | Thunfisch | Zwiebeln
Tomato | Mozzarella | Tuna | Onions

RESTAURANT
CORVATSCH
St. Moritz

VORSPEISEN | STARTERS | ANTIPASTI

GEMISCHTER SALAT | MIXED SALAD

Blattsalate | Kerne & Samen | Rohkost | Hausdressing
Leaf lettuce | Seeds | Raw vegetables | House dressing
Lattuga | Semi vari | Verdure miste | Salsa della casa

NÜSSLISALAT | LAMB'S LETTUCE SALAD | INSALATA DI SONGINO

Speck | Croûtons | Ei | Hirschsalsiz
Bacon | Croûtons | Egg | Deer salami
Pancetta | Crostini | Uova | Salsiccia di cervo

CROSTINI MIT ROHSCHINKEN | CROSTINI WITH AIR DRIED HAM CROSTINI CON PROSCIUTTO CRUDO

Geröstete Brotscheiben | Bündner Rohschinken | Feigen | Rucola | Parmesan | Trüffelöl
Toasted bread | Grisons air dried ham | Figs | Rocket | Parmesan | Truffle oil
Pane tostato | Prosciutto crudo dei Grigioni | Fichi | Rucola | Parmigiano Olio al tartufo

CORVATSCH HAUSTELLER | CORVATSCH PLATTER | AFFETTATI MISTI CORVATSCH

Bündnerfleisch | Rohschinken | Salsiz | Bergkäse | Birnenbrot
Grisons air-dried beef | Cured ham | Salsiz | Mountain cheese | Pear bread
Salumi misti Grigionesi | Prosciutto crudo | Salsiz | Formaggio di montagna | Pane alla pera

SUPPEN | SOUPS | ZUPPE

MARRONICREMESUPPE | CHESTNUT CREAMSOUP | CREMA DI CASTAGNE

Steinpilze | Preiselbeeren
Porcini mushrooms | Cranberries
Funghi porcini | Mirtilli rossi

TOMATENSUPPE | TOMATO SOUP | ZUPPA DI POMODORO

Basilikum | Croûtons
Basil | Croûtons
Basilico | Crostini

BÜNDNER GERSTENSUPPE | GRISONS BARLEY SOUP | ZUPPA D'ORZO GRIGIONESE

Gerste | Gemüse | Trockenfleisch | Rahm
Barley | Vegetables | Air-dried beef | Cream
Orzo | Verdure | Carne secca | Panna

HAUPTGERICHTE | MAINS | PIATTI PRINCIPALI

FONDUE CORVATSCH | CHEESE FONDUE CORVATSCH

FONDUTA DI FORMAGGIO CORVATSCH

Engadiner Forte | Vacherin | Gruyère | Kartoffeln | Fonduebrot
Engadiner forte | Vacherin | Gruyere | Potatoes | Fondue bread
Engadiner forte | Vacherin | Groviera | Patate | Pane per fonduta

FONDUE LAUDINELLA | CHEESE FONDUE LAUDINELLA

FONDUTA DI FORMAGGIO LAUDINELLA

Engadiner Forte | Vacherin | Gruyère | Appenzeller | Kartoffeln | Fonduebrot
Engadiner Forte | Vacherin | Gruyère | Appenzeller | Potatoes | Fondue bread
Engadiner Forte | Vacherin | Groviera | Appenzeller | Patate | Pane per fondue

GLETSCHERRACLETTE SENNEREI PONTRESINA

GLACIER RACLETTE FROM PONTRESINA

RACLETTE DELLA LATTERIA PONTRESINA

Mindestens 6 Monate gereift | Kartoffeln | Silberzwiebeln | Cornichons
At least 6 months matured | Potatoes | Pearl pickles | Pickles
Minimo 6 mesi di stagionatura | Patate | Cipolline sott'aceto | Cetriolini sott'aceto

HAUSGEMACHTE PIZZOCCHERI | HOMEMADE BUCKWHEAT NOODLES

PIZZOCCHERI FATTI IN CASA

Buchweizen-Pasta | Kartoffeln | Knoblauch | Wirsing | Salbei | Bergkäse
Buckwheat pasta | Potatoes | Garlic | Savoy cabbage | Sage green | Mountain cheese
Pasta al grano saraceno | Patate | Aglio | Verza | Salvia | Formaggio di montagna

ÄLPLER RÖSTI | ALPINE HASH BROWNS | RÖSTI ALPINO

Speck | Bergkäse | Spiegelei
Bacon | Mountain cheese | Fried egg
Pancetta | Formaggio di montagna | Uova al tegamino

METZGER RÖSTI | BUDGER HASH BROWNS | RÖSTI DEL MACELLAIO

Heuberger's | Speck | Zwiebeljus
Heuberger's veal sausage | Bacon | Onionjus
Salsiccia di vitello di Heuberger | Pancetta | Jus di cipolle

KÄSESPÄTZLI | CHEESE SPAETZLI | GNECHETTI AL FORMAGGIO

Zwiebeln | Bergkäse | Rahm
Onions | Mountain cheese | Cream
Cipolle | Formaggio di montagna | Panna

