



Chesa Grischuna

Lunch Menu

Welcome to the Chesa Grischuna and its unique history!

The hotel and restaurant were opened in 1938 by Hans Guler, the son of a Klosters mountain guide family. During the Second World War, American GIs who had escaped from prison camps to neutral Switzerland were interned here. After the war, they returned with their families for a vacation. Among them were future movie stars, directors and world-famous writers. The Chesa became internationally famous when Hollywood stars such as Greta Garbo, Audrey Hepburn, Bing Crosby and Gene Kelly stayed here. The hotel soon became affectionately known as «Hollywood on the Rocks. »

To this day, this work of art of local craftsmanship and design of the 1930s has been preserved in its original state. The furniture, the porcelain and the tablecloths were specially designed for the Chesa. Well-known contemporary artists such as Alois Carigiet and Hans Schoellhorn painted the facade and the interior of the house. Today it is the youngest hotel in Switzerland to be listed under monument protection.

But the Chesa Grischuna is also known for the gourmet restaurant under the Austrian chef Ronald Fressner, who was awarded 14 Gault Millau points for his cuisine, making it one of the highest-rated restaurants in the entire Prättigau.

11.30 – 13.45

CHESA CLASSICS

HORS-D'OEUVRE | STARTERS

Salade Chesa au lard grillé, roquefort et croûtons à l'ail | 18

Chesa salad with fried bacon, Roquefort and garlic croutons

Salade d'été avec vinaigrette au citron et à l'huile d'olive
tomates cerises aux herbes, radis, poivrons pointus marinés et
champignons | 16

Summer salad with a lemon and olive oil vinaigrette, herb
cherry tomatoes, radishes, pickled pointed peppers and
champignons

Pastèque grillée, feta, menthe et pistaches grillées | 17

Grilled watermelon with feta, lime and roasted pistachios

Burrata, tomates sherry et basilic avec pain bis maison | 21

Burrata, cherry tomatoes and basil with homemade rye bread

Carpaccio de bœuf avec rucola, herbes de notre jardin
et tubercule de Belp raboté | 32

Beef carpaccio with rocket, herbs from our garden and sliced
Belper tuber

SOUPES | SOUPS

Gazpacho au fromage frais- Basilic Sable | 16

Gazpacho with a cream cheese- basil cracker

Consommé au Sherry et sa garniture | 18

Consomme with sherry and three types of garnish

PLATS VÉGÉTARIENS VEGETARIAN DISHES

**Quiche aux légumes de saison faite maison
avec Salades vertes mélangées | 24**

Homemade seasonal vegetable quiche with mixed salads

**Club sandwich végétarien aux légumes grillés
et crème de burrata Pommes frites | 26**

Vegetarian club sandwich with mediterranean grilled
vegetables, burrata cream and fries

**Linguine maison aux chanterelles, pois mange-tout et thym
citronné | 32**

Homemade linguine with chanterelles, snow peas and lemon
thyme

POISSON | FISH

Spaghetti maison avec crevettes géantes frites, épinards, olives et tomates séchées | 36

Homemade spaghetti with fried giant prawns, spinach, olives and sun-dried tomatoes

Poisson du jour avec jus d'olives et de câpres, artichauts, citron salé et Fregola Sarda | 51

Fish of the day with olive-caper sauce, artichokes, salted lemon and Fregola Sarda

Truite de Klosterser bleue ou rôtie avec beurre fondu, épinards en branches et pommes de terre persillées | 49

Klosters blue trout or fried with melted butter and parsley potatoes

Dorade entière rôtie pour 2 personnes avec vinaigrette aux herbes, pommes de terre vapeur et feuilles d'épinards | 64. p.P.

