

# WELCOME TO

## HOTEL SOLARIA BIVIO

### DEAR GUESTS

We would like to inform you about the origin of our core products.

Top quality, careful purchasing and sustainability are very important to us. We focus on a balanced, seasonal offer and short transport routes by sourcing most of our products from the region.

Our dried meats, bacon, ham and sausage specialties come from regional butcher partners. Braised and grilled beef and pork, as well as our chicken, are sourced exclusively from Switzerland.

Fish and seafood come – depending on the season – from responsible wild catch or aquaculture from the Mediterranean, the Atlantic or EU inland waters. Detailed origin information is gladly provided by our service team at the table.

Our bread is sourced from Switzerland, France, the Netherlands and Germany.

#### **Note for group reservations:**

We kindly ask larger groups to split the bill among themselves so our service team can work more efficiently. Thank you for your understanding.

We are proud to be a Parc Ela partner.

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### ALLERGEN INFORMATION

Our dishes may contain hidden nuts, seeds, celery and other allergens. If you have any questions regarding allergenic ingredients, our staff will be happy to assist you.

#### **Allergen key:**

- 1 Eggs
  - 2 Peanuts
  - 3 Fish
  - 4 Tree nuts
  - 5 Gluten-containing cereals
  - 6 Milk and lactose
  - 7 Soy
  - 8 Sesame
  - 9 Molluscs
  - 10 Crustaceans
  - 11 Celery
  - 12 Sulphites and sulphur dioxide
  - 13 Mustard
  - 14 Lupins
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## SALADS

### **Green leaf salad**

9.80

### **Mixed salad 5,4,8**

with croutons, herbs and seeds

10.80

Choice of dressing:

French dressing 1,6,12,13

Italian dressing 12,13

House dressing 1,6,12,13

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## SOUPS

### **Filindeu 5,6**

Traditional Sardinian pasta with tender lamb, bell peppers and potatoes, finished with Pecorino

16.00

### **Potato and porcini cream soup**

with seitan and black lime powder

17.50

### **Potato and porcini cream soup 6,10**

Refined with crayfish and black lime powder

19.50

### **Soup of the day**

9.50

### **Grisons barley soup 1,5,6,11,12**

13.00

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## STARTERS

### **Grisons platter with cheese** 6,4

28.00

### **Shrimp cocktail** 3,10

Shrimps with avocado mayonnaise and pear, served with fresh orange and romaine lettuce  
19.80

### **Vegan tartare** 12

Fermented beetroot and dried tomato tartare with a delicate carrot sauce  
25.00

### **Veal tartare “alla Solaria”** 1,5,6,7,11,13

Finely cut veal tartare with our house signature of miso and mustard  
28.00

### **Mountain artichokes** 3

With vegan ricotta, cress, leek and bottarga  
16.50

### **Lamb’s lettuce “Bündner style”** 1,6,12

With pear, Cagliolin cheese, pomegranate, egg, porcini mushrooms and bacon powder  
17.00

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## BOWLS

### **Vegan bowl** 🌱 4,7,8

Roasted vegetables with tofu, pomegranate, pineapple and avocado, finished with a seed mix and served with house fusion sauce  
21.00

### **Chicken bowl** 4,7,8,12

Tender chicken strips with roasted vegetables, pomegranate and pineapple, served with a seed mix and fusion sauce  
23.00

### **Seafood bowl** 3,10,12

Shrimps with roasted vegetables, pineapple and pomegranate, topped with roasted coconut and fusion sauce  
24.50

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## GRISONS SPECIALTIES

### **Bündner Capuns 1,5,6,11**

Gratinated in a delicate cheese sauce

26.50

### **Vegetarian Bündner Capuns 1,5,6,11**

Gratinated in a delicate cheese sauce

26.50

### **Capunet “spinach spaetzli” 1,5,6**

With sage butter and mountain cheese

25.00

### **Plain in Pigna 6**

Traditional Grisons potato and corn dish with ham and salsiz

24.00

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## ITALIAN SPECIALTIES

### **Spaghetti Mountaincarbonara 1,5,6**

With leek, lard, Pecorino and egg

28.00

### **Vegan Mountaincarbonara 5**

With leek and vegan egg

25.00

### **Pizzoccheri Valtellina 5,6**

Buckwheat pasta with cheese, potatoes, cabbage and onions

24.50

### **Blue potato gnocchi 5**

Homemade gnocchi with pumpkin cream and black cabbage

27.00

### **Risotto Cacio e Pepe 3,6,12**

With pike-perch and fresh ginger

34.00

### **Raviolo Solaria 5,6,12**

Homemade raviolo with polenta, Savognin mountain cheese and pumpkin, filled with venison, gin and rosemary

