



WELCOME TO HOTEL MALOJA KULM

Perched in a strategic location on the Maloja Pass, this historic hotel has long served as a key stopover for travelers crossing the Alps, linking Northern and Southern Europe.

Originally a simple rest stop for merchants, it has, over the centuries, transformed into a prestigious retreat for intellectuals, artists, and prominent figures—surrounded by the breathtaking landscapes that once inspired guests such as Charlie Chaplin, Arturo Toscanini, and Clementine Churchill.

Today, Maloja Kulm embodies the perfect harmony between the authenticity of the past and the comfort of the present, offering guests a unique experience that seamlessly blends tradition and innovation with elegance and warmth.

Our cuisine is a refined encounter between heritage and creativity, driven by a deep respect for seasonality and for the exceptional ingredients of the Val Bregaglia region.

Every ingredient is carefully chosen, with a strong preference for fresh, local products sourced directly from producers who share our passion for quality and harmony with nature.

Each dish we serve reflects this philosophy—a culinary journey that celebrates the richness of our land and our commitment to excellence, designed to showcase authentic, honest, and unforgettable flavors.





INSALATE / SALATE / SALADS

Insalata di spinacino al Parmigiano Reggiano, lamponi e nocciole
Spinatsalat mit Parmigiano Reggiano, frischen Himbeeren und gerösteten Haselnüssen
Baby spinach leaves salad with Parmigiano Reggiano, fresh raspberries and roasted
hazelnuts

18 chf.

Insalata verde

Grüner Salat

Green salad

12 chf.

Insalata mista

Gemischter Salat

Mixed salad

15 chf.





ZUPPE / SUPPEN / SOUPS

Crema di zucca e i suoi semi tostati

Kürbiscremesuppe mit gerösteten Kürbiskernen

Pumpkin cream soup with toasted pumpkin seeds

15 chf.

Zuppa d'orzo Grigionese

Bündner Gerstensuppe

Grisons barley soup

16 chf.

Zuppetta di ceci al rosmarino

Kichererbsensuppe mit Rosmarin

Chickpea soup scented with rosemary

15 chf.





ANTIPASTI / VORSPEISEN / STARTERS

Tagliere di salumi e formaggi Bregagliotti

Platte mit verschiedenen Wurstwaren und Käse

Selection of Bregaglia cold cuts and cheeses

28 chf.

Tartare di manzo, carciofi grigliati e chips di patata

Rindstatar mit gegrillten Artischocken und Kartoffelchips

Beef tartare with grilled artichokes and potato chips

28 chf.

Prosciutto cotto di anatra, arancia e insalatina di inverno

Gekochter Entenschinken mit Orange und Wintersalat

Cooked duck ham with orange and winter salad

26 chf.





ANTIPASTI / VORSPEISEN / STARTERS

Ovetto fritto-crudo, fonduta di Bregaglia Stagionato e spinacino

Knuspriges Ei mit flüssigem Dotter, Fondue aus gereiftem Bregagliakäse und jungem Spinat

Crispy soft-fried egg with aged Bregaglia cheese fondue and baby spinach leaves

22 chf.

Hummus di ceci, pane carasau e pinzimonio di verdure di stagione

Kichererbsen-Hummus mit Pane Carasau und saisonalem Gemüse- bâtonnet

Chickpea hummus with pane carasau and seasonal vegetable bâtonnet

22 chf.





PRIMI PIATTI / ERSTE GÄNGE / FIRST COURSES

Risotto allo zafferano, sugo di ossobuco di vitello e gremolada

Safranrisotto mit Kalbshaxensauce und Gremolada

Saffron risotto with veal ossobuco sauce and gremolada

32 chf.

Tagliatelle paglia e fieno con ragù della nonna

„Stroh und Heu“ Tagliatelle mit Omas traditionellem Ragù

“Straw and Hay” Tagliatelle with Grandma’s Traditional Ragù

25 chf.

Tortelloni al capriolo, burro, salvia e mirtilli

Reh-Tortelloni mit Butter, Salbei und Blaubeeren

Deer Tortelloni with butter, sage and blueberries

28 chf.

Pizzoccheri Valtellinesi

Traditionelle Veltliner Pizzoccheri

Traditional Valtellina Pizzoccheri

26 chf.





PORTATE PRINCIPALI / HAUPTGERICHTE / MAIN COURSES

Costoletta di vitello alla Milanese, patate al forno

Mailänder Kalbskotelett mit Ofenkartoffeln

Milanese-style veal chop with roasted potatoes

54 chf.

Tagliata di cervo ai funghi porcini, polenta taragna

Hirsch – Tagliata mit Steinpilzen und Polenta Taragna

Venison - Tagliata with porcini mushrooms and Polenta Taragna

48 chf.

Pluma di Patanegra grigliata, prugne e cavolo cinese

Gegrillte Iberico Schwein Pluma mit Pflaumen und Chinakohl

Grilled Iberian Pork Pluma with plums and Chinese cabbage

48 chf.





PORTATE PRINCIPALI / HAUPTGERICHTE / MAIN COURSES

Lucioperca cotto sulla pelle, salsa al limone e capperi, sedano rapa e cavolo nero
Zander Filet auf der Haut gebraten, mit Zitronen-Kapern-Sauce, Sellerie und Schwarzkohl
Skin-seared Zander Fillet with lemon-caper sauce, celeriac and black cabbage

46 chf.

Formaggio “Cagiol” alla piastra, scarola, uvetta e pinoli

Gegrillter “Cagiol”, junger Käse aus dem Bergell, mit Endivie, Rosinen und Pinienkernen
Grilled “Cagiol”, young chees from the Bregaglia Valley, with escarole, raisins and pine nuts

32 chf.





ORIGINE DEI PRODOTTI HERKUNFT DER PRODUKTE ORIGIN OF THE PRODUCTS

Origin statement:

The beef we use comes from farms in Switzerland, the EU, and Paraguay.

Veal comes from Switzerland and the EU.

Game originates from Switzerland, the EU and New Zealand.

Pork comes from Switzerland and the EU.

Fish comes from Switzerland and Norway.

The bread we serve is from the Bregaglia Valley.

If you wish to know whether any allergenic ingredients are present (or might be present) in the dishes listed on our menu, our staff will be happy to provide you with all relevant information.

Please note that the service of alcoholic beverages to persons under 18 years of age is prohibited.

