

Welcome to Romana!

In the middle of Valbella – just under a five-minute walk from the Heidsee – our guests enjoy a perfectly grilled steak with a good

Drop of wine.

We warmly welcome you to the Romana Grill & Bar.

«En Guata» wishes you the whole Romana team!

Opening hours

Tuesday to Saturday from 11.00 a.m. - 10.00 p.m.

Sunday & Monday closed

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MENU

SALADS	
Mixed lettuce 9,10,11	10.50
Mixed salad 7,9,10,11	14.50
Lamb's lettuce natural 1,9,10,11 + Bacon and egg	16.00 + 3.00
Caesar Salad American Style 1,3,4,9,11, Baby lettuce Egg Tomatoes Bacon Parmesan Croutons	18.50
+ Chicken breast + 3 pieces of king prawns	+ 12.00 + 16.00

All salads are available with French dressing, Italian dressing or mango dressing.

STARTERS

Beefsteak tartare ^{1,4,7,9,11} Swiss beef tartare Toast Butter	small 26.00 large 38.00
Grass-fed beef carpaccio 7,9,11,13 Arugula Parmesan Pine nuts Lemon	28.00
Gambas al aioli ^{4,5,10} 4 pieces of king prawns Chili Garlic Grilled bread	27.50
Beef marrow leg ^{3,4,9,10} Fleur de sel Balsamic Vinegar Onions Toast	18.50



COVIDS	
SOUPS	
Tomato soup with whisky espuma 7,9,10	14.50
Beef broth with Flädli 4.10	12.50
Soup of the day	10.50
FROM PAN TO PLATE	
Thai Curry 9,10,13	29.00
Vegetables red curry Coconut Milk Lemongrass Rice + Chicken	+ 14.00
+ 3 pieces of king prawns	+ 17.00
Wienerschnitzel from apple pork ^{1,4,10} Cranberry Sauce Home Fries Vegetable	29.50
Minced meat with croissants 1,4,9,10	26.00
Pasta Minced meat Apple sauce	
ATE OF TANK	
VEGETARIAN	
Sweet Potato Burger 1,4,7,9,10,11	27.00
Cole Slaw Home Fries	
Panko Piccata ^{1,4,7,9,10} Eggplant Tomatoes Fettuccine	28.50

29.00

Vegetarian Thai Curry 9,10,13 Vegetables | red curry | Coconut Milk | Lemongrass | Rice

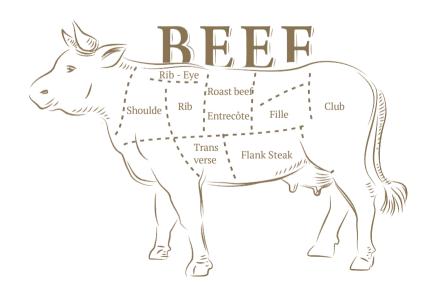


FROM THE BIG GREEN EGG

The following meat dishes are all cooked on charcoal in the Big Green Egg, creating the unique barbecue aroma.

Unless otherwise noted, the dishes are accompanied by vegetable garnish.

Chop of apple pork	350g	38.00
Beef fillet	150g/200g	45.00/59.00
Entrecôte	200g/300g	46.00/61.00
Rib Eye	350g	67.00
Chateaubriand (from 2 people)	from 500g	65.00 p.p.
Beef Burger4,7,9,11 Iceberg lettuce Tomatoes Onions Pickles Cole Slaw	200g	32.00
+ Cheddar		+ 2.00
Spare Ribs with butter corn on the cob	450g	36.00
One side dish of your choice included, each addit Baked Potato Rice Home Fries Pasta Vegetables Corn or		8.00
A sauce of choice included, any additional sauce Herb Butter BBQ Café de Paris Chimichurri Aioli Bérnai	se	3.00





HOMEMADE DESSERTS

Grilled pineapple with coconut ice cream 7,9	13.50
New York Cheesecake with Blueberry Yogurt Ice Cream 1,4,7	15.50
Crema Catalana with fresh berries 1,7	12.50

ICE CREAM



Under the AlpinTrend Group's credo "Expect more", the idea of homemade ice cream was born and is produced at the Posthotel Valbella for all AlpinTrend establishments. Glacella da Valbella is experienced and lived: homemade and made exclusively with Swiss milk from the region

Ice cream

- Vanilla
- Chocolate
- Mocha
- Stracciatella
- Coconut

- Strawberry (sorbet)
- Lemon (sorbet)
- Mango (sorbet)
- Blueberry yoghurt

Frappé	8.50
1 scoop of ice cream from our own production 1,4,7	4.50
+ Cream	+ 1.50

COUPES

Coupe Denmark ^{1,7,8} Vanilla Ice Cream Chocolate Ice Cream Chocolate Sauce Whipped cream Almonds	12.00
Coupe Hot Berry ^{1.7} Vanilla Ice Cream warm berries Whipped cream	13.50
Coupe Raffaello ^{1,7,9} Vanilla Ice Cream Coconut Ice Cream Raffaello Batida de Coco Whipped cream	14.00
Sorbet Colonel ^{1,7,9} with a dash of vodka or Campari	10.00
Iced coffee with mocha ice cream and whipped cream ^{1,7} Vanilla Ice Cream Moccaglace Espresso Whipped cream	11.50

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

1 - Eggs / 2 - Peanuts / 3 - Fish / 4 - Cereals containing gluten / 5 - Crustaceans / 6 - Lupins / 7 - Milk / 8 - Nuts / 9 - Sulphur dioxide and sulphites / 10 - Celery / 11 - Mustard / 12 - Sesame seeds / 13 - Soy / 14 - Molluscs