



**Sunstar**

SWISS HOTEL COLLECTION

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AROSA



# Dinner Menu

## Starters

### Cold Dishes

**Beef tartar** <sup>4,7,8,9,11</sup> large 33  
*with pickled vegetables and toasted baguette* small 24

**Gratinated goat cheese** <sup>7,8</sup> 15  
*with honey and rosemary figs*

**Salad buffet** <sup>7,8</sup> 12  
*at self service*

**Colorful salad bowl** 14  
*optional toppings:* +8  
*smoked salmon* <sup>3</sup>  
*sliced chicken breast* <sup>7</sup>  
*plant-based strips* <sup>13</sup>

### Warm Dishes

**Roasted Shank** <sup>4,8</sup> 16  
*served with Fleur de Sel and thyme*

**Beef consommé** <sup>1,4,7,10</sup> 13  
*served with vegetable pearls and sliced pancake strips*

**French onion soup** <sup>4,7,9,10</sup> 12

**Soup of the day** 10

## Main Courses

### Meat

<b>Beef entrecôte</b> <sup>7,11</sup> <i>served with French fries and green beans</i>	52
<b>Viennese veal schnitzel</b> <sup>1,4,7,8,12</sup> <i>served with cranberries and French fries</i>	48
<b>Chicken Coquelet rôti (25 minutes)</b> <sup>4,7,10</sup> <i>served with rosemary potatoes and oven vegetables</i>	42
<b>Quiche Lorraine</b> <sup>1,4,7,9</sup> <i>served with salad</i>	22
Main course from half board menu	35
Vegetarian main course from half board menu	28

### Fish

Catch of the day

# Burgers

## Burger

**DOC OTTO Burger** <sup>1,4,8,10,11</sup>  
*beef patty in a brioche bun with burger sauce,  
pickled red onions, lettuce, tomato and French fries* 35

**BLIND PIG Burger** <sup>1,4,8,10,11</sup>  
*Pulled pork shoulder in a brioche bun with BBQ sauce,  
pickled red onions, lettuce, tomato and French fries* 28

## Vegi Burger

**BEEF THIEF-Burger** <sup>1,4,8,10,11</sup>  
*Beyond patty in a brioche bun with burger sauce,  
pickled red onions, lettuce, gherkins, tomato and French fries* 32

## Dessert

### Sweets

<b>Profiteroles</b> <sup>1,4,7</sup> <i>with vanille ice-cream and chocolate sauce</i>	14
<b>Crème brûlée</b> <sup>1,7,9</sup> <i>with pickled orange fillets</i>	13
<b>Fresh fruit salad</b> <sup>allergen-free</sup>	12
<b>Dessert from half board menu</b>	12

### Cheese

<b>Cheese specialities</b> <sup>1,4,7,8</sup> <i>served with fig mustard and pear bread</i>	15
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### Ice-Cream

<b>Classics</b> <sup>7,8,13</sup> <i>vanilla, chocolate, strawberry, coffee, caramel, stracciatella, pistachio</i>	per scoop 5
<b>Sorbet</b> <sup>allergen-free</sup> <i>mango, raspberry, lemon</i>	per scoop 5
<i>whipped cream</i> <sup>7</sup>	+1.50

## Declaration of Origin

Product	Country
Veal	Switzerland
Beef	Switzerland
Poultry	Switzerland
Pork	Switzerland
Lamb	Ireland
Salmon	Norway
Deer	New Zealand

Our bread and pastry is produced in Switzerland.

<sup>1</sup> - Eggs / <sup>2</sup> - Peanuts / <sup>3</sup> - Fish / <sup>4</sup> - Cereals containing gluten / <sup>5</sup> - Crustaceans / <sup>6</sup> - Lupins / <sup>7</sup> - Milk / <sup>8</sup> - Tree nuts / <sup>9</sup> - Sulphur dioxide and sulphites / <sup>10</sup> - Celery / <sup>11</sup> - Mustard / <sup>12</sup> - Sesame seeds / <sup>13</sup> - Soy / <sup>14</sup> - Molluscs

All prices are in CHF, including VAT.

Our service team will be happy to provide information about ingredients that may cause allergies or intolerances.