RÄTIA

Hotel - Restaurant, Filisur

Dear guests

It is passion and joy that inspires us.

We, Jurarat and Bruno Tipparat and our team, wish you a warm welcome to the Rätia. We are pleased to introduce you to our newly designed menu, which reflects our Swiss-Thai roots.

Good quality, as well as sustainable handling and purchasing of food are very important to us. We pay attention to a balanced, seasonal offer, which is characterized by authenticity. Our kitchen team is responsible for this. Our "Cuisine du Marché" forms the basis of the wide range of fine offers for you.

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Salads

Seasonal lettuce with homemade croutons	10.50
Colorful mixed salad with homemade croutons	12.50
Tomato salad with onions with basil pesto and balsamic dressing	12.00

Our salad dressings:
House dressing, French vinaigrette, balsamic vinegar, or vinegar and olive oil

Homemade soups

Clear beef bouillon with fresh herbs and homemade pancake stripes	12.00
Vegetable Bouillon nature	11.00
Fresh tomato soup with basil pesto and cream	11.50

Appetizers

Bruschetta Rätia House bread toasted with fresh diced tomatoes, basil, onions, and homemade basil pesto	15.00
Tomato caprese with mozzarella and homemade basil pesto	16.50
Fine beef tartare chopped by hand (70g), garnished with toasted house bread and butter	23.50
Beef carpaccio with freshly grated Parmesan, capers, cherry tomatoes, and arugula, marinated with olive oil and dark balsamic vinegar	23.50
Thai spring rolls, 3 pieces, homemade with sweet chilli sauce	16.00
Thai-Variation, homemade spring rolls with sweet chili sauce, fine chicken toast (Khanom Pang Kai) with sweet chili sauce, chicken skewers with peanut sauce	18.00

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Grisons specialties

Capuns Sursilvans with porcini mushrooms, chard-wrapped dough rolls with dried meat, onions, and herbs, with porcini mushrooms, baked with cheese in the oven 29.00

Pizzoccheri Valtelina, tasty stew with buckwheat noodles, potatoes, spinach and cheese 28.00

Grisons platter, with Bündnerfleisch (air dried beef), raw ham, Copa, farmer's bacon and mountain cheese, richly garnished, with pear bread 25.00/P

Grison Deer Salsiz (sausage), sliced or to slice yourself with house bread, richly garnished 17.00

Cold main courses

Salad plate with egg 19.50

Garnished tuna salad 22.00

Fine beef tartare, chopped by hand, garnished with toasted house bread and butter

- Portion (210g), with egg yolk 39.00
- Portion (210g), without egg yolk 37.00

Fitness plate

Colorful salad plate

- with 3 spring rolls (vegetarian and/or meat) 27.00
- with chicken strips 28.00
- with plain pork schnitzel, with herb butter 26.50
- with plain veal escalope, with herb butter 42.00
- with black tiger shrimps 34.50

Our salad dressings:
House dressing, French vinaigrette, balsamic vinegar, or vinegar and olive oil

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From the grill and from the pan

Cordon Bleu Maison 350g, filled with ham and Swiss mountain cheese, with French fries

- from the pig (CH) 36.50
- from the veal (CH) 49.00

Breaded pork schnitzel from kidney piece (CH) with French fries 29.50

Wiener Schnitzel from veal (CH) with French fries 43.00

Entrecôte (CH/IRL/ARG) 200g (without fat)

- with **homemade truffle sauce** (Swiss truffles) and country fries 46.00

Zurich-style veal slices with homemade "Rösti" (hash browns) 45.00

Schnitzel on cream sauce with spaetzle

- from the pig (CH) 29.50
- from the veal (CH) 43.00

Our main courses are always accompanied by a bouquet of seasonal market vegetables

Pasta e basta

Spaghetti al dente

Aglio, with olive oil and peperoncini 21.00

Napoli, with fruity tomato sauce and fresh basil 21.00

Carbonara, with bacon, onions, egg, and freshly grated parmesan 26.00

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Delicious Thai dishes

Thai curries

Käng Ped - Red Thai curry with bamboo, vegetables, and jasmine rice

or

Käng Khiew Wan - Green Thai curry with Thai eggplant, vegetables, and jasmine rice

We serve the following variants of curries:

• with tofu	29.00
• only with vegetables	28.00
• with chicken	31.00
• with beef from the entrecôte	37.00
• with Black Tiger shrimps	36.00

Kau Pad - Fried jasmine rice with eggs, vegetables, and separate sauce, garnished

• with tofu	29.00
• with chicken	31.00
• with pork	28.50
• with Black Tiger shrimps	36.00

Asia Wok - Broccoli, cauliflower, kohlrabi, pepperoni, onions, and jasmine rice

• only with vegetables	28.00
• with beef from the entrecôte	37.00
• with Black Tiger shrimps	36.00

Children's plate

Globi breaded schnitzel with French fries and vegetables	16.50
Bubu Chicken nuggets with French fries and vegetables	16.50
Jogi Children's pizza with ham and salad	15.00
Popeye Spaghetti with tomato sauce and salad	15.00

