

Dear guests

We are delighted to welcome you to the cosy **Stüva Marmoré** for some most enjoyable and indulgent moments. Enjoy a relaxing time in our comfortable, authentic and original "Engadiner Arvenstube" with Swiss pine wainscoting and an old soapstone oven with local stones from the Val Fex.

Together with his colleagues Sebastian Fieschi, Gabriele Rasi, Elisabetta Fieschi-Chiari, Andrea Colli and Andrea Lucchinetti, our **Executive-Chef** from Chiavenna and Bellaria/Rimini, **Andrea Chiari**, aims to indulge you with uncomplicated, tasty, fresh, innovative and authentic, Italian cuisine to your plate. The team enjoys the support of our professional and competent service staff.

Andrea, who served as our head-chef at Hotel Margna in Sils-Baselgia for over 6 years, aims to enrich authentic Italian cuisine with innovative, modern ideas and give it a refreshing touch.

We have marked the vegetarian dishes in our menu with a (V). We include cheese in our vegetarian dishes, but not fish or seafood.

What's more, we couldn't resist and decided to upgrade the wine cellar again. You will find great wines, some of which are not so well known, at interesting prices. You're in for a treat.

Finally, we would also like to provide some extra information for **guests with dogs**. Small to medium-sized dogs (Labradors, Collies, etc.) are very welcome in our Stüva restaurant and on the terrace in the summer.

However, **dogs are not allowed in Restaurant Maria** (except for guide dogs for people with disabilities). **Large dogs such as St. Bernards, Bernese mountain dogs, etc. are not permitted in the Stüva or on the terrace because space there is limited.**

All dogs must stay under the table – without exception. For hygiene reasons, dogs are not permitted to sit on the benches or chairs under any circumstances. Thank you for your understanding.

We are very pleased to have you as our guest and we wish you "bun appetit!"

HOTEL MARIA SILS

Regula & Andreas Ludwig
Your hosts

Andrea Chiari
Executive Chef

All prices are in CHF and include the applicable VAT

P.S.: We wish to expressly point out that we are unable to accept AMEXCO, DINERS or TWINT as methods of payment. You can settle your bill in cash or using VISA, MASTERCARD, MAESTRO or POSTCARD.

Please note that Sils-Mountain Spring Water is subject to a charge of CHF 4.-- per bottle.

Starters

Tartare of local veal from Poschiavo with lime on grilled zucchini with delicate tuna sauce and chips of olive-bread	26	32
Raw yellowfin tuna marinated with myrtle on slices of melon, served with arugula salad with white balsamic vinaigre and avocado-mayonnaise	26	32
Lukewarm perch fillets in panko-crust with «Caponatae» of small tomatoes with vegetables and ricotta	26	32
Crispy «praline» of couscous with a creamy heart of Alpine cheese on basil with spinach salad «Mimosa» and raspberry vinaigrette (V)	16	22
King prawns sautéed in olive oil with tomatoes, garlic, chilli and peperoncini, served on bruschetta (moderately spicy)	24	30
Classic prawn cocktail with Calypso sauce		16

Salads

Medley of various seasonal salads, served with dressing of your choice (V)	11	16
Small green leaf salad with dressing of your choice (V)	8	12
«Valtellina Sciatt» on a mixed seasonal salad with apple and blueberries, served with dressing of your choice (V)		18

Soups

Double beef broth with julienne of vegetables and Sherry		10
Classical barley soup of the Grisons		13
Beetroot cream soup with crème fraîche and pistachio crumble with mountain thyme (V)		14

Pasta ... e basta!

Homemade tagliatelle «aglio, olio e peperoncino» with Datterini-tomatoes and fried little calamari (moderately spicy)	26	32
Risotto with porcini mushrooms, peach and «Lardo Collonata» with cranberry sauce	26	32
Homemade gnocchi with ricotta and zucchini in a saffron sauce with Robiola-cheese from Piemonte and Barberasauce with amaretti (V)	24	30
Mille-feuilles with ragout of seasonal vegetables and Gorgonzola-Fonduta (V)	24	30
Pizzoccheri alla valtellinese – according to a classic recipe from Teglio in Valtellina, the home of pizzoccheri (V)	22	28
Home made Capuns Sursilvans (small portion: 3 pieces, large portion: 5 pieces)	24	30

This typical and famous speciality from Grisons originally comes from the "Bündner Oberland"-region. It is made from a light "Spätzli" dough with diced vegetables and air-dried meat wrapped in Swiss chard leaves, poached in a vegetable broth with cream and served with sauteed strips of Grison cured ham.