Sea bass fried whole for 2 people with herb vinaigrette, boiled potatoes and spinach leaves

VIANDE | MEAT

Escalope de veau viennoise avec airelles, citron et salade de pommes de terre et de concombre | 51

Wiener schnitzel made from veal with cranberries, lemon and a potato-cucumber salad

Emincé de veau à la zurichoise et rösti au beurre | 53

Sliced veal Zurich style with buttered rösti

Club sandwich avec poitrine de poularde de maïs rôtie et pommes frites | 31

Club sandwich with roasted corn-fed chicken breast and fries

Tagliata de boef avec rucola, parmesan râpé et chutney de tomates maison | 48

Beef entrecôte tagliata with rocket, grated parmesan and homemade tomato chutney

DESSERTS | DESSERTS

Baies fraîches avec velouté de fleurs de sureau réfrigéré, glace au fior di latte et croquant au chocolat | 17

Fresh berries with elderflower champagne stock, fior di latte ice cream and chocolate brittle

Bananensplit | 16

Vanilla ice cream, homemade chocolate sauce, caramelised banana and granola

Quenelles d'abricots avec glace à la violette et compote d'abricots | 18

Homemade apricot dumplings with violet ice cream and apricot compote

Crêpes de l'empereur «Kaiserschmarrn» avec une compote de pruneaux cuits et glace à la vanille *à partir de 2 personnes* | 25 p.P.

Kaiserschmarrn with stewed plums and vanilla ice cream
for 2 people

Chesa Café glacé | 12

Chesa ice coffee

Chesa Gugelhopf | 6

Chesa bunt cake

Tarte aux fruits | 7

Fruit pie

Gâteau aux noix de grisons | 7

Grisons nut cake

Coup Danemark

Glace à la vanille avec sauce au chocolat maison | 14

Coup Denmark | Vanilla ice cream with homemade chocolate sauce

Coup Chesa

Sorbet aux fruits de la passion, glace au Crème aigre et pistache aux fruits marinés | 16

Coup Chesa | Passion fruit sorbet, sour cream and pistachio ice cream with marinated fruit

Glaces et sorbets maison par boule | 5

avec crème fouettée | 2

Homemade ice cream and sorbets per scoop *with whipped cream*

Vanille, Chocolat, Fraise, Mocca, Noix, Caramel, Crème aigre

Vanilla, chocolate, strawberry, mocha, walnut, sour cream

Citron, Fruit de la Passion, Framboise, Litchi

Lemon, passion fruit, raspberry, lychee

POUR LES PETITS CREUX FOR INBETWEEN

13.45 bis 16.30

Salade Chesa au lard grillé, roquefort et croûtons à l'ail | 18

Chesa salad with fried bacon, Roquefort and garlic croutons

**Salade d'été avec vinaigrette au citron et à l'huile d'olive
tomates cerises aux herbes, radis, poivrons pointus marinés et
champignons | 16**

Summer salad with a lemon and olive oil vinaigrette, herb
cherry tomatoes, radishes, pickled pointed peppers and
champignons

Burrata, tomates sherry et basilic avec pain bis maison | 21

Burrata, cherry tomatoes and basil with homemade rye bread

Salsiz de cerf avec fromage alpin du Prättigau et cornichons | 23

Venison salsiz with Prättigau alpine cheese and gherkins

Soupe à l'orge des Grisons faite maison | 16

Homemade Grisons barley soup

**Club sandwich avec poitrine de poularde de maïs rôtie
Et pommes frites | 31**

Club sandwich with roasted corn -fed chicken breast and fries

Spaghetti Bolognese à la «Pastabar» | 28

Homemade spaghetti from the 'Pastabar' with bolognese

Chesa Café glacé | 12

Chesa ice coffee

Chesa Gugelhopf | 6

Chesa Bundt cake

Gâteau aux noix de grisons | 7

Grisons nut cake

Tarte aux fruits | 7

Fruit pie

Bananensplit | 16

Vanilla ice cream, homemade chocolate sauce, caramelised banana and granola

Coup Danmark

Glace à la vanille avec sauce au chocolat maison | 14

Coup Denmark | Vanilla ice cream with homemade chocolate sauce

Coup Chesa

Sorbet aux fruits de la passion, glace au Crème aigre et pistache aux fruits marinés | 16

Coup Chesa | Passion fruit sorbet, sour cream ice cream and pistachio with marinated fruit