HAUPTGERICHTE | MAINS | PIATTI PRINCIPALI

BÜNDNER CAPUNS (AUCH VEGETARISCH ERHÄLTlich)

GRISONS CAPUNS (ALSO AVAILABLE VEGETARIAN)

CAPUNS GRIGIONESI (DISPONIBILI IN VERSIONE VEGETARIANA)

Kartoffelschaum | Speck | Gemüse | Bergkäse

Potato foam | Bacon | Vegetable | Mountain cheese

Vellutata di patate | Pancetta | Verdure | Formaggio di montagna

CORVATSCH BURGER

Rind | Steinpilz-Raclette | Rösti | Speck | Essiggurke | Spiegelei | Röstzwiebeln | Pommes frites

Engadiner Forte | Vacherin | Gruyère | Appenzeller | Potatoes | Fondue bread

Engadiner Forte | Vacherin | Groviera | Appenzeller | Patate | Pane per fondue

HIRSCHPFEFFER | VENISON PEPPER | STOFATA DI CERVO

Apfel-Rotkraut | Spätzli | Preiselbeeren | Speck | Croûtons | Silberzwiebeln

Apple and red cabbage | Spaetzli | Cranberries | Bacon | Croutons | Pearl onions

Mela e crauto rosso | Spätzli | Mirtilli rossi | Pancetta | Crostini | Cipolline sott'aceto

GESCHMORTE LAMMHAXE | BRAISED LAMB SHANK | BRASATO DI AGNELLO



Gratinierte Polenta | Grüne Bohnen | Rosmarin-Jus

Gratinated polenta | Green beans | Rosemary jus

Polenta gratinata | Fagiolini | Jus al rosmarino

DESSERT

DEKONSTRUIERTES TIRAMISU | DECONSTRUCTED TIRAMISU | TIRAMISU DECONSTRUTTO

Tiramisu | Espresso | Eis

Tiramisu | Espresso | Ice cream

Tiramisu | Espresso | Gelato

TOBLERONE KÜCHLEIN

Kuchen | Mousse | Schoggi-Glace

Cake | Mousse | Chocolate ice cream

HAUSGEMACHTER APFELSTRUDEL | HOMEMADE APPLE STRUDEL

STRUDEL DI MELE FATTO IN CASA

Vanilleglace | Vanillesauce

Vanilla ice cream | Vanilla sauce

Gelato alla vaniglia | Salsa alla vaniglia

MARRONIKUCHEN | CHESTNUT CAKE | TORTA ALLE CASTAGNE

Haselnuss | Schokolade | Vanilleglace

Hazelnut | Chocolate | Vanilla ice cream

Nocciola | Cioccolato | Gelato alla vaniglia

AFFOGATO | AFFOGATO | AFFOGATO AL CAFFÈ

Vanilleglace | Espresso

Vanilla ice cream | Espresso

Gelato alla vaniglia | Espresso

UPGRADE WEIN

LIEBE GÄSTE | DEAR GUESTS | CARI CLIENTI

Gerne können Sie, begleitend zum DINE AROUND MENÜ, eine Flasche Wein zum Vorzugspreis genießen.

You are welcome to enjoy a bottle of wine at a special price to accompany the DINE AROUND MENU.

Siete invitati a godervi una bottiglia di vino ad un prezzo speciale per accompagnare la vostra cena da Mezza Pensione

UPGRADE Weisswein White wine			
PINOT GRIGIO Kellerei Kurtatsch Südtirol Pinot Grigio	2022	75 cl	45
UPGRADE Rosé Wein Rosé wine			
ROSATO MONROSE Mamete Prevostini Veltlin Nebbiolo	2022	75 cl	49
UPGRADE Rotwein Red wine			
JENINSER PINOT NOIR Georg Schlegel Graubünden Pinot Noir	2022	75 cl	54
UPGRADE Regionale Empfehlung Local specialty			
SASSELLA RISERVA LA GATTA Triacca Veltlin Nebbiolo	2018	75 cl	54

UPGRADE

LIEBE GÄSTE | DEAR GUESTS | CARI CLIENTI

Gerne können Sie den DINE AROUND-HAUPTGANG mit unseren Corvatsch Classics upgraden.

You are welcome to upgrade the DINE AROUND MAIN COURSE with our Corvatsch classics.

Siete invitati a migliorare la vostra cena da Mezza Pensione con uno dei nostri classici Corvatsch pagando un supplemento.