Fish

Please note that our fish dishes do not include any side dishes.

Grilled sea bass fillet with lemon and finest Tuscan olive oil	38	44
«Parmigiana» of sea bass with Mozzarella di Bufala in fresh tomatoe coulis	42	48
Sautéed perch fillets in almond crust on a creamy risotto with Castelmagno-cheese and sage	42	48
Trout «au bleu» with melted butter or fried «à la meunière»		40

Meat

Please note that our meat dishes do not include any side dishes unless stated otherwise.

Veal

Veal piccata Milanese style	33	39
Classic Wiener-Schnitzel with cranberries	33	39
Sliced calf's liver «alla Modenese» with aged Modena balsamic vinegar and crispy Tropea onions	32	38
Sliced veal loin with wild mushrooms «Val Fex»	32	38
Ossobuco (veal shank) alla Gremolata	32	38
<i>This excellent italian dish goes perfectly with mashed potatoes (+ CHF 10.--) or with our outstanding risotto alla milanese (+ CHF 12.--)</i>		

Beef

Tagliata of Simmentaler Swiss Prime Angus sirloin steak «Café de Paris»		46
<i>This French bistro classic was created in the 1930s: not in Paris but in Restaurant du Coq d'Or in Geneva. Our crispy French fries make the perfect accompaniment (+ CHF 5.--).</i>		
Grilled Irish Angus beef fillet, served as you choose either plain, in a red wine sauce or with herb butter		48
Stroganoff à la Maria (mildly spicy)		46
<i>Cubes of beef fillet with mushrooms and pickled gherkins, complemented by a mildly spicy paprika cream sauce. At Hotel Maria we serve the stroganoff without peppers!</i>		

For special occasions, or just because!

Classic Chateaubriand with Béarnaise sauce or
green peppercorn sauce, served with a selection of
vegetables and side dish of your choice (included)

For 2 persons or more	price per person	65
-----------------------	------------------	----

Cordon bleu ... a legend

The cordon bleu at Hotel Maria is legendary. Did you know that cordon bleu dates back to an honorary shipping prize – the "blue ribbon" (cordon bleu) – which was awarded at the beginning of the 20th century to the fastest passenger ship to complete the East–West passage across the Atlantic? In 1929 and 1933 the passenger ship "Bremen" won this coveted trophy. After the second record-breaking voyage, the captain tasked his Swiss head chef with creating a special dish to celebrate the day, preferably something with cheese. And this is how the dish consisting of meat, ham and cheese now known as cordon bleu came into being.

All of our 11 cordon bleu options are made using top-class Swiss veal. Prices do not include side dishes or vegetables.

Cordon bleu Classico <i>with ham and Alpine cheese</i>	38
Cordon bleu Montanara <i>with cheese, bacon, porcini mushrooms and ham</i>	39
Cordon bleu Toscana <i>with cheese, ham, mozzarella, tomatoes and arugula</i>	39
Cordon bleu Siciliana (medium spicy!) <i>with cheese, ham, bell peppers, hot peppers, onions and olives</i>	39
Cordon bleu Tirolese <i>with cheese, smoked ham and dried tomatoes</i>	39
Cordon bleu à la fribourgeoise <i>with Fribourg Vacherin cheese, ham and leek</i>	39
Cordon bleu Delizioso <i>with Malögin cheese from Maloja, pickled courgettes and Tyrolean bacon</i>	40
Cordon bleu Aglio <i>with cheese, ham, garlic, tomatoes and arugula</i>	39
Cordon bleu Tartufo <i>with truffle cheese, ham and pears</i>	40
Cordon bleu Estivo <i>with Burrata, parmesan-cheese, eggplants, tomatoes and fresh basil</i>	40
Cordon bleu Vegetariano (V) <i>Cordon bleu of eggplant with Gorgonzola-cheese, tomatoes and arugula</i>	36

Side dishes and vegetables

Side dishes and vegetables may only be ordered together with a main course.

