





MENU


*Hotel Chesa Pool
Via da Platta 5
CH-7514 Fex*

Salads


TOMATO GARDEN WITH BERRIES

  Tomato, cherry, blackberries, and cashew nuts on tomato curd | 18


BUFFALO BURRATA WITH STRAWBERRY VARIATION

 Burrata served with strawberry chutney, crispy strawberries, and fresh strawberries with basil | 19

GRILLED LETTUCE

 Grilled romaine lettuce with lightly marinated carrots, oranges, pine nuts, and parmesan cheese | 18

SEASONAL CEVICHE

 Seasonal product of the day, sweet potato, crispy yuca, and leche de tigre (tiger's milk) | 18

Snacks



SOPAIPILLAS

  Fried pumpkin bread with pebre (Chilean spicy sauce), guacamole, and jam | 16



BEETROOT HUMMUS AND ROASTED CARROTS

Chickpea and beetroot dip, carrots, and dill, served with naan bread | 16

TACOS WITH CRISPY MUSHROOMS


  Crispy king oyster mushrooms, hoisin sauce, chipotle mayonnaise, and guacamole on a corn tortilla | 19

HARVEST CRUNCH



  Avocado and vegetables in tempura batter with tare sauce | 19

Starters

MEDITERRANEAN FALAFEL

 Fried chickpea balls with tzatziki | 23


AJO BLANCO, PEACH AND CHARRED FRUITS

  Almond cream, peach tartare, and charred fruits of the day | 21

GRILLED LEEK

 Leek confit with a light Béarnaise espuma | 24

WATERMELON CARPACCIO WITH SALTED CHEESE

 Anguria marinata, verdure fresche e albicocche con formaggio grattugiato | 21

POTATO MILLE-FEUILLE "A LA HUANCAÍNA"


Potatoes, cheese cream, quail egg, olives, and side salad | 22

Soups



SALMOREJO WITH TOMATO GUMMIES

Cold tomato soup with tomato jelly, basil granita, and garlic crumble | 19


DRAGON EGG

 Vegetable consommé with sautéed spinach, marinated egg, and Asian noodles | 24

MISOSHIRU OF DEATH


  Mushroom broth with miso and black trumpet mushrooms | 22

CREAM OF PEA SOUP

 Cream of peas with poached free-range egg yolk (slow-cooked at low temperature), asparagus, and fennel | 24

Pasta & Rico


RISOTTO "CACIO E PEPE"

 Creamy risotto inspired by the Roman classic "Cacio e Pepe", enhanced with aged cheese and black pepper | 32

BUCATINI ALLA PUTTANESCA



 Long pasta with vegetarian puttanesca sauce, Mediterranean herbs, and caper foam | 26

FRIED RICE




 Stir-fried rice with bean sprouts and egg | 28

Main Courses

SAUTÉED SEITAN

  Pan-seared seitan with onions and tomatoes, served with triple-cooked potatoes | 32

PILCO

   Bean stew with corn, white beans, and pumpkin | 34

AUBERGINE KATSU "NAPOLETANA"

Golden, crispy breaded eggplant with tomato and melted cheese, served with mashed potatoes | 32

HOUSE BURGER

Special sauce, grilled tomato, lettuce, cheese, and burger bun | 29

Fondue


CLASSIC CHEESE FONDUE | 42

with bread, potatoes, button mushrooms, pear, and pickled gherkins

Served only on the terrace or in the Chamineda

Desserts

CHOCOLATE CAKE

 with vanilla ice cream | 16

LEMON PIE

Lemon tart with raspberries and Italian meringue | 14

CARAMELIZED TORRIJA

Spanish-style French toast with hazelnut ice cream and coffee sauce | 16

COCONUT & LAVENDER PANNA COTTA

   with seasonal fruit marinated in Amaretto | 14

SORBET WITH CAVA | 14

CHEESE PLATTER

Selection of various types of cheese, walnuts, and jam | 17



 *Vegan*

 *Gluten-free*

 *Lactose-free*

Our staff will be happy to inform you about food allergens.