<p>UPGRADE Tatar Vorspeise Tatar starters</p> <p>RINDERTATAR BEEF TARTARE TARTARE DI MANZO Butter Toast Butter Toast Burro Pancarre</p>	<p>5 p.P.</p>
<p>UPGRADE Cordon bleu</p> <p>CORDON BLEU Kalb Saisonales Gemüse Pommes frites Veal Seasonal vegetables French fries Vitello Verdure di stagione Patatine fritte</p>	<p>7 p.P.</p>
<p>UPGRADE Chinoise</p> <p><i>Ab 2 Pers. From 2 people 12 p.P. Min. 2 persone</i> FONDUE CHINOISE À DISCRÉTION Rind Kalb Poulet Pommes frites Reis Saucen Beef Veal Turkey French fries Rice Sauces Manzo Vitello Tacchino Patatine fritte Riso Salse</p>	<p>12 p.P.</p>



VORSPEISEN | STARTERS | ANTIPASTI

TRIO DE HUMMUS

Dreierlei Hummus | Classic | Randen | Harissa-Bohnen | Crudité | Pita
Three kinds of hummus | Classic | Beetroot | Harissa-bean | Crudite | Pita

CRÈME BRÛLÉE AU CHOU-FLEUR

Blumenkohl-Crème Brûlée | Eingelegte Felchen | Salat-Garnitur | Parmesan
Cauliflower Crème Brûlée | Pickled whitefish | Salad garnish | Parmesan cheese

PÂTÉ DE GIBIER FAIT MAISON

Hausgemachte Wild-Pastete | Kürbis-Chutney | Salat-Bouquet
Homemade game terrine | Pumpkin chutney | Salad bouquet

SOUPE À L' OIGNON

Cider & Zwiebelsuppe | Comté-Dörr-Apfel-Croûtons
Cider & onion soup | Comté-dried-apple-croûtons

SOUPE À LA CITROUILLE

Kürbissuppe | Geröstete Kürbiskerne | Kürbiskernöl
Pumpkin soup | Roasted seeds | Pumpkin seed oil

HAUPTGÄNGE I MAINCOURSES

TAJINE DE LÉGUMES RACINES

Wurzelgemüse Tajine | Couscous | Ras el-Hanout | Aprikosen | Safran | Oliven | Koriander |
Limette | Mandeln
Root vegetable Tajine | Couscous | Ras el-Hanout | Apricot | Saffron | Olives | Coriander |
Lime | Almonds

RAVIOLIS

Ravioli | Rauchkastanien | Ricotta | Kakao | Rosmarin-Nage
Ravioli | Smoked chestnuts | Ricotta | Cocoa | Rosemary nage

PAVÉ DE SAUMON EN PAPILOTTE

Lachsfilet en Papillote | Wildreis-Mix | Piperade | Fenchelschaum
Filet of Salmon en Papillote | Wild rice mix | Piperade | Fennel foam

MOULES MARINIÈRES

Miesmuscheln Seemansart | Weisswein | Knoblauch | Gemüsebrunoise
Mussels Sailor-Style | White wine | Garlic | Vegetable brunoise

BOEF BOURGUIGNON

Geschmortes Rindsragout | Kartoffelstock | Lardons | Champignons | Croûtons | Zwiebelringe
Beet ragout | Mashed potatoes | Bacon | Champignons | Croûtons | Onion rings

DESSERT

TARTELETTE AUX FIGUES

Warme Feigen-Tartelette | Haselnuss-Frangipane | Portwein Sabayon
Tartelette aux figues | Hazelnut frangipane | Port wine Sabayon

MOUSSE AU CHOCOLAT

Schokoladenmousse | Rahm
Chocolate mousse | Cream

CRÈME BRÛLÉE

Glasierte Mandarinen | Mandarinen-Sorbet
Glazed tangerines | Tangerine sorbet




POIRE BELLE HÉLÈNE

Birne Belle Hélène | Schoggisauce | Vanilleglace | Rahm | Mandeln
Pear Belle Hélène | Chocolate sauce | Vanilla ice cream | Cream | Almonds

UPGRADE

LIEBE GÄSTE | DEAR GUESTS

Gerne können Sie den DINE AROUND mit unseren Brasserie-Spezilitäten upgraden.
You are welcome to upgrade the DINE AROUND with our Brasserie specials.

<p>UPGRADE aus der Luft from the sky 8 p.P.</p> <p>CANARD À L'ORANGE Ente à l'orange Dauphin-Kartoffeln Rotkraut Rosenkohl Duck à l'orange Dauphine potatoes Red cabbage Brussel sprouts</p>
<p>UPGRADE aus dem Meer from the sea 15 p.P.</p> <p>GOUJON DE SOLE MURAT   Seezungenstreifen Murat Kartoffeln Artischocken Tomaten-Concassés Sole slices Murat style Potatoes Artichokes Tomato concassé</p>
<p>UPGRADE von der Wiese from the meadow 10 p.P.</p> <p>ENTRECÔTE CAFÉ DE PARIS  Rib-eye Ofengemüse Café de Paris-Butter Pommes Frites Rib eye Baked vegetables Café de Paris Butter French fries</p>

ALLERGENE | ALLERGENES

Unser Team gibt Ihnen gerne Auskunft über Zusatzstoffe, Allergene und Unverträglichkeiten.
Our team will be happy to provide information about additives, allergens, and intolerances.



Glutenfrei | Gluten free | Senza glutine



Laktosefrei | Lactose free | Senza lattosio



Vegetarisch | Vegetarian | Vegetariano



Vegan | Vegan | Vegano



Kann Nüsse enthalten | May contain nuts | Può contenere noci