

Meats at Jospes

The fire that makes the difference

Cooked in a charcoal oven: very high temperatures, natural smoking and perfect juiciness.

WHAT IS JOSPER?

It's a mountain charcoal oven that combines grill and oven.
It cooks at over 400°C, sealing in the juices and giving the meat an unmistakable smoky aroma.



FIorentina

Noble cut, cooked on charcoal for a deep flavour • 7 / hg

COSTATA

Marbled, juicy, with natural wood smoke • 6 / hg

HOME-MADE BBQ

Recommended for two

Charcoal-grilled, rich and rustic, made for sharing • 55

FREE-RANGE CHICKEN

Grilled, crispy on the outside and juicy on the inside • 17

BEEF SLICES

Tender, flavorful, with a forest flavor • 24

Add Arugula and **GRANA PADANO • +3**

Allergens 7

Add Sautéed **PORCINI MUSHROOMS • +5**

All Jospes meats are served with our

STOVE POTATOES

Crispy golden roasted potatoes

Service and Cover Charge • 3

If you have food intolerances or allergies, please ask for a list of allergens and recipe books. *Frozen or frozen products may be available.

All prices are in €/Euro.

Mountain appetizers

Small tastings that taste of wood, pastures and tradition

SCIATT "WARM HEART"

Golden buckwheat morsels with a melted heart of valley cheese • 11

Allergens: 1; 7

CABIN PLATE

Artisanal Valtellina cured meats, just like in days gone by • 16

Allergens: 12

MOUNTAIN PASTURE CHEESES

Selection of Valtellina cheeses, authentic mountain flavors • 11

Add honey or jams + 2

Allergens: 7 / Allergens: 12

WOOD EGG

Organic egg on a cloud of mashed potatoes and crunchy chestnut crumble • 11

Allergens: 1; 3; 7; 8

Signature

ALPINE TARTARE

Hand-chopped beef with marrow and wild herbs • 15

Allergens: 1; 4; 6

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First courses of the Baita

Recipes that warm the heart before the stomach

 Also available gluten-free + 1.9

Signature

THE TRUE PIZZOCCHERI OF TEGLIO

Buckwheat, potatoes, cabbage, and cheeses melted in golden garlic butter • 15

Allergens: 1; 7

GROWN-UP TAGLIATELLE

Fresh tagliatelle wrapped in porcini mushrooms and mountain mushrooms • 17

Allergens: 1; 3

FARMYARD GNOCCHI

Soft potato gnocchi with a delicate white meat ragù and Alpine herbs • 14

Allergens: 1; 3; 7; 9

SAUTEED RISOTTO, GOLD OF THE ALPS

Crispy saffron rice, Bitto cream, wild leeks, and demi-glace • 15

Allergens: 1; 7; 9

Rustic second courses

Slow cooking, intense aromas, true flavours

LUMBERJACK'S SKEWER: TZIGOINER

Beef rump wrapped in lard, roasted on a stick • 19

MOUNTAIN RIBS

Slow-cooked spare ribs in lavècc with mountain herbs • 17

Allergens: 12

Signature **SUNDAY CHEEK**

Veal cheek braised in red wine with mashed potatoes • 22

Allergens: 1, 7, 9

BORMIO LUGANEGA

Grilled Valtellina sausage, simple and sincere • 14



Side dishes

To be shared, like at a real mountain table

GRANDPARENTS' POLENTA

Corn and buckwheat with melted butter • 7

Allergens: 7

POLENTA TARAGNA

Polenta with melted mountain cheeses • 9

Allergens: 7

CLASSIC MASHED POTATOES

Soft, creamy, absolute comfort food • 6

Allergens: 7

Add more

PORCINI MUSHROOMS • 5

Allergens: 7

STOVE-BAKED POTATOES

Golden and crispy roasted potatoes • 6

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All prices are in €/Euro.

Allergens: 1. Gluten / 2. Shellfish / 3. Eggs and derivatives / 4. Fish / 5. Peanuts and derivatives / 6. Soy / 7. Milk and derivatives / 8. Tree nuts / 9. Celery / 10. Mustard / 11. Sesame / 12. Sulfur dioxide and sulphites / 13. Lupins / 14. Molluscs

Artisanal sweets

MOUNTAIN APPLE PIE

Soft and fragrant, inspired by mountain flavors • 7

Allergens: 1; 3; 7

WOODLAND TART

Buckwheat and blueberries*, authentic mountain flavor • 7

... WITH FIOR DI LATTE ICE CREAM

Served with a scoop of ice cream + 2

Allergens: 1; 3; 7

STRAWBERRY ICE CREAM

Fresh and delicate, perfect after a meal • 6

Allergens: 7

ICE CREAM WHIT

With an aromatic and traditional Alpine flavor • 8

Allergens: 7; 12

HOUSEWARE TIRAMISU

Ladyfingers, mascarpone cream, and coffee, according to our traditional recipe • 7

Allergens: 1; 3; 7

Recommended pairings

MOUNTAIN DESSERT and ALPINE APPLE JUICE

Tasting for two

2 desserts of your choice accompanied by mountain apple juice • 15

Valtellina Craft Beers

TESTA DI MALTO

Birrificio Legnone • Pils No Glutine • 7

MILF PASSION

Birrificio Legnone • Strong Ale • 7

Allergens: 1

Children's Menu • 14

PASTA WITH TOMATO SAUCE

Allergens: 1

GRILLED LUGANEGA SAUCE WITH ROASTED POTATOES

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Chalet Grill Menu

The menu is valid only if chosen by all diners. You can request second helpings at no extra charge.

Per person • 39 / Drinks not included

HOUSE MIXED APPETIZERS

Artisanal Valtellina cured meats, just like they used to be.
A selection of mountain cheeses, authentic mountain flavors.

Allergens: 12

CABIN BARBECUE

Sliced steak, ribs, and charcoal-cooked Valtellina sausage: rich, rustic, and a treat to share.

CLASSIC MASHED BEEF

Allergens: 7

GRANDPARENTS' POLENTA

Allergens 7

ADD THE SCIATT
"WARM HEART" • 6

Allergens: 1, 7

Valtellinese Menu

The menu is valid only if chosen by all diners. You can request second helpings at no extra charge.

Per person • 37 / Drinks not included

MIXED HOUSE APPETIZERS

Salumi artigianali valtellinesi e selezione di formaggi d'alpeggio.

Allergeni: 12

Two First Courses

PIZZOCCHERI DI TEGLIO

Allergens: 7

TAGLIATELLE WITH PORCINI AND WILD MUSHROOMS

Allergens: 1, 7

Two Second Courses

MOUNTAIN RIBS

Allergens: 12

BORMIO LUGANEGA

GRANDPARENTS' POLENTA

Allergens: 7

ADD THE SCIATT
"WARM HEART" • 6

Allergens: 1, 7

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