

# 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, Matteo Patscheider and Vincenzo Grasso, 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

Hand-cut tartare of local veal with lime on grilled zucchini with delicate tuna sauce	26	32
Fried praline of Parmigiano Reggiano DOP on tomatoe carpaccio with oregano, Tropea onions and eggplant-mayonnaise with wild garlic (V)	26	32
Sashimi of house-smoked salmon with mountain herbs, marinated melon pearls and guacamole with Ponzu sauce (Ponzu = soy sauce, mirin, citrus fruits, rice vinegar)	26	32
King prawns sautéed in olive oil with tomatoes, garlic, chilli and peperoncini, served on bruschetta (moderately spicy)	24	30
Classic shrimp cocktail with Calypso sauce		16

## Salads

Medley of various seasonal salads, dressing of your choice (V)	11	16
Small green leaf salad with dressing of your choice (V)	8	12
Sciatt from Valtellina on a mixed seasonal salad with apple and blueberries, served with dressing of your choice (V)	12	18
Cesar Salad Mare with tempura-fried sole strips, served with croutons of garlic and anchovy, classical Cesar Dressing	24	30

## Soups

Double beef broth with julienne of vegetables and Sherry		10
Classical barley soup of the Grisons		13
Green pea velouté with crispy guanciale, served with tumeric crackers and Stracchino with oregano (Stracchino = creamy cheese of cow's milk from Emilia Romagna)		14

# Pasta ... e basta!

Spaghetti al pesto genovese in fragrant tomatoe sauce  
with stracciatella from burrata, almonds and olive powder (V) 26 32

Risotto with blueberries and diced sea bass in lemon thyme  
on creamy fonduta of Taleggio cheese 28 34

Homemade gnocchi alla piemontese with fonduta of  
Castelmagno cheese, dandelion greens and yellow tomatoes,  
served with Brisaola di Chiavenna 28 34

**Classic Lasagne alla Bolognese** 22 28

*This world-famous pasta dish is inseparably linked to Bologna, Italy's capital of gastronomy.*

**Pizzoccheri alla valtellinese** – according to a classic recipe  
from Teglio in Valtellina, the home of pizzoccheri (V) 24 30

**Home made Capuns Sursilvans** 25 31

(small portion: 3 pieces, large portion: 5 pieces)

*This typical speciality from the Grisons 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 with mediterranean tomato emulsion 44 50

Saltimbocca of perch fillets on leek mousseline with potatoes  
and sage in a sauce of yellow tomatoes 42 48

Skewer of crispy giant prawns in panko breading on cipollotti  
with lime, delicate curry sauce with coconut 44 50

Trout au bleu with melted butter or fried à la meunière 40  
*(The sauce meunière is served on the side)*

# Meat

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

## Veal

Veal piccata Milanese style with strips of ham and mushrooms	35	41
Classic Wiener-Schnitzel with cranberries	35	41
Sliced calf's liver alla Modenese with aged Modena Balsamic Vinegar and crispy Tropea onions	32	38
Sliced veal fillet with wild mushrooms Val Fex	34	40
Ossobuco (veal shank) alla Gremolata	34	40

*This excellent italian dish goes perfectly with mashed potatoes (+ CHF 10.--) or with our outstanding risotto alla milanese (+ CHF 12.--)*

## Beef

Tagliata of Swiss Prime Angus sirloin steak Café de Paris		47
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*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.--).*

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 (slightly spicy)		47

*Cubes of beef fillet with mushrooms and pickled gherkins, complemented by a slightly spicy paprika cream sauce. At Hotel Maria we serve the stroganoff **without** peppers!*

## For special occasions, or just because!

Classic **Chateaubriand** with Béarnaise sauce or green pepper 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 mozzarella Fior di Latte, sun-dried tomatoes with basil and Brisaola from Chiavenna</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
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
Assortment of refreshing parfaits of exotic fruits <i>(mango/passion fruit and chocolate/coconut) with marinated strawberries</i>	14
Lukewarm chocolate tarte with a liquid heart of red berries, served with vanilla ice cream and whipped cream	14
Classic Tiramisù – 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
Sea bass	North Atlantic	Bianchi, Zurich & Geronimi, St. Moritz (freshly caught)
Sole	Noth Atlantic	Bianchi, Zurich & Geronimi, St. Moritz (trawl)
Perch fillets	Switzerland	Bianchi, Zurich & Geronimi, St. Moritz (aquaculture)
Trout	Switzerland/Italy	Bianchi, Zurich & Geronimi, St. Moritz (aquaculture)
Salmon	Scotland	Bianchi, Zurich & Geronimi, St. Moritz (farmed)
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 and Romer's Bakery
Cheese and dairy products		Sennerei, Pontresina, Semadeni, Vicosoprano, Latteria Bregaglia, Vicosoprano and Pozzoli Castasegna