



Chesa Grischuna

Dinner 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.

18.00 – 21.00

MENU D'ÉTÉ | SUMMER MENU

Soupe froide Vichyssoise à la truite de Klosters fumée à la maison à l'huile d'aneth

Cold potato and leek cream soup with home-smoked Klosters trout and dill oil

Filet de Kingfish Hamachi avec tomate, au poivre et aux scampi Beure Blanc

King Fish Medallion with tomato, peppermojito and scampi Beurre Blanc

Steak de veau grillé au bois avec haricots verts au lard, chanterelles et crumble de sarriette

Grilled wood-fired veal steak with bacon beans, chanterelles, and savoury crumble

Fromage à rebibes de l'Oberland bernois avec terrine de pomme et de céleri et vinaigrette aux figues

Bernese Oberland grated cheese with apple and celery terrine and fig vinaigrette

Gâteau tiède au chocolat Valrhona avec des cerises marinées, des pistaches et de la glace au pavot

Lukewarm Valrhona chocolate cake with marinated cherries, pistachios, and poppy seed ice cream

3 plats 80

4 plats 95

CHESA KLASSIKER

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 lemon and olive oil vinaigrette, herb-cherry tomatoes, radishes, pickled pointed peppers and champignons

Pastèque grillée, feta, citron vert et pistaches grillées | 17

Grilled watermelon with feta, lime and roasted pistachios

Burrata avec une variation de tomates, basilic et pastèque | 24

Burrata with various tomatoes, basil and grilled peach

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

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

SOUPES | SOUPS

Gazpacho au fromage frais- basilic sablés | 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

Risotto aux légumes méditerranéens, olives Taggiasca et rucola | 31

Risotto with Mediterranean vegetables, Taggiasca olives and rocket

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

Homemade linguine with chanterelles, snow peas and lemon thyme

POISSON | FISH

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

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

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

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

Poitrine de poulardes de maïs rôties avec sauce au curry rouge thaï, abricots et nouilles soba et pak choi | 48

Roasted corn-fed chicken breast with red Thai curry sauce, apricots, soba noodles and pak choi

Chateaubriand de bœuf à la sauce béarnaise, pommes de terre sautées et petits légumes | 76 p.P.

Chateaubriand with Bearnaise sauce, roast potatoes and small vegetables

DESSERTS | DESSERT

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

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

Homemade apricot dumplings with violet ice cream and apricot compote

Bananensplit | 16

Vanilleglace, Hausgemachte Schokoladensauce, karamellisierte Banane und Granola

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*

Crêpe Suzette *à partir de 2 personnes* | 35 p.P.

Crêpe Suzette *for 2 people*

Chesa Café glacé | 12

Chesa ice coffee

Glaces et sorbets fait 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

Vanille, Schokolade, Erdbeer, Mocca, Baumnuss, Sauerrahm

Citron, Fruit de la Passion, Framboise, Litchi

Zitrone, Passionsfrucht, Himbeer, Litschi

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 center 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

Sea bass: Greece, aquaculture

Halibut: Norway, farmed

Scampi: South Africa, wild-caught

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 authorized to ask for an identification card for control purposes.

Chesa Classics Dinner Menu | 18.00 – 21.00