WELCOME HOME UP HERE IN AROSA

AT THE GÜTERSCHUPPEN, WE HAVE BEEN CELEBRATING THE NEW ALPINE CUISINE

with exciting influences from all over the world since 2017, inspired by our travels around the globe.

WE DEVELOP NEW IDEAS WITH OUR LOCAL AND REGIONAL PRODUCERS

reinterpret the traditional and attach great importance to sustainability.

WE SHOWCASE HIGH-QUALITY AND OFTEN UNCONVENTIONAL BASIC PRODUCTS

with great passion, refine them with a wide variety of preparation methods and combine them to create new, simple symbioses.

HEAD CHEF MARTIN VÖLKER AND HIS TEAM

place fire and smoke at the heart of their work with great passion. Our charcoal oven (Josper Grill) heats the Güterschuppen dishes up to 350°C under the grill and gives the dishes the unique Güterschuppen taste. Let yourself be surprised and spoiled by our cuisine.

ENJOY YOUR MEAL
AN GUATA

GÜTERSCHUPPEN *1'739 M. ü. M. Arosa · Bahnhofplatz · 7050 Arosa · 081 544 79 45 · info@gueterschuppen-arosa.ch · gueterschuppen-arosa.*

SMALL PLATES

Served in the center of the table to assemble,
share or enjoy alone

VEGETABLE SOURDOUGH BREAD V 16.00
nut butter foam, plum salsa

HOUSESALAD V 15.00
leafy greens, carrots, beets, pickled pumpkin, hemp nuts, seeds,
salt-and-lemon or balsamic-honey vinaigrette

ALPINE MEZZE V 20.00
chestnut hummus, mushroom miso falafel*, pumpkin mostarda,*
cauliflower cempura, herb naan

MARANER SOFT CHEESE V 21.00
chestnut crumble, plums, wild herbs

PUMPKIN SOUP V 14.50
green apple, kaffir lime, coconut milk
+ MARINATED ARCTIC CHAR (CH) + 9.00

BEEF TATAR (80 G/130 G, CH) 25.00 / 36.00
Belper Knolle, salad, grilled house bread
+ EGG YOLK OR MUSTARD ICE CREAM + 3.00

JOSPER POINTED CABBAGE V 16.00
walnut cream, smoked yogurt, sea buckthorn

VENISON RAVIOLI (AT) 23.00
marinated chanterelles, Belper Knolle cheese, dashi beurre blanc

FREGOLA SARDA V 18.00
pickled chanterelles, brussels sprouts, parmesan, pear, walnuts

VENISON TATAKI (100 G, AT) 23.00
ponzu, scallions, plum salsa, umeboshi

V *vegetarian* V *vegan* *If you have any questions about allergens, our service staff will be happy to provide you with information.*
*All products with * do not comply with the Fait Maison guidelines. · All prices in CHF*

JOSPER & CO

The Josper is a charcoal grill oven in which temperatures of up to 350°C are created. This makes the food prepared in it particularly succulent and gives it a wonderful aroma of precious wood.

THE BIO G-BEEF RIBS (CH) 45.00
*wasabi-vayo, apple-redslaw, sweet fries**

JOSPER MISO PUMPKIN V 29.00
chestnut hummus, sea buckthorn, wild herbs*

PISTACHIO-CRUSTED WILD BOAR LOIN (180 G, AT) 38.00
corn cream, parmesan brussels sprouts, red cabbage sorbet, popcorn

LOSTALLO JUNIPER SALMON 46.00
spinach Fregola, pickled pumpkin, and beetroot beurre blanc

PAN-SEARED DUCK BREAST (180 G, FR) 39.00
polenta, pumpkin mostarda, quince and red cabbage, cherry jus

SPAGHETTI DI POSCHIAVO AI PORCINI V 29.00
porcini mushrooms, sage, chives, nut butter crumble

BEETROOT DUMPLINGS V 29.00
sage butter, parmesan, beetroot beurre blanc

VENISON PEPPER STEW (AT) 42.00
pumpkin purée, apple-fennel salad, wild herbs

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GRAND PIECES

Served in the middle on a teapot for two or more people
The beef is hand-selected by Luma
from sustainable Swiss farms, and the carefully selected
venison comes from the forests of Austria

BEEF BRISKET G-STYLE (600 G) FOR 2 PEOPLE 120.00 CHF

VENISON ENTRECÔTE (500 G) FOR 2 PEOPLE 140.00 CHF

SIDE DISHES

polenta, quince-red cabbage, cherry jus

EVERY OTHER PERSON + 14.00 CHF

OUR WINE RECOMMENDATION

SANTA ROSA 89.00 *7.5dl* / 178.00 *1.5 l*
Enrique Mendoza, Alicante DO, ESP
Cabernet Sauvignon, Monastrell, Merlot, Syhra

DJANGO 85.00 *7.5dl*
Bodega Makeando, Toro, ESP
Garnacha, Tempranillo

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OUR SUPPLIERS

It is very important to us to serve you food and drinks of a high standard. It is important to us to produce as much as possible ourselves.
Regionality and seasonality are values that we take into account whenever possible when purchasing and planning our menu. In doing so, we rely above all on our trusted suppliers, who provide us with top-quality products.
We would now like to introduce you to some of them at .
As we can only list a small number of our friends, there will of course be more on the next menu.
Have fun!

PETER SPRECHER

SONNENRÜTI, AROSA

Farmer and butcher: Peter Sprecher practises both professions. He slaughters his own Natura-Beef and cows in his farm butchery in Langwies. The family helps with the stable work, meat processing and direct marketing. Whenever possible, we source our meat from Sonnenrüti.

SENNEREI MARAN AROSA

BUTTER, YOGURT AND CHEESE SELECTION

During the alpine season, the Maran dairy processes the milk of around 400 cows from the four cow pastures of Maran, Prätsch, Sattel and Carmenna into a variety of products. Lush pastures and fine grasses form the basis for the aromatic and rich milk and give it its unique taste. These local products are a must on our platters and at breakfast.

DUROC FROM HANS-RUEDI HUBER, AI

Unique, finely marbled meat texture, aromatic in taste.
Particularly animal-friendly housing. Lots of exercise for the pigs.
Exclusive and limited availability. Like the husbandry of the animals, the processing is also regional. All Duroc products are therefore awarded the Culinarium label at.

PUURA GNUSS, LÜEN CASTIEL

EGGS

Hans Andrea Patt and Maja Plump from Lüen Castiel treat their animals and their farm with respect and sustainability. Biodiversity, closed cycles and animal health are no strangers to Puura Gnuss. We also benefit from their 3000 forest hens and can obtain fresh organic eggs from the region at any time. Why not drop by the village store on your way out?

LUMA

At LUMA, everything revolves around the compatibility of enjoyment, quality and sustainability. We are convinced that responsible meat consumption is possible. Less is more. The careful selection of products, their refinement and superfreezing form the basis for realizing our vision. LUMA

« THE DISHES ON THIS MENU ARE PREPARED ENTIRELY ON SITE
WITH RAW PRODUCTS AND INGREDIENTS TRADITIONALLY USED IN THE KITCHEN
ACCORDING TO THE CRITERIA OF THE "FAIT MAISON" LABEL,
EXCEPT FOR THE DISHES WITH ONE STAR (*). »



The label «FAIT MAISON» *recognizes restaurants that prepare all or most of their food in their kitchens. It promotes the savoir-faire of Swiss gastronomy and meets the consumers' desire for transparency. It fights against the standardization of taste and promotes regionality, sustainability and seasonality.*