

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, Elisabetta Fieschi-Chiari, Andrea Colli, Andrea Lucchinetti and Matteo Patscheider, 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 Chiari, who already worked with us as our head-chef at the 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

«Cannolo» with arctic char, marinated with citrus fruits, served on avocado tartare with «gocce» of mandarine and Tzatziki (= greek yoghurt with cucumber, mint and garlic)	26	32
«Suppli alla romana» with radicchio and Taleggio cheese on grilled pear carpaccio with arugula, served with chutney of orange and passion fruit (V)	26	32
«Bocconcini» of monkfish with «Brisaola della Valchiavenna» on a lukewarm artichoke salad with saffron cream	26	32
King prawns sauteed 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
Lamb's lettuce salad with crispy bacon, chopped egg and croûtons, served with dressing of your choice	12	18
«Valtellina Sciatt» on a mixed seasonal salad with apple and blueberries, served with dressing of your choice (V)	12	18

Soups

Double beef broth with julienne of vegetables and Sherry	10
Classical barley soup of the Grisons	13
Velouté of wild mushrooms with crispy rosemary chips, served with pumpkin mousse and Robiola cheese (V)	14

Pasta ... e basta!

Spaghetti all'amatriciana on burrata cream with fried artichokes 26 32

Sauteed fillets of sole with black truffle on creamy risotto
with «Roccolo Divino» (= cheese from Bergamo, refined with Amarone) 28 34

Chestnut gnocchetti from Bregaglia Valley with juniper
cream sauce and strips of air dried deer bresaola 26 32

Classical Lasagne alla Bolognese 22 28

This world-famous pasta dish is inseparably linked to Bologna, Italy's capital of gastronomy. Did you know that even the ancient Romans - according to Apicius, who was a ancient roman philosopher and gastronm - already knew an early kind of Lasagne?

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

Sole fillets from the grill on a creamy mousseline of Jerusalem
artichokes, served with a delicate sauce of Franciacorta brut 44 50

Sauteed fillet of arctic char with Szechuan pepper on fennel
salad with Shitake mushrooms and curry- coconutsauce 42 48

Skewer of monkfish medallions with crispy panko on a bed
of leaf spinach with pickled garlic and black truffle sauce 46 52

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
Classical 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	34	40
<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 Black 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 7.--).</i>	
Grilled Irish Angus beef fillet, served as you choose either plain, in a red wine sauce or with herb butter	49
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
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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 38
with ham and Alpine cheese

Cordon bleu Montanara 39
with cheese, bacon, porcini mushrooms and ham

Cordon bleu Toscana 39
with cheese, ham, mozzarella, tomatoes and arugula

Cordon bleu Siciliana (medium spicy!) 39
with cheese, ham, bell peppers, hot peppers, onions and olives

Cordon bleu Tirolese 39
with cheese, smoked ham and dried tomatoes

Cordon bleu à la fribourgeoise 39
with Fribourg Vacherin cheese, ham and leek

Cordon bleu Delizioso 40
with Malögin cheese from Maloja, pickled courgettes and Tyrolean bacon

Cordon bleu Aglio 39
with cheese, ham, garlic, tomatoes and arugula

Cordon bleu Tartufo 40
with truffle cheese, ham and pears

Cordon bleu Caldo Inverno (spicy!!) 40
*with Taleggio cheese, Parmaham, artichokes and Nduja Calabrese
(= very spicy sausage from Calabria)*

Cordon bleu Vegetariano (V) 36
Cordon bleu of eggplant with Gorgonzola-cheese, tomatoes and arugula

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
- Homemade 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
Poached pear with winter spices on hazelnut sablé, served with warm chocolate sauce and with whipped cream	14
Homemade «Crème brûlée à la Grand-Mère» with marinated berries and whipped cream	14
Warm chocolate soufflé with a melting heart of red berries, served with vanilla ice cream and whipped cream	14
Warm apple tartelette with almond crumble, served with cinnamon ice cream and whipped cream	14
Tiramisù Hotel Maria - in a crispy interpretation by our chef, Andrea Chiari	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
Sole	North Atlantic	Bianchi, Zurich & Geronimi, St. Moritz (freshly caught)
Sea bass	North Atlantic	Bianchi, Zurich & Geronimi, St. Moritz (freshly caught)
Monk fish	North Atlantic	Bianchi, Zurich & Geronimi, St. Moritz (freshly caught)
Arctic char	Switzerland	Bianchi, Zurich & Geronimi, St. Moritz (trawl)
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)
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