Vegetables

- Italian-style leaf spinach 6
- Courgettes with fresh tomatoes 6
- Green beans 6
- Glazed carrots 6
- Broccoli with almonds 6
- Cucumber salad with dill (*goes well with Wiener schnitzel!*) 6

Side dishes

- Crispy roesti (hash browns) 8
- French fries 7
- Boiled potatoes with parsley 7
- Boiled rice 7
- Tagliolini 8
- Spaghetti with tomato sauce (*perfect for veal piccata*) 9
- Creamy mashed potatoes 10
- Risotto with saffron alla milanese 12



Desserts

Sgroppino – stirred lemon sorbet with Prosecco and Vodka <i>This refreshing dessert comes originally from the Ligurian Riviera</i>	11
Frullato al Braulio – stirred vanilla ice cream with Braulio <i>The renowned "Amaro Alpino" from Bormio, combined with vanilla ice cream.</i>	11
Lemon sorbet with Vodka	11
Apple sorbet with Calvados	11
Apricot sorbet with Abricotine	11
Affogato al caffè (<i>vanilla ice cream with espresso and whipped cream</i>)	12
Parfait of raspberries and yoghurt with «crick crock» of bittersweet chocolate and grilled nectarines with peppermint	14
Stirred ice-coffee Hotel Maria style with whipped cream <i>(with Swiss Kirsch + CHF 2.--)</i>	14
Homemade «Crème brûlée à la Grand-Mère» with marinated berries and whipped cream	14
Lukewarm chocolate soufflé with a liquid «heart» of red berries, served with vanilla ice cream and whipped cream	14
Classic tiramisù – a crispy interpretation by our chef, Andrea Chiari	14
Panna cotta of Tonka-beans, accompanied by rhubarb-strawberry ice cream, almond crumble and citronella	14
Delicious ice creams and refreshing sorbets <i>with whipped cream + CHF 1.50</i> <i>Please ask our staff for the current selection</i>	per scoop 4

Origin of products and allergens

Our entrepreneurial attitude is that we procure – as far as possible – all of our products from suppliers in our valley. In doing so, we place great importance on fresh products of the very highest quality. We are pleased to advertise indirectly for our partners.

Please inform our service staff if you suffer from a food allergy or an intolerance (gluten, lactose, etc.). They will be happy to give you precise information about our dishes after consulting with our head chef.

Beef	Switzerland/Ireland	Heuberger, St. Moritz & Dorfmetzgerei, Silvaplana
Veal	Switzerland	Heuberger, St. Moritz & Dorfmetzgerei, Silvaplana
Porc	Switzerland	Heuberger, St. Moritz & Dorfmetzgerei, Silvaplana
Cured meat	Switzerland	Heuberger, St. Moritz & Dorfmetzgerei, Silvaplana
Sausages	Switzerland/Italy	Heuberger, St. Moritz & Dorfmetzgerei, Silvaplana Pozzoli, Castasegna
Tunafish	North Atlantic	Bianchi, Zurich & Geronimi, St. Moritz (freshly caught)
Sea bass	North Atlantic	Bianchi, Zurich & Geronimi, St. Moritz (freshly caught)
Perch fillets	Switzerland/Finland	Bianchi, Zurich & Geronimi, St. Moritz (aquaculture)
Trout	Switzerland/Italy	Bianchi, Zurich & Geronimi, St. Moritz (aquaculture)
Prawns	Asia	Bianchi, Zurich & Geronimi, St. Moritz (farmed)
King prawns	Asia	Bianchi, Zurich & Geronimi, St. Moritz (farmed)
Squid	South Atlantic	Bianchi, Zurich & Geronimi, St. Moritz (freshly caught)
Fruit and vegetables		Biancotti, St. Moritz & Giuriani, Castasegna
Bread and baked goods		Bäckerei Allenspach, St. Moritz
Cheese and dairy products		Sennerei, Pontresina, Semadeni, Vicosoprano, Latteria Bregaglia, Vicosoprano and Pozzoli Castasegna