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Pizza

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Margherita (tomato, mozarella)	15.50	17.50
Marinara (garlic)	16.50	18.50
Al Funghi (champignons)	18.50	20.50
Vegi (different vegetables)	23.00	25.00
Prosciutto (ham)	19.00	21.00
Borabora (ham, champignons)	20.00	22.00
Diavolo (picante salami, pepperoncini)	20.00	22.00
Mafiosi (salami, olives)	20.00	22.00
Napoli (anchovies, capers)	20.50	22.50
Hawaii (ham, pineapple)	20.50	22.50
Milano (salami,gorgonzola)	21.00	23.00
Tirolese (bacon, onions)	21.00	23.00
Tonno (tuna, onions)	21.00	23.00
Contadina (salami, champignons, spinach)	22.00	24.00
Mare (5 Black Tiger Shrimps, spinach)	28.00	30.00
Prosciutto Crudo (roh ham, arugula, parmesan)	25.00	27.00
Quattro Stagioni (ham, champignons, pepperoni, artichokes)	23.00	25.00
Calzone (ham, champignons, spinach, egg)		29.00

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OPEN WINES

White wines	2dl	5dl
FECHY AOC, Riem	11.80	29.50
FENDANT Chantepleur AOC, Gilliard	12.00	30.00
ST. SAPHORIN AOC, Fonjallaz	12.80	32.00
BIANCO DI MERLOT TICINO, Chiar Luna, Delea	12.00	30.00

Rosé wines		
OEIL DE PERDRIX AOC VALAIS, Mathier Pinot Noir	12.60	31.50

Red wines		
MERLOT DELEA IGT, Delea	11.60	29.00
MALANSER BLAUBURGUNDER, von Salis	13.20	33.00

OUR WINE RECOMMENDATION (50cl bottles)	
SCHILLER, Grendelmeier Pinot Noir, Chardonnay	34.00
TINDARO MONFERATO DOC ROSSO, Neirano	36.00
Amarone della Valpolicella DOCG, Cami	42.00

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OUR BOTTLED WINES

75cl White wines

ZIZERSER, FEDERWEISS GRENDELMEIER 49.00
100% Pinot Noir (sofortiger Saftabzug der roten Trauben)

SORTENREIN SAUVIGNON BLANC, STAATSKELLEREI ZÜRICH 54.00
100% Sauvignon Blanc

BIANCO ROVERE, TICINO DOC, BRIVIO-GIALDI 72.00
100% Merlot

PINOT GRICIO, FRIULI DOC, CONTI ATTEMS 50.00
100% Pinot Gricio

75cl Red wines from the canton of Grison

MALANSER PINOT NOIR AOC GRAUBÜNDEN, WEINBAU VON SALIS 53.00
100% Pinot Noir

FLÄSCHER PINOT NOIR GRAUBÜNDEN AOC, WEINGUT DAVAZ 56.00
100% Pinot Noir

ZIZERSER BARRIQUE, GRENDELMEIER 61.00
100% Pinot Noir

ZIZERSER TRAIS COTSCHEN, GRENDELMEIER 64.00
Merlot, Cabernet Dorsa, Zweigelt

75cl Italian red wines

CAMP DU ROUSS, BARBERA D'ASTI DOCG, COPPO 53.00
100% Barbera

AMARONE DELLA VALPOLICELLA DOCG, SARTORI 69.50
Corvina, Rondinella, Molinara

IL SEGGIO, ROSSO BOLGHERI DOC, MARILISA ALLEGRINI, POGGIO AL TESORO 59.50
beeindruckende Cuvée aus den Traubensorten Merlot, Cabernet Sauvignon, Cabernet Franc und Petit Verdot

LUCENTE, TOSCANA IGT, TENUTA LUCE 59.00
Merlot, Sangiovese

PALAZZO DELLA TORRE, VERONESE IGT, ALLEGRINI 51.00
Corvina, Rondinella, Sangiovese, Veneto

SFORZATO DI VALTELLINA DOCG, SAN DOMENICO, TRIACCA 62.00
100% Nebbiolo

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75cl Spanish red wines

2018 ELS PICS, PRIORAT DOCA, BODEGAS MAS ALTA 55.00
verführerische, fruchtbetonte Cuvée aus den Traubensorten Grenache Noir, Carignan, Merlot und Syrah

MAURO TINTO COSECHA, CASTILLA Y LEÓN 78.00
90% Tempranillo, 10% Syrah

MACAN CLÁSICO, RIOJA DOCA, BENJAMIN DE ROTHSCHILD & VEGA SICILIA 82.00
100% Tempranillo

75cl New world

CLOS DE LOS SIETE, MENDOZA, MICHEL ROLLAND 56.00
55% Malbec, 19% Merlot, 12% Syrah, 10% Cabernet Sauvignon, 2% Petit Verdot, 2% Cabernet Franc

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Dear guests

We are happy to inform you at this point about the origin of our basic products. Best quality, care when purchasing and sustainable handling of food are very important to us. We pay attention to a balanced seasonal offer. The concept of animal welfare is particularly important to us.

We obtain our dried meat, as well as bacon, ham and sausage specialties from the regional butcher. Beef, veal and pork stew is exclusively Swiss quality, whereby we pay attention to short transport routes and the products therefore mostly come from the region.

We obtain wild animals from local hunts.

Unless otherwise stated in the dish description, beef, veal and pork are also pan-fried from Switzerland. Poultry also comes from Swiss animal husbandry. We do not process any fish from the Far East. Fish and shellfish have an MSC label, as do fish products from Northern Europe.

Our bread and fresh baked goods come from Switzerland. We make our own pizza dough.

Allergy information

Our dishes may contain nuts, seeds, celery and the like that are not obvious at first glance. Please contact us. Together we will certainly find alternatives