



# WELCOME AT SALASTRAINS *St. Moritz*

The hotel and restaurant Salastrains is located high above St. Moritz, in the heart of the famous ski area Corviglia. Enjoy the exceptional view over the mountains and lakes of the Engadin valley. The ski slopes and hiking trails end right in front of our door. Stay "over the top of the world" on over 2000 meters above sea level. Hospitality, comfort and pleasure combine at Salastrains and its wonderful surroundings to memorable holidays.

Bernhard & Corinna  
Nicolas, Fabian, Elena  
- Your family Kleger

& Sergio Testa



# APERRO ON TOP OF THE WORLD

*Anchoas*  
*By Martin Dalsass*  
*CHF 120.-*



*Tatar Crostini*  
*CHF 75.-*

*During truffle-season*  
*also with white Alba truffle:*  
*CHF 95.-*



*Premium Amur Caviar*  
*Blinis, Creme fraiche*  
*30g: CHF 100.-*  
*100g: CHF 320.-*



#salastrainsfeeling  
@salastrains.stmoritz

# SALASTRAINS IS A FEELING!





# **Appetizer**

<b>Selection of mixed air dried meat</b>	<b>36.00</b>
<b>Regional dried beef</b>	<b>36.00</b>
<b>Thinly sliced Parma ham with Burrata</b>	<b>34.00</b>

# **Soups**

<b>Mulligatawny Soup Indian curry soup with chicken and banana cubes</b>	<b>21.50</b>
<b>Onion soup with parmesan cheese and bread-crumbs</b>	<b>15.50</b>
<b>Traditional Grisons barley soup</b>	<b>15.50</b>
<b>Tomato soup</b>	<b>15.50</b>



CASTELLO LUIGI  
*The best essence of our vineyards.*



CASTELLO LUIGI

TICINO  
SWITZERLAND



# Salads

<b>Green leaf salad</b>	<b>14.50</b>
<b>Colorful mixed salad</b>	<b>17.50</b>
<b>Lamb's lettuce with egg, crispy bacon and mushrooms</b>	<b>26.50</b>
<b>Lettuce hearts „Mamma Pervinca“ with mozzarella, tomatoes, chicken and chanterelles</b>	<b>36.50</b>

