



## **Welcome to Romana!**

In the heart of Valbella – just a short five minutes' walk from Lake Heidsee – our guests can enjoy a steak grilled to perfection with a glass of fine wine.

We would like to wish you a warm welcome to Romana Grill & Bar.

Georg & Steven and the entire Romana team wishes you “en Guata”!

### **Opening hours**

Tuesday – Saturday  
From 11 AM – 10 PM

Sunday  
From 11 AM – 6 PM

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[restaurantromana.ch](http://restaurantromana.ch)

## MENU

### SALAD

Mixed leaf salad <sup>9,10,11</sup>	10.50
Mixed salad <sup>7,9,10,11</sup>	14.50
Lamb's lettuce nature <sup>9,10,11</sup> <i>+ Bacon and Egg</i>	16.00 + 2.00
Caesar Salad American Style <sup>1,3,4,9,11</sup> <i>Babylattic   Egg   Tomatoes   Baco   Parmesan   Croutons</i> <i>+ Chicken breast</i> <i>+ 3 pieces of giant prawns</i>	18.50 + 8.00 + 14.00

*All salads are available with French dressing, Italian dressing or strawberry dressing.*

### STARTERS

Beefsteak Tatar <sup>1,4,7,9,11</sup> <i>Swiss beef tartare   Toast   Butter</i>	klein 26.00 gross 34.00
Swiss Farmer Veal Carpaccio <sup>7,9,11,13</sup> <i>Rocket Salad   Parmesan   Pine nuts   Lemon</i>	28.00
Gambas al ajillo <sup>4,5,10</sup> <i>4 pieces of giant prawns   Chilli   Garlic   Grilled Bread</i>	24.50
Two Salmon <sup>3,4,7,9,11</sup> <i>Grilled Focaccia   Smoked Salmon   Salmon Caviar   Cream Cheese   Honey Dill Mustard</i>	25.50
Beef marrowbone <sup>3,4,9,10</sup> <i>Smoked Eel   Balsamic   Onions   Roasted Bread</i>	18.50

## SOUPS

Tomato soup with whisky espuma <sup>7,9,10</sup>	12.50
Corn cream soup with smoked popcorn <sup>7,10</sup>	12.50
Beef broth with egg <sup>1,9,10</sup>	12.50

## FROM THE PAN TO THE PLATE

<b>Thai Curry</b> <sup>9,10,13</sup>	26.00
<i>Vegetables   Red Curry   Coconut Milk   Lemongrass   Rice</i>	
+ <i>Chicken</i>	+ 8.00
+ <i>3 pieces of giant prawns</i>	+ 14.00
<b>Wiener schnitzel of apple pork</b> <sup>1,4,10</sup>	29.50
<i>Cranberry Sauce   Home Fries   Vegetables</i>	
<b>Ghackets and Hörnli</b> <sup>1,4,9,10</sup>	21.00
<i>Pasta   Minced Meat   Apple Puree</i>	
<b>Plate of the day</b>	23.00
<i>incl. Soup or Salad</i>	

## VEGETARIAN

<b>Sweet Potato Burger</b> <sup>1,4,7,9,10,11</sup>	27.00
<i>Cole Slaw   Home Fries</i>	
<b>Risotto</b> <sup>7,9,10</sup>	26.50
<i>Scamorza   Orange Confit</i>	
<b>Piccata</b> <sup>1,4,7,9,10</sup>	27.50
<i>Courgettes   Tomatoes   Fettuccine</i>	
<b>Vegetarian Thai Curry</b> <sup>9,10,13</sup>	26.00
<i>Vegetables   Red Curry   Coconut Milk   Lemongrass   Rice</i>	

