# 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.*

MALOJA KULM

HOSPITALITY IN ENGADIN

# INSALATE / SALATE / SALADS

Insalata verde. Variazione di insalate di stagione

Grüner Salat. Auswahl an saisonalen Salaten

Green salad. Assortment of seasonal salads

*12chf.*

Insalata mista. Variazione di insalate e verdure crude di stagione

Gemischter Salat. Auswahl an Salaten und rohem Gemüse der Saison

Mixed salad. Assortment of seasonal salads and raw vegetables

*15chf.*

Insalata di verza con pere, uvetta e pinoli e melograno

Wirsing-Salat mit Birnen, Rosinen, Pinienkernen und Granatapfel

Savoy cabbage salad with pears, raisins, pine nuts, and pomegranate

*20 chf.*

# ZUPPE / SUPPEN / SOUPS

Crema di zucca, mandorle tostate

Kürbiscremesuppe mit gerösteten Mandeln

Pumpkin soup with toasted almonds

*16chf.*

Zuppa d'orzo grigionese

Bündner Gerstensuppe

Graubünden barley soup

*16chf.*

# 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

*normal 26 chf. / small 20 chf*

Tartare di manzo, salsa alla senape e miele, pane croccante

Rindertartar mit Senf-Honig-Sauce und knusprigem Brot

Beef tartare, mustard and honey sauce, crispy bread

*130 gr 30chf. / 90 gr 24chf*

Ovetto in camicia, crema di castagne, formaggio di capra e spinaci

Pochiertes Ei, Kastaniencreme, Ziegenkäse und Spinat

Poached egg, chestnut purée, goat's cheese and spinach

*22 chf.*

Flan ai porri, crema di patate e chips di patate viola

Lauchflan, Kartoffelcreme und Chips aus lila Kartoffeln

Leek flan, potato cream and purple potato crisps

*22 chf.*

Sciatt di formaggio Cagiol e farina di polenta, radicchio scottato all'aceto balsamico

Sciatt aus Cagiol-Käse und Polenta-Mehl, in Balsamico-Essig blanchierter Radicchio

Sciatt made with Cagiol cheese and polenta flour, radicchio seared in balsamic vinegar

*22 chf*

# PRIMI PIATTI / ERSTE GÄNGE / FIRST COURSES

Risotto ai funghi porcini e polvere di mirtilli

Risotto mit Steinpilzen und Heidelbeerpulver

Risotto with porcini mushrooms and blueberry powder

*32chf.*

Tagliatelle al fondo di selvaggina, capriolo scottato e finferli

Tagliatelle mit Wildfond, kurz angebratenem Rehfleisch und Pfifferlingen

Tagliatelle with game stock, seared roe deer and chanterelle mushrooms

*32chf*

Gnocchetti di patate e castagne al burro e salvia con fonduta di formaggio Bregaglia e guanciale croccante

Kartoffel-Kastanien-Gnocchetti in Butter und Salbei mit Bregaglia-Käsefondue und knusprigem Guanciale

Potato and chestnut gnocchetti with butter and sage, served with Bregaglia cheese fondue and crispy guanciale

*normal 26 chf. / small 20 chf*

Pizzoccheri Valtellinesi

Traditionelle Veltliner Pizzoccheri

Traditional Valtellina Pizzoccheri

*normal 26chf. / small 20 chf*

# PORTATE PRINCIPALI /
# HAUPTGERICHTE / MAIN COURSES

Costolette di cervo al burro, crauto viola stufato, cavoletti di bruxelles e spatzli
Hirschkoteletts in Butter, geschmortes rotes Sauerkraut, Rosenkohl und Spätzli
Venison chops in butter, stewed red sauerkraut, Brussels sprouts and spätzli
*52chf.*

Sminuzzato di vitello alla Zurighese con rosti di patate
Kalbsgeschnetzeltes nach Zürcher Art mit Kartoffelrösti
Zurich-style minced veal with potato rösti
*normal 52 chf. / small 44 chf*

Capuns di verza ripieni di carne, la loro salsa e purea di patate
Mit Fleisch gefüllte Wirsing-Capuns, in eigener Soße und mit Kartoffelpüree
Meat-stuffed savoy cabbage capuns, served with their own sauce and potato purée
*38chf.*

Filetto di trota "alla mugnaia" con zucca al forno e bietole saltate
Forellenfilet „alla mugnaia" mit gebackenem Kürbis und sautiertem Mangold
Trout fillet "à la meunière" with roast pumpkin and sautéed Swiss chard
*normal 44 chf. / small 34chf*

Guancetta di vitello brasata al vino valtellinese, polenta morbida e carote baby
In Valtellina-Wein geschmorte Kalbsbacke, weiche Polenta und Baby-Möhren
Veal cheek braised in Valtellina wine, soft polenta and baby carrots
*48 chf.*

# ORIGINE DEI PRODOTTI
# HERKUNFT DER PRODUKTE
# ORIGIN OF THE PRODUCTS

## Origin statement:

The beef we use comes from farms in Switzerland, EU, Uruguay and Paraguay
Veal comes from Switzerland and EU
Pork comes from Switzerland and EU
Fish comes from Switzerland and EU
Game comes from Switzerland and EU

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.