**TO GET MORE INFORMATION ABOUT PROVENANCE AND ALLERGIES  
OF OUR DISHES PLEASE JUST ASK YOUR WAITER.**

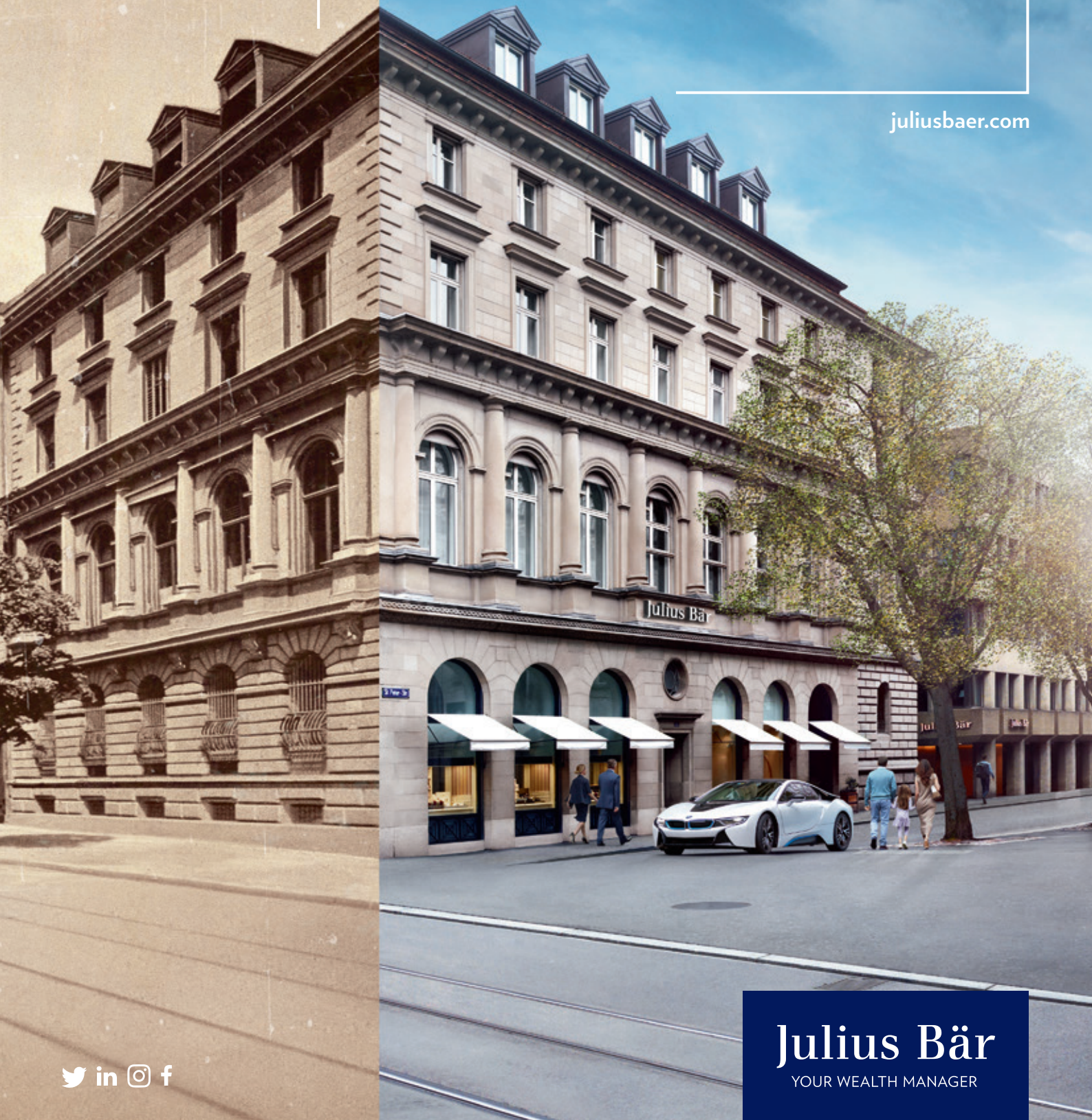
**All prices are in CHF and incl. VAT.**



BEI UNS HAT ZUKUNFT TRADITION.

WIE KÖNNEN WIR  
AUCH MORGEN  
FÜR SIE DA SEIN?

[juliusbaer.com](http://juliusbaer.com)





# Pasta

<b>Spaghetti with fresh tomatoes and basil</b>	<b>23.50</b>
<b>Spaghetti with minced meat</b>	<b>23.50</b>
<b>Spaghetti with garlic, oil and peperoncini</b>	<b>23.50</b>
<b>Ravioli with mushrooms and cherry tomatoes</b>	<b>36.50</b>
<b>Polenta with mushrooms</b>	<b>36.50</b>
<b>Homemade Pappardelle “Val Susauna” with ragout of venison and braised vegetables</b>	<b>44.50</b>
<b>Tomato-Risotto with king prawns and olives</b>	<b>44.50</b>
<b>Hainanese Mah Meh Oriental noodles with chicken, pork and veal</b>	<b>36.50 48.00</b>



Est. 1881



## From the sea

<b>“Moules frites bretagne” portion of mussels with French fries</b>	<b>42.00</b>
<b>Linguine “Salastrains” with lobster and fresh tomatoes</b>	<b>99.50</b>
<b>Creuse 3 pieces</b>	<b>25.00</b>
<b>6 pieces</b>	<b>43.50</b>
<b>Belon 3 pieces</b>	<b>41.50</b>
<b>6 pieces</b>	<b>73.50</b>

