

Martin

Celeste
BISTROT

Celeste
ITALIA

KR  **NE**
MOUNTAIN FOOD EXPERIENCE

COOKERZ
TASTING NEW FOODPRINTS





*iteniamo che sopra i 2000 metri ogni tipo di formalità e tecnicismo debbano lasciare spazio a libertà d'espressione e di creatività.
In un contesto di montagna lo chef stellato Samuel Carugati e la sua brigata vi presentano una cucina decisamente italiana, fatta di tradizione, gusto e semplicità.
Il nostro unico desiderio è che i nostri piatti soddisfino il vostro palato almeno quanto le montagne soddisfano la vostra vista.*

*We believe that above 2000 metres any formality and technicality must leave room for freedom of expression and creativity.
In a mountain setting, Michelin-starred chef Samuel Carugati and his brigade present you with a distinctly Italian cuisine of tradition, taste and simplicity.
Our only wish is that our dishes satisfy your palate at least as much as the mountains satisfy your view.*

*Wir sind der Meinung, dass oberhalb von 2000 Metern jede Formalität und Technizität Raum für Ausdrucksfreiheit und Kreativität lassen muss.
Der Sternekoch Samuel Carugati und seine Brigade präsentieren Ihnen in der Bergwelt eine typisch italienische Küche mit Tradition, Geschmack und Einfachheit.
Unser einziger Wunsch ist, dass unsere Gerichte Ihren Gaumen mindestens so sehr erfreuen wie die Berge Ihren Blick.*

Celeste

BISTROT



EXECUTIVE CHEF
Samuel Carugati

A handwritten signature in black ink, appearing to read 'S. Carugati'.

CHEF DE COUSINE
Fabio Pellachin

A handwritten signature in black ink, appearing to read 'F. Pellachin'.

IN CUCINA

Gabriele
Giovanni
Gianmario
Leonardo
Andrea

AL SERVIZIO


Denisa
Manolo
Sofia
Nicola
Simone
Fabio
Alice
Eleonora
Alessandro

TO START OR TO SHARE

- 6,7
- Il famoso tacos di mais, pulled pork, fagioli e ceci 2 pz / 34 chf
3 pz / 48 chf


The famous corn tacos, pulled pork, beans and chickpeas

Die berühmten Tacos mit Mais, Pulled Pork, Bohnen und Kichererbsen

-  7
- Carpaccio di bresaola, rucola e scaglie di parmigiano 30 chf


Bresaola carpaccio, rucola and parmesan cheese

Carpaccio von Bresaola, Rucola und Parmesanspänen

-  1,7
- Sciatt Valtellinesi 12 chf

Fried cheese balls

Gebackene Käsebällchen

-  1,7
- Flammkuchen: Speck, cipolla, Parmigiano e cream fresh 24 chf

Flammkuchen: Speck, onion, Parmesan cheese and cream fresh

Flammkuchen: Speck, Zwiebel, Parmesankäse und Sahne frisch

- 1, 2, 6,
- Gamberi croccanti in tempura, verdure e salsa ponzu 38 chf

Crispy tempura prawns, vegetables and ponzu sauce

Knusprige Garnelen im tempura, Gemüse und Ponzu-Sauce

-   7
- La nostra selezione di formaggi (4 tipi) 28 chf

Our selection of cheeses (4 types)

Unsere Auswahl an Käsesorten (4 Sorten)

PASTA & CO



1, 3, 7

- Tagliolini fatti in casa con la nostra salsa al pomodoro

25 chf

Home-made tagliolini with our tomato sauce
Hausgemachte Tagliolini mit unserer Tomatensauce



1, 3, 7, 8

- Ravioli di zucca e amaretti

28 chf

Pumpkin and amaretti ravioli
Kürbis-Amaretti-Ravioli



1, 7, 12

- Gnocchetti con crema di parmigiano e aceto balsamico

28 chf

Gnocchetti with Parmesan cream and balsamic vinegar
Gnocchetti mit Parmesancreme und Balsamicoessig

1, 3, 7, 9

- Tagliatelle al ragù di selvaggina

32 chf

Tagliatelle with venison ragout
Tagliatelle mit Wildragout



7

- Melanzana alla parmigiana (Ricetta della nonna)

28 chf

Aubergine parmigiana
Aubergine Parmesan

MAIN COURSES

- 6, 7, 9 • Tagliata di manzo con purè e funghi 52 chf
Beef tagliata with mashed potatoes and mushrooms
Rindergeschnetztes mit Kartoffelpüree und Champignons
- 1, 6, 7, 9 • Guancia di manzo brasato con polenta 46 chf
Braised beef cheek with polenta
Geschmorte Rinderbäckchen mit Polenta
- 7 • Spiedino di manzo con pancetta e verdure grigliate 46 chf
Beef skewer and bacon with grilled vegetables
Rindfleischspieß und bacon mit gegrilltem Gemüse
- 6, 7 • Galletto ruspante intero con patate al forno (per 2 persone) 68 chf
Whole roast chicken with baked potatoes (for 2 persons)
Ganzer Hahn aus Freilandhaltung mit gebackenen Kartoffeln (für 2 Personen)
-  3, 7 • Uovo al tegamino, polenta e formaggio fuso 28 chf
Fried egg, polenta and melted cheese
Spiegelei, Polenta und geschmolzener Käse
- 1, 4, 6 • Fish and Chips 44 chf

