



19/11/22

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'AUTOMNE | AUTOMNE MENU

Filet de truite de fjord confit avec poireaux rôtis et dashi à la courge

Confit fjord trout fillet with roasted leek and pumpkin dashi

Tortelli aux châtaignes de la maison avec mousse aux cèpes et pin

Homemade chestnut tortelli with porcini mushroom and pine nut foam

Entrecôte de chevreuil aux myrtilles de Klosters, céleri-rave et quenelles au sarrasin

Venison entrecôte with Klosters blueberries, celeriac and buckwheat dumplings

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

Cheesecake avec compote de coings et croquant à l'avoine

Cheesecake with quince compote, and oat brittle

3 plats 80

4 plats 95

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'automne avec des boulettes de fromage de chèvre frites, de la courge marinée et des betteraves Chioggia | 22

Autumn salad with fried goat cheese balls, pickled pumpkin and Chioggia beetroot

Terrine de cerf de la maison avec de la brioche, du melon mariné avec une crème au vin rouge et aux pommes | 26

Homemade venison terrine with brioche, pickled melon served with an apple and red wine cream

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

Burrata, cherry tomatoes and basil with homemade rye bread

Tartare de bœuf avec œuf de caille de Pany, crème à la moutarde et croquant au fromage de montagne | 33 *plat principal* | 45

Beef tartare with quail egg from Pany, mustard cream and alpine cheese brittle

SOUPES | SUPPEN

Soupe crémeuse au gingembre et aux poireaux avec coquilles Saint-Jacques rôties et lardo di Colonnata | 24

Ginger and leek cream soup with fried scallops and Lardo di Colonnata

Consommé au Sherry et sa garniture | 18

Consomme with sherry and three types of garnish

PLATS VÉGÉTARIENS | VEGETARIAN DISHES

Capuns à la courge faite à la maison avec des pleurotes | 31

Homemade pumpkin capuns with king oyster mushrooms

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 accompagné d'un risotto à la courge, de chou braisé et de noisettes grillées | 51

Fish of the day with pumpkin risotto, braised kale and roasted hazelnuts

Truite de Klosterser bleue ou rôtie avec beurre fondu, épinards en feuilles 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

Civet de cerf chasseur, spätzli et garniture de gibier | 42

Venison stew with Spätzli and game garnish

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

Tarte aux poires Botzi avec crème à la ricotta et glace à la châtaigne | 17.-

Botzi pear tart with ricotta cream and chestnut ice cream

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

Homemade apricot dumplings with violet ice cream and apricot compote

Bananes caramélisées avec de la glace à la vanille, sauce au chocolat de la maison et granola | 16

Vanilla ice cream, homemade chocolate sauce, caramelised banana and 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 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, Mocca, Tree Nut, Sour cream

Citron, Fruit de la Passion, Framboise, Litchi

Lemon, Passion Fruit, Raspberry, Lychee

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: Bucher Stiffler Davos and Bucher Holzen Meat, Ennetbürgen

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

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

Venison: Rageth Landquart, Bianchi Zufikon

Cold cuts and dried meat products: Bucher Stiffler Davos

Trout: Familie Tinner - Klosters

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

Pike perch: Switzerland, Estonia, wild caught

Char: Switzerland, farmed

Salmon: Scotland, farmed

Sea bream: Greece, aquaculture

Fjord trout: Norway, aquaculture

Scampi: South Africa, caught in the wild

Giant shrimp **Black Tiger**: Vietnam, aquaculture

Scallops: FAO61 Pacific, Northwest. Japan

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.

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