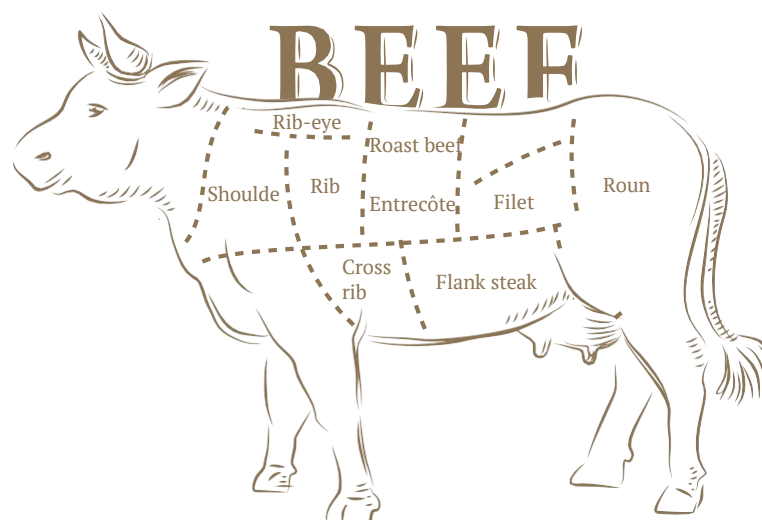
## FROM THE BIG GREEN EGG

The following dishes are all prepared on charcoal in the Big Green Egg, which is what gives them their unique barbecue flavour.

Spare Ribs	450g	34.00
Cutlet of apple pork	350g	36.00
Veal fillet	150g/200g	42.00/56.00
Beef fillet	150g/200g	42.00/56.00
Entrecôte	200g/300g	43.00/57.00
Tomahawk Steak (from 2 people)	1kg - 1.2kg	65.00 p.P.
Chateaubriand (from 2 people)	Ab 500g	59.00 p.P.
Whole grilled seabream <sup>3</sup>	400-600g	44.00
Beef-Burger <sup>4,7,9,11</sup>	200g	24.00
<i>Lettuce   Tomatoes   Onions   Pickles</i>		
<i>+ Cheddar</i>		+ 2.00

One side dish of your choice included, each additional side dish 7.00  
*Baked Potato | Rice | Home Fries | Pasta | Vegetables | Corn on the Cob | Cole Slaw*

One sauce of choice included, any additional sauce 3.00  
*Herb Butter | BBQ | Café de Paris | Chimichurri | Aioli | Béarnaise*



## HOMEMADE DESSERTS

Grilled pineapple with coconut ice cream <sup>7,9</sup>	13.50
Fluffy cheesecake with blueberry -yoghurt ice cream <sup>1,4,7</sup>	15.50
Crema Catalana with fresh berries <sup>1,7</sup>	12.50

## GLACE



Inspired by the AlpinTrend Group's motto of "Expect more", the idea of homemade Glace ice cream was formed. For you as our guest, only the very best will do! Our Glacella is produced at the Posthotel Valbella for all AlpinTrend establishments. Glacella da Valbella is a truly special experience – made by hand, and produced exclusively using Swiss milk from the local region.

### Glace

- Vanilla
- Chocolate
- Mocha
- Straciatella
- Nut cake
- Strawberry (Sorbet)
- Lemon (Sorbet)
- Mango(Sorbet)
- Blueberry-Yoghurt
- Coconut

Frappé	8.50
1 scoop ice cream from own production <sup>1,4,7</sup> + Cream	3.50 + 1.50

## COUPES

Coupe Romanoff <sup>1,7,9</sup> <i>Vanilla ice cream   Fresh strawberries   Whipped cream</i>	13.50
Coupe Denmark <sup>1,7,8</sup> <i>Vanilla ice cream   Chocolate ice cream   Chocolate sauce   Whipped cream   Almonds</i>	12.00
Coupe Hot Berry <sup>1,7</sup> <i>Vanilla ice cream   Warm berries   Whipped cream</i>	13.50
Coupe Raffaello <sup>1,7,9</sup> <i>Vanilla ice cream   Coconut ice cream   Raffaello   Batida de Coco   Whipped cream</i>	14.00
Sorbet Colonel <sup>1,7,9</sup> <i>with a shot of vodka or Campari</i>	10.00
Iced coffee with mocha ice cream and whipped cream <sup>1,7</sup> <i>Vanilla ice cream   Mocha ice cream   Espresso   Whipped cream</i>	11.50

Our service team will be happy to inform you about any ingredients that may cause allergies or intolerances.

1 - eggs / 2 - peanuts / 3 - fish / 4 - cereals containing gluten / 5 - crustaceans / 6 - lupin / 7 - milk /  
8 - nuts / 9 - sulphur dioxide and sulfites / 10 - celery / 11 - mustard / 12 - sesame seeds / 13 - soya / 14 - molluscs