SALADS AND SOUPS

-  • Insalata verde 12 chf
Green salad
Grüner Salat
-  • Insalatona mista vegetariana 18 chf
Vegetarian mixed salad
Vegetarischer gemischter Salat
-  ¹ • Vellutata di carote, erbe alpine e
crostini di pane 16 chf
Carrot soup, alpine herbs and bread crusts
Samtige Karottensuppe, Alpenkräuter und Brotcroutons
-  ^{1,9} • Zuppa di legumi, pane e olio aromatico 16 chf
Legume soup, bread and aromatic oil
Hülsenfrüchtesuppe, Brot und Aromaöl

FROM THE TRUCK TO THE TABLE

- ^{1,6} • Hot Dog e patatine 25 chf
Hot Dog and French fries
Hot Dog und Pommes frites
- ^{1,6} • Bratwurst e patatine 25 chf
Bratwurst and French fries
Bratwurst und Pommes frites

KIDS MENÙ

MENÙ: UN PIATTO A SCELTA, BIBITA E KINDER SORPRESA

MENU: A MEAL OF YOUR CHOICE, DRINK AND KINDER SURPRISE
MENÜ: EIN GERICHT IHRER WAHL, GETRÄNK UND KINDERÜBERRASCHUNG

22 chf



- Pasta al pomodoro

1,7

Pasta with tomato
Nudeln mit Tomatensauce

1,7,9

- Pasta alla Bolognese

Pasta with meat ragout
Nudeln mit Fleischragout



- Pasta al burro

1,7

Pasta with butter
Butterpasta

1,7

- Wienerli e patatine

Wienerli and French fries
Wienerli und Pommes frites

DESSERT



- Creme brulè

14 chf

Creme brulè
Creme brulé



- Tortino al cioccolato

18 chf

Mini chocolate cake
Schokoladenkuchen



- Panna cotta ai frutti di bosco

14 chf

Panna cotta with wild berries
Panna cotta mit Beeren



- Tiramisù

14 chf

Tiramisù
Tiramisu

DIGESTIVE

- Baileys - Disaronno 8 chf
- Braulio - Ramazzotti 8 chf
- Braulio Riserva 10 chf
- Sambuca 8 chf
- Grappa Bianca 10 chf
- Grappa Barricata 12 chf
- Grappa al fieno 10 chf
- Grappa Nonino Chardonnay 12 chf
- Grappa Nonino Riserva 15 chf

WATER

SOFT DRINKS

- Water Still (0,75 cl) 9 chf
- Water Sparkling (0,75 cl) 9 chf
- Coca Cola (0,33 cl) 6 chf
- Coca Cola Zero (0,33 cl) 6 chf
- Rivella red (0,33 cl) 6 chf
- Shorley (0,33 cl) 6 chf

WINES

BY GLASS

SPARKLING

- Prosecco 9 chf

WHITE

- Lugana 9 chf
- Chardonnay Battista, Pandolfa 10 chf

RED

- Serpaia di Endrizzi, Serpaiolo 9 chf
- Nebbiolo, Batasiolo 13 chf

ROSE'

- Sainte Marguerite "Symphonie" 12 chf

BEERS

BOTTLE (0,33 cl)

LOCAL AMBER

- Palü Beer 10 chf
5.0 % vol

LOCAL HELL

- Bernina Beer 10 chf
4.4 % vol
- Feldschlösschen Beer 7 chf
4.8 % vol
- Feldschlösschen 0.0 7 chf
0 % vol

HOT DRINKS

- Espresso 4.8 chf
- Double Espresso 7.5 chf
- Americano - Café creme 4.8 chf
- Cappuccino - Milk Café 5.5 chf
- Tea - Herbal teas 5.5 chf
Ginger and Lemon - Wildberries
Mint - Verveine - Earl Grey
Chamomile - Green Tea
- Hot Chocolate 6.5 chf
- *Decaf or soy milk + 1 chf
- Whipped Cream + 1 chf
- Extra Rum or "Correzione" + 3 chf

Contiene | Contient | Enthält | Contains

1		Cereali, Glutine, <i>Céréales, Gluten</i> Glutenhaltiges Getreide, <i>Cereals, Gluten</i>
2		Crostacei, <i>Crustacés,</i> Krebstiere, <i>Crustacea</i>
3		Uova, <i>Oeufs,</i> Eier, <i>Eggs</i>
4		Pesce, <i>Poissons,</i> Fische, <i>Fish</i>
5		Arachidi, <i>Arachides,</i> Erdnüsse, <i>Peanuts</i>
6		Soia, <i>Soja,</i> Sojabohnen, <i>Soy</i>
7		Latte, lattosio <i>Lait, lactose</i> Milch, Laktose <i>Milk, Lactose</i>
8		Frutta a guscio, Noci, <i>Fruits à coque dure, Noix</i> Hartschalenobst, Nüsse, <i>Tree Nuts, Nuts</i>
9		Sedano, <i>Céleri,</i> Sellerie, <i>Celery</i>
10		Senape, <i>Moutarde,</i> Senf, <i>Mustard</i>
11		Sesamo, <i>Sésame,</i> Sesamesamen, <i>Sesame seeds</i>
12		Anidride solforosa, solfiti ¹ <i>Anhydride sulfureux, sulfites ¹</i> Schwefeldioxid, Sulfite ¹ <i>Sulfur dioxide, Sulfites ¹</i>
13		Lupini, <i>Lupins,</i> Lupinen, <i>Lupines</i>
14		Molluschi, <i>Mollusques</i> Weichtiere, <i>Mollusks</i>

° In case of allergies or intolerances, please do not hesitate to inform the restaurant staff

* THE SERVING OF ALCOHOLIC BEVERAGES TO PERSONS UNDER THE AGE OF 18 IS PROHIBITED.

PORK come from ITALY
BEEF come from SWISS
PRAWNS come from ARGENTINA
VENSION come from ITALY
CHICKEN come from FRANCE



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