31.00

**Saffron risotto “al Oro” 6**

Creamy saffron risotto with veal marrow and gold leaf

38.00

**Casareccio pasta “Mamma Mia” 5,6**

With Pachino tomatoes, burrata and fresh basil pesto

29.00

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## MAIN COURSES

**Veal tagliata 13**

Sliced veal on baby spinach with crispy potatoes

46.00

**Pork fillet 6,13,14**

With Cremona mustard, potatoes, chickpeas and winter vegetables

39.50

**Ossobuco 6,11**

Braised veal shank with creamy risotto and classic gremolata

39.00

**Beef and pork cheek skewer 6,13**

Slow-braised in aromatic sauce with seasonal vegetables

38.00

**Sea bass fillet 3,6**

On fennel and Pachino tomatoes with Pernod sauce

42.00

**Prawns in pistachio crust 6,10**

With potato-curry cream, roasted peppers and black garlic

42.00

**Sweet potato balls 5**

With winter vegetable mousse

21.00

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## RÖSTI

### **Rösti “Rustico” 1,6**

With bacon, egg and melted Bergell cheese

26.50

### **Rösti “Smoky Salmon” 3,6**

With spinach salad, smoked salmon and spicy radish cream

29.50

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## BY PRE-ORDER (MIN. 2 PERSONS)

### **Cheese fondue – house blend 5,6,12**

Traditional, creamy and aromatic

26.00 per person

### **Solaria fondue with grappa 5,6,12**

Exclusive house recipe

28.00 per person

### **Beef Chateaubriand 1,6,12**

Premium cut with seasonal vegetables, porcini mushrooms, French fries and Béarnaise sauce

66.00 per person

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## PIZZA SPECIALS WITH BUFFALO MOZZARELLA

### **Rocabella 5,6**

Tomato, mozzarella di bufala, raw ham, rocket, Datterini tomatoes  
30.00

### **Piz Turba 5,6**

Tomato, mozzarella di bufala, porcini mushrooms, bresaola  
32.00

### **Piz Nair 5,6**

Tomato, mozzarella di bufala, gorgonzola, bacon  
30.0

## PIZZA SOLARIA

### **Margherita 5,6**

Tomato, mozzarella  
17.00

### **Marinaia 5**

Tomato, oregano, garlic, basil  
16.00

### **Siciliana 5,6**

Tomato, mozzarella, aubergine, parmesan  
20.00

### **Gorgonzola 5,6**

Tomato, mozzarella, gorgonzola  
21.00

### **Aglione 5,6**

Tomato, mozzarella, peppers, garlic  
18.50

### **4 Formaggi 5,6**

Tomato, mozzarella, fontina, parmesan, gorgonzola  
23.00

### **Vegetariana 5,6**

Tomato, mozzarella, vegetables  
20.50

### **Vegana 4,5**

Tomato, vegan mozzarella, vegetables  
23.00

### **Romana 3,5,6**

Tomato, mozzarella, anchovies, capers, olives, oregano  
19.50

**Napoleone 5,6**

Tomato, mozzarella, ham, mushrooms

19.50

**Good Time 5,6**

Tomato, mozzarella, bacon, egg, parmesan

21.50

**Genovese 5,6**

Tomato, mozzarella, ham, pesto, parmesan

21.50

**Mortazza 4,5,6**

Mozzarella, mortadella, pistachio pesto, burrata

28.00

**Boss 5,6**

Tomato, mozzarella, salami, peppers

21.00

**Diavola 5,6**

Tomato, mozzarella, spicy salami

20.50

**4 Stagioni 5,6**

Tomato, mozzarella, ham, artichokes, mushrooms, olives

22.00

**Prosciutto 5,6**

Tomato, mozzarella, ham

19.00

**Venezia 5,6**

Tomato, mozzarella, ham, spinach, gorgonzola

21.50

**Hawaii 5,6**

Tomato, mozzarella, ham, pineapple

19.50

**New Calzone O'Scugnizzo 5,6**

Tomato, mozzarella, salami, ricotta

22.50

**Tonno Cipolle 3,5,6**

Tomato, mozzarella, tuna, onions

20.00

**Valtellinese 5,6**

Tomato, mozzarella, porcini mushrooms, bresaola

24.00

**Solaria 5,6**

Tomato, mozzarella, raw ham, rocket, parmesan

25.00