





# MENU

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

*Chesa Pool's Terrace  
EVERY DAY FROM 12:00 TO 16:00*

## *Mezze and Snacks*

Labneh with Baba Ganoush and unleavened bread | 13

  Hummus with roasted aubergine and preserved lemons | 11

Hamburger with red beans patty, caramelized onion, cheddar and pickles served with fries and coleslaw salad | 26

Wrap with lettuce, green onion mayonnaise, crispy onion, carrots, tomatoes, cucumber and served with tzatziki | 24



## *Pizzas*



Nettles and burrata | 22


 Parsley, zucchini and tomato | 19



Beetroot, halloumi and pumpkin seeds pesto with rucola | 21

## *Salads*






  Green salad with focaccia | 8/12

  Red cabbage and peach salad | 10


 Cucumber and green beans salad with grilled cheese | 16

  Tomato, red onion, portulaca and oxalis salad with pumpkin oil | 12

## Soups

-   Peas and spring potato soup | 15
-   Chilled cream of corn soup with basil and cucumber salad | 14
-  Summer barley and legume minestrone | 16



## Pasta and Gnocchi

-  Spaghetti with fermented lemon and spinach | 22
- Buckwheat gnocchi with black cale, sage and gorgonzola | 26
- Macaroni with broccoli and sbrinz | 18


## Fondue

- Classic cheese fondue | 35
- only served on the terrace or in the Chamineda***

## Sweets

- Apricot sweet gnocchi with sour cream and crumble | 14
-  Strawberries catalan cream | 13
- Chocolate biscuits with raspberries ice cream | 15
-  Hay ice cream with smoked strawberries and milk chips | 16

## Cakes

- Baklava quark cake | 9
- Blueberry cake | 7
-  Vegan peach cake | 8
- Engadine nut tart | 10



vegan








gluten free

Our staff will be happy to provide any information about allergens.







*Chesa Pool's Kitchen*  
**DAILY FROM 18:00 TO 20:30**

*Snacks*




-   Hummus with roasted aubergine and preserved lemons | 11  
Nettles and burrata picea | 22  
 Summer barley and legume minestrone | 16  
  Green salad with focaccia | 8/12

*Main course*

*CHF 28 each*

- Swiss chard and chiccory gnudi with kefir and radishes  
  Spring potato, green beans and basil  
 Mashed potatoes with nettles and garlic buds  
Red cabbage gnocchi with smoked ricotta, cured yolk and fermented white asparagus  
Black spaghetti, carrots, mountain spinach and Sbrinz  
 Corn macaroni with chards, lemon and caramelized walnuts  
  Steamed aubergine, barberry and hazelnuts

*Dessert*

- Apricot sweet gnocchi with sour cream and crumble | 14  
 Strawberries catalan cream | 13  
 Buckwheat crepes with pears and blackberries | 16  
 Hay ice cream with smoked strawberries and milk chips | 16

## Fondue

Classic cheese fondue | 35  
**only served in the Chamineda**

## Our menus

6-course tasting menu\* | 65  
**only on pre-order**

2-course lunch menu | 38  
**from 12:00 to 16:00**  
**Selection from the evening menu**  
**only applies if all guests at the table choose the same thing**

3-course dinner menu | 52  
**from 18:00 to 20:30**  
**only applies if all guests at the table choose the same thing**

*\*A perfectly balanced combination of our finest dishes with an extra greeting from the kitchen and a surprise at the end.*



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*All prices in CHF, including VAT*

