



## 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.*



# Menu Degustazione

Chf 80.- a persona, si consiglia per tutto il tavolo

“This menu is born as a journey through the four elements that shape our landscape.

The **Earth, Terra**, generous and authentic, that nourishes.

The **Fire, Fuoco**, that transforms and intensifies.

The **Lake, Lago**, a silent guardian of balance and depth.

The **Air, Aria**, light and carrying scents and memories.

Four courses that tell the story of the Alpine territory through local and seasonal ingredients, enhanced by careful, respectful, and sincere craftsmanship”



## ***Terra***

Ovetto in camicia, cime di rapa e fonduta di Badile al tartufo nero  
Pochiertes Ei, Stängelkohl und Badile-Käsefondue mit schwarzem Trüffel  
Poached egg, turnip greens and Badile cheese fondue with black truffle



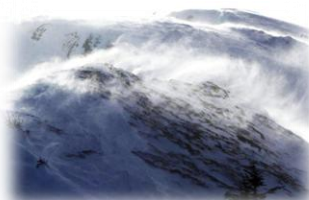
## ***Fuoco***

Risotto all'asparago verde, vaniglia e trota locale affumicata  
Risotto mit grünem Spargel, Vanille und einheimischer geräucherte Forelle  
Risotto with green asparagus, vanilla and local trout



## ***Lago***

Filetto di Salmerino alpino al burro e salvia, cavolfiori e limone  
Alpen Saibling Filet mit Butter und Salbei, Blumenkohl und Zitrone  
Alpine char fillet with butter and sage, cauliflower, and lemon



## ***Aria***

Mousse al miele di Bregaglia, rabarbaro e crumble di mandorle al timo.  
Mousse mit Bregaglia-Honig, Rhabarber und Mandel-Crumble mit Thymian.  
Mousse with Bregaglia honey, rhubarb and thyme almond crumble.



## INSALATE / SALATE / SALADS

### Insalata verde

Grüner Salat

Green salad

*12 chf.*

### Insalata mista

Gemischter Salat

Mixed salad

*15 chf.*

## ZUPPE / SUPPEN / SOUPS

Crema di piselli novelli, panna acida e crostini di pane all'origano

Crème aus jungen Erbsen, Sauerrahm und Oregano-Croûtons

Cream of young peas with sour cream and oregano croutons

*15 chf.*

### Zuppa d'orzo Grigionese

Bündner Gerstensuppe

Grisons barley soup

*16 chf.*





## ANTIPASTI / VORSPEISEN / STARTERS

### Tagliere di salumi e formaggi Bregagliotti

Platte mit verschiedenen Wurstwaren und Käse aus dem Bergell

Selection of Bregaglia cold cuts and cheeses

*28 chf.*

### Vitello cotto rosa con salsa tonnata e fondo bruno

Rosa gebratenes Kalbfleisch mit Thunfischsauce und Bratensauce

Pink roasted veal with tuna sauce and jus

*34chf.*

### Oveto in camicia, cime di rapa e fonduta di Badile al tartufo nero

Pochiertes Ei, Stängelkohl und Badile-Käsefondue mit schwarzem Trüffel

Poached egg, turnip greens and Badile cheese fondue with black truffle

*26 chf.*





## ANTIPASTI / VORSPEISEN / STARTERS

Flan ai carciofi, crema di pane di segale e guanciaie croccante

Artischockenflan, Roggenbrotcreme und knuspriger Guanciaie

Artichoke flan, rye bread cream and crispy guanciaie

*22 chf.*

Orto ad arte

Verdura di stagione cotta e cruda, frutta fresca e germogli

Saisonales Gemüse, roh und gegart, frische Früchte und Sprossen

Seasonal vegetables, cooked and raw, fresh fruit and sprouts

*24 chf.*





## PRIMI PIATTI / ERSTE GÄNGE / FIRST COURSES

Risotto all'asparago verde, vaniglia e trota locale affumicata

Risotto mit grünem Spargel, Vanille und einheimischer geräucherte Forelle

Risotto with green asparagus, vanilla and local smoked trout

*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.*

Gnocchetti di patate fatti in casa al ragù di capriolo e fave

Hausgemachte Kartoffelgnocchetti mit Rehragù und Saubohnen

Homemade potato gnocchetti with venison ragù and broad beans

*32 chf.*

Pizzoccheri Valtellinesi

Traditionelle Veltliner Pizzoccheri

Traditional Valtellina Pizzoccheri

*26 chf.*





## PORTATE PRINCIPALI / HAUPTGERICHTE / MAIN COURSES

Controfiletto di agnello, cipolla rossa cotta nel sale e nocciola

Lammrücken, rote Zwiebel im Salz gegart und Haselnuss

Lamb sirloin, red onion baked in salt, and hazelnut

*52 chf.*

Suprema di faraona, radicchio tardivo, pinoli e riduzione al marsala

Maishähnchenbrust, Spät-Radicchio, Pinienkerne und Marsala-Reduktion

Guinea fowl supreme, late radicchio, pine nuts, and Marsala reduction

*44 chf.*

Petto d'anatra, il suo fondo, mirtillo e pak-choi

Entenbrust, dazugehörige Sauce, Heidelbeere und Pak Choi

Duck breast, its jus, blueberry, and pak choi

*48 chf.*





## PORTATE PRINCIPALI / HAUPTGERICHTE / MAIN COURSES

**Filetto di Salmerino alpino al burro e salvia, cavolfiori e limone**

Alpen Saibling Filet mit Butter und Salbei, Blumenkohl und Zitrone

Alpine char fillet with butter and sage, cauliflower, and lemon

*44 chf.*

**Sedano rapa marinato alla salsa di soia arrostito,  
salsa al dragoncello e Parmigiano Reggiano, purea di patate**

Marinierter, gerösteter Sellerie mit Sojasauce,

Estragon-Parmesan-Sauce und Kartoffelpüree

Marinated roasted celeriac with soy sauce,

tarragon and Parmigiano Reggiano sauce, and mashed potatoes

*32 chf.*





# ORIGINE DEI PRODOTTI HERKUNFT DER PRODUKTE ORIGIN OF THE PRODUCTS

## Origin statement:

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

Veal comes from Switzerland.

Game originates from Switzerland and EU.

Pork comes from Switzerland.

Fish comes from Switzerland.

Duck comes from Switzerland and EU.

Lamb comes from Switzerland, EU and New Zealand.

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.