## Fish

<b>Fresh sole with sage, broccoli and new potatoes</b>	<b>62.50</b>
<b>Baked perch filets with tatar-sauce, potatoes and green lettuce</b>	<b>48.50</b>
<b>Sashimi Tunafish “Simona” Saku tuna with wasabi, ginger and soy sauce</b>	<b>56.50</b>

# ENDER SPORT

ST.MORITZ



*toni sailer*



# Traditional dainties

<b>Piccata veal escalope in egg, saffron risotto, mushrooms and cherry-tomatoes</b>	<b>48.00</b>
<b>Classic „Wienerschnitzel“ Breaded veal escalope With French fries and vegetables</b>	<b>49.50</b>
<b>„Cordon Bleu“ Breaded Veal filled with cheese and ham, French fries and vegetables</b>	<b>54.00</b>
<b>Fillet of beef „Cafe de Paris“ with French fries and vegetables</b>	<b>59.50</b>
<b>Boiled beef with apple purée, horse radish, leek and potatoes</b>	<b>48.50</b>
<b>Lamb shank braised with alpine herbs and vegetables</b>	<b>44.00</b>
<b>Traditional sliced veal Zurich style on a fine creamy sauce and roesti</b>	<b>49.50</b>
<b>Sausage of veal with coleslaw, baked foil potato and sour cream</b>	<b>32.50</b>

# GET YOUR OWN

Watch out  
you might  
be asked  
for drinks  
with it!





# Delicacies

<b>Fillet of venison on mushroom sauce with polenta, red cabbage and chestnuts</b>		<b>58.50</b>
<b>Venison carpaccio „Cipriani“ according to the recipe of the house</b>	<b>39.50</b>	<b>49.50</b>
<b>Terrine de Foie Gras Finest goose liver terrine</b>	<b>45.50</b>	<b>75.50</b>
<b>Graved salmon with horseradish</b>	<b>45.50</b>	<b>59.50</b>
<b>Tuna tartar with sesame</b>	<b>43.50</b>	<b>57.50</b>
<b>Steak de Boeuf “Tartare” Seasoned chopped fillet of beef</b>	<b>39.50</b>	<b>59.50</b>

# il Massimo del Caffè



[caffè-cerutti.com](http://caffè-cerutti.com)



**CERUTTI**  
*"il Caffè"*





## **Cheese**

<b>Choice of fresh cheese</b>	<b>26.00</b>	<b>38.00</b>
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## **Dessert**

<b>Apple strudel with vanilla sauce</b>	<b>15.50</b>
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<b>Cheese strudel with vanilla sauce</b>	<b>15.50</b>
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<b>Mousse au chocolat “Black and White”</b>	<b>18.50</b>
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<b>Tepid chocolate cake</b>	<b>24.50</b>
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<b>Crêpes “Papa Plinio”</b>	<b>33.50</b>
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<b>Tiramisù</b>	<b>18.50</b>
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<b>Gratinated raspberries</b>	<b>33.50</b>
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<b>Milles feuilles with Mascarpone cream and sour cherries</b>	<b>24.50</b>
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<b>Sina’s Kaiserschmarrn with marinated prunes</b>	<b>22.50</b>
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# Ende GUT, alles gut!\*

KLINIK GUT - seit 1929 Ihre Spezialklinik  
für Orthopädie und Unfallchirurgie

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 **swiss** olympic | APPROVED

  
**KLINIKGUT**

ST. MORITZ | FLÄSCH | CHUR | BUCHS | ZÜRICH | ASCONA

\*All's well that ends well! CLINIC GUT, your go-to clinic for orthopaedic and trauma surgery

\*Tutto è bene quel che finisce bene! CLINICA GUT, la vostra clinica specializzata in chirurgia ortopedica e traumatologica





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**VISIT ALSO**

**by family Kleger**





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