Glaces et sorbets maison par boule | 5

avec crème fouettée | 2

Homemade ice cream and sorbets per scoop
with whipped cream

Vanille, Chocolat, Fraise, Mocca, Noix, Caramel, Crème aigre

Vanilla, chocolate, strawberry, mocha, walnut,
sour cream

Citron, Fruit de la Passion, Framboise, Litchi

Lemon, passion fruit, raspberry, lychee

BOISSONS | BEVERAGES

EAU MINÉRALE | MINERAL WATER

Eau Water		
«Klosters Water»	5 dl	6
	1 lt	10
Passugger / Allegra	5 dl	7
	1 lt	12

Boissons sucrées | Soft Drinks

Coca Cola, Light, Zero	3.3 dl	6
Sprite	3.3 dl	6
Rivella rot, blau	3.3 dl	6
Süssmost, Shorley	3.3 dl	6
Fanta	3.3 dl	6
Ginger Ale	2 dl	6
Schweppes Tonic	2 dl	6
Schweppes Bitter Lemon	2 dl	6
Möhl Apfelwein	5 dl	7
Möhl Apfelwein (alkoholfrei)	5 dl	7

Fait maison | Homemade

Eistee	3 dl	6
Holunderblütensirup in der Karaffe	5 dl	8
Citron pressé, kalt oder warm	3 dl	6

BOISSONS CHAUDES | HOT BEVERAGES

Espresso	5
Kaffee Crème	6
Double Espresso	7
Cappuccino	6,5
Latte Macchiato	7
Tea	6
Milk (steam-heated)	5
Chocolate, Ovo	6
Irish Coffee	18

JUS DE FRUITS | FRUIT JUICES

Fraîchement pressé Freshly squeeeyed		
Orange juice	2 dl	9
Carrot juice	2 dl	9
Bouteille Bottle		
Orange juice	2 dl	7
Tomato juice	2 dl	7

BIÈRE | BEER

Bière à la pression | Draft beer

Sonnenbräu Spezial, lager	3 dl	6
	5 dl	8

Bière en bouteille | Bottled beer

Monsteiner Bier Lager, dark	3.3 dl	7
Clausthaler (non-alcoholic)	3.3 dl	6
Erdinger Weizenbier	5 dl	8
Erdinger (non-alcoholic)	5 dl	8

FISH AND MEAT DECLARATION

COOKING WITH LOVE, EATING WITH PASSION

First-class ingredients are the most important part of any good cuisine. We buy only the best quality from suppliers in Prättigau, in the canton of Graubünden and in Switzerland. We only cook with fresh ingredients.

We subscribe to the principles of dietetics and do not use preservatives or artificial flavours in our cooking.

The origin and quality of the meat, fish and seafood is important to us. Meat comes from animal-friendly husbandry.

Beef, veal, pork: Farms in Klosters and butchery Holzen Fleisch, Ennetbürgen

Lamb: Hugo Dubno, *may have been treated with antibiotics*

Poultry: Rageth Landquart, von Escher Zürich, Bianchi Zufikon from Switzerland, France, Hungary

Venison: Austria from our own hunting, Rageth Landquart

Cold cuts and dried meat products: Meat centre Klosters

Trout: Familie Tinner of Klosters

Fish and crustaceans: Hugo Dubno, Rageth Landquart, Bianchi Zufikon

Pike perch: Switzerland, Estonia, wild caught

Char: Switzerland, farmed

Salmon: Scotland, farmed

Bear Crab: Western Pacific Ocean, FAO 71

Sole: Netherlands, wild caught

Kingfisch: Denmark, farmed

Giant shrimp Black Tiger: Vietnam, aquaculture

Lobster: Canada, USA, FAO 21

Due to the youth protection regulations we are not allowed to serve or sell alcoholic beverages to under 16-year-olds and distilled water, aperitifs and alcopops to under 18-year-olds. We adhere to these regulations and are authorised to ask for an identification card for control purposes.

Chesa Classics Lunch Menu | 11.30 – 13.45