



Starters and Soups

Homestyle salad (V) (G) (GF)	13.-
green salad carrots tomatoes French dressing with lime	
Beetroot and pear salad (V) (G) (GF)	19.-
goat cheese pistachios rocket salad	
Burrata (V) (G) (GF)	18.-
pepper gazpacho tomatoes basil	
Beef tartare special (GF)	25.-
100 g smoked mayonnaise mushrooms cocoa focaccia	
Tuna tartare	24.-
yellowfin tuna salad avocado ponzu dressing	
Chicken soup	14.-
chicken consommé mushrooms confited egg yolk	
Sweet potato soup (V)	13.-
sweet potato coconut milk caraway lime lentils	

COMING SOON
THE «SOCIAL GOURMET TABLE»
SPECIAL CHEF MENU - WITH OR WITHOUT
WINE PAIRING.

ASK FOR OUR
WEEKLY CHANGING
SPECIALS
ON THE CHALKBOARD

As we are always guided by available fresh products on the market and the creative whims of our chefs, individual dishes may vary.

Declaration

(V) vegetarian (G) nuts (GF) gluten free (DF) dairy free

Beef / Pork / Veal Switzerland / Italy | **Chicken** Switzerland / Brazil | **Eggs and dairy products** Switzerland (regional) / Italy | **Fish of the day / Tuna**

Mediterranean / Middle East Atlantic / Western Pacific North East Atlantic. In case of allergies and intolerances our team will inform you. All prices in CHF, incl. VAT 7,7 %.

ADDITIONAL FROM 6 PM

Onsen-egg (V) (GF)	23.-
potato foam roasted onions tartufata with black truffles	+7.-
Medulary bone from the oven (warm)	14.-
herb butter bread	with Vodkashot +5.-

Tapas & more

Homestyle French fries (V) (GF)	14.-
potatoes truffle oil parmesan	
Fish & Chips	18.-
fish French fries tartar sauce beer butter	
Caprese basket (V) (GF)	14.-
parmesan olive tapenade tomato mozzarella	
Bao Buns «triple»	19.-
vegetables beef pulled pork	
Black Tiger shrimps	16.-
tempura batter Thai BBQ cucumber	
Samosas (V)	17.-
spinach ricotta chickpea dip	
Roasted pimientos de padron (V) (GF) (DF)	9.-
fleur de Sel	
Falafel (V)	15.-
chickpeas cucumber mint yogurt dip	
Empanadas	17.-
corn beef sour cream	



Main dishes

- Ceasar Salat**  27.-
salad | chicken | egg | bacon
- Ramen**   32.-
hearty broth | pasta | chicken | cilantro
sesame seeds | sprouts | mushrooms | egg
- Club sandwich**  29.-
toast | chicken | bacon | egg | sweet potato fries
- homestyle Beef Burger** 32.-
beef | cheese | bacon | marinated onion | French fries



Pasta HOMEMADE

- Sardinian gnocchi «Malloreddus»**  28.-
anchovies | tomatoes | basil | capers | lardon
- Truffle Tagliatelle**  36.-
cream | parmesan | pepper | black truffle
- PopUp² Pasta**   29.-
pine nuts | tomatoes | basil | burrata

ADDITIONAL FROM 6 PM

- Cod fillet** 37.-
smoked cabbage | croissant-sauce | pear | mussels
- Pulpo** 36.-
pumpkin | kumquat puree | chlotte | new potatoes
sponge
- King oyster mushrooms**  32.-
almond pesto | roasted tomatoes | spinach dumplings |
- Wiener Schnitzel «Lukasz Style»** 43.-
potatoes | veal | cucumber | sour cream
- Crispy pork belly** 32.-
quince | port wine | sweet potato | brussels sprouts
- Dry Aged Rib Eye matured over 28 days** 59.-
leek | bone marrow jus | morel | celery truffle | potato

**HANUELI RECOMMENDS:
THE MARROWBONE WITH LUKASZ'S
REFINED HERB CRUST IS HARD TO
RESIST. FOLLOWED BY A MATURED
RYB EYESTEAK FROM OUR BRAND
NEW DRY AGER IS A PURE DELIGHT!**

We have wines made from our own grapes



Pizza

Pizza Agostino	27.-
mozzarella mascarpone rocket salad raw dried ham ramatini tomatoes parmesan	
Mare e Monti	28.-
½ calzone champignons artichokes spicy salami ½ pizza prawns garlic frutti di mare	
Diavola	24.-
tomato sauce mozzarella capers anchovies	
Napoli (V)	23.-
Tomatensauce Mozzarella Kapern Sardellen	
Quattro Stagione	24.-
tomato sauce mozzarella cooked ham mushrooms artichokes bell pepper	
Caprese (V)	24.-
tomato sauce mozzarella ramatini tomatoes mozzarella di bufala basil pesto	
Fiorentina	23.-
tomato sauce mozzarella spinach bacon egg	
Boscaiola (V)	25.-
tomato sauce mozzarella porcini mushrooms bacon ramatinitomatoes parmesan nuts	
Quattro Formaggi (V)	24.-
mozzarella scamorza parmesan gorgonzola	
Svezia	27.-
tomato sauce mozzarella capers red onion smoked salmon cream cheese	
Vegetariana (V)	25.-
tomato sauce mozzarella aubergine artichokes paprika mushrooms	
Hawaii	24.-
tomato sauce mozzarella cooked ham pineapple curry powder	
Tonno	24.-
tomato sauce mozzarella tuna capers onions	
Tartufo	35.-
tomato sauce mozzarella beef black truffle onion mascarpone	

Dessert

Cheese variation (V)	17.-
three kinds of cheese from the alp dairy in Pontresina pear bread fig moustard	
Affogato (GF)	8.-
vanilla ice cream espresso	
Fior di Latte with Braulio (GF)	10.-
milk ice cream herb liqueur	
homestyle Praline (GF)	per piece 2.-
small assortment to your coffee - also to go	
various ice cream and sorbet	ice cream 5.- sorbet 4.-
per scoop	extra whipped cream +1.50
Passionfruit panna cotta	12.-
strawberry sauce salted caramel crunch	
Apricot tart	14.-
apricot «fior di latte» ice cream sauce Anglais	
chocolate mousse (V)	15.-
passionfruit sorbet sweet chestnut puree	
Tiramisu (V)	16.-
almond biscuit coffee ice cream mascarpone cocoa meringue espresso	
Broken chocolate (V) (GF)	6.50 13.-
100 g 200 g - also available in our sweet gift bags	



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 (f) PopUp Silvaplana (i) popup_silvaplana