

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 – 21.30



MENU D'HIVER | WINTER MENU

Tranches de kingfish au combava, concombre et yuzu

Kingfish slices with kaffir lime, cucumber and yuzu

Ragoût de pintade braisée au foie de canard, champignons des bois et croûtons de brioche croustillants

Braised guinea fowl ragout with duck liver, wild mushrooms and crispy brioche croutons

Tranch de roastbeef Angus avec ravioli au bœuf bouillie, légumes-racines et mousse au raifort

Slice of Angus Hohrücken with Tafelspitz ravioli, root vegetables and horseradish foam

Sélection Chesa de fromages d'alpage du Prättigau avec moutarde maison aux pommes et aux figues

Chesa Selection of Prättigau alpine cheese with homemade apple-fig mustard

Variation de chocolat et de café avec glace au Baileys

Variation of Chocolate and Coffee with Baileys Ice Cream

Menu complet	Full menu	130
4 plats	4 courses	115
3 plats	3 courses	95

SIGNATURES CHESA

LES ENTRÉES | STARTERS

Huîtres Creuses gratinées et nature avec
vinaigrette à la pomme Granny Smith | 18

Creuse oysters, served gratinated and natural, with a Granny Smith
apple vinaigrette

Salade Chesa au lard grillé, roquefort et croûtons à l'ail | 19

Chesa salad with grilled bacon, Roquefort and garlic croutons

Mâche à la viande de cerf séchée et potimarron mariné | 26

Lamb's lettuce with homemade dried venison and pickled Hokkaido pumpkin

Variation duette de fromage de chèvre avec betteraves marinées, wasabi
et calamansi | 25

Duo of goat cheese with marinated beetroot, wasabi and calamansi

Tartare de boeuf avec oeuf de caille de Pany, creme à la moutarde
et croquant du fromage de montagne | 33

plat principal | 45

Beef tartare with quail egg from Pany, mustard cream and
Alpine cheese pretzel crisps
as maindish

Toast Skagen à la Chesa avec brioche maison, crevettes marinées, oignons
nouveaux marinés et caviar scandinave | 32

Toast Skagen à la Chesa with homemade brioche, marinated prawns, pickled
spring onions and Scandinavian caviar

SOUPES | SOUPS

Consommé au Sherry et trois garnitures | 17

Consommé with Sherry and three garnishes

Soupe au potiron et à la citronnelle avec tempura de cigal de mer et vadouvan | 26

Pumpkin and lemongrass soup with slipper lobster tempura and vadouvan

PLATS VÉGÉTARIENS | VEGETARIAN DISHES

Risotto aux poires Botzi, brocoli sauvage, Taleggio et noix | 36

Risotto with Botzi pears, wild broccoli, Taleggio and walnuts

Capuns de potiron maison avec mousse de noisettes, duxelles de pleurotes et potiron braisé | 35

Chesa pumpkin capuns with king oyster mushroom duxelles, hazelnut mousse and braised pumpkin

POISSON | FISH

Truite de Klosters bleue ou rôtie avec beurre fondu
et pommes de terre persillées | 53

Klosters trout blue (poached) or pan-fried, with melted butter and
parsley potatoes

Sole entière rôtie avec sauce au citron, mini-artichauts, tomates cerise jaunes et
petites pommes de terre | 76

Whole roasted sole with lemon sauce, baby artichokes, yellow cherry tomatoes
and baby potatoes

Filet de sandre rôti, purée de persil et d'épinards, salsifis, choux de Bruxelles et
truffes du Périgord | 59

Pan-fried pike-perch fillet with parsley and spinach purée, black salsify, Brussels
sprouts and Périgord truffle

VIANDE | MEAT

Poussin rôti, sauce riche, truffes du Périgord, gratin de pommes de terre et oignons confits | 57

Roasted poussin, sauce riche, Périgord truffles, potato gratin and caramelised onions

Escalope de veau viennoise aux airelles, pommes de terre sautées et salade de concombre à la crème | 51

Wiener Schnitzel of veal with lingonberries, fried potatoes and cucumber salad with sour cream

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

Zurich-style veal with butter rösti

Médailillon de cerf avec racine de persil, radicchio, cassis et marrons | 62

Venison medallion with parsley root, radicchio, blackcurrant and chestnut

Chateaubriand à la sauce béarnaise, pommes de terres rissolées / pommes frites maison et petits légumes | 76 p.P.

à partir de 2 personnes

Chateaubriand with Béarnaise sauce, fried potatoes / hand-cut French fries and baby vegetables
from two persons

DESSERTS | DESSERTS

Gâteau au fromage blanc avec mandarines et graines de pavot du Waldviertel | 17

Quark cake with mandarins and Waldviertel poppy seeds

Mini Magnum aux fruits de la passion e mangue et mûres | 17

Passion fruit Mini Magnum with mango and blackberries

Kaiserschmarrn aux raisins au rhum, compote de pruneaux et glace à la vanille | 25 p.P.

Kaiserschmarrn with rum raisins, plum compote and vanilla ice cream

Banana Split | Glace à la vanille, sauce chocolat maison, banane caramélisée et amandes grillées | 16

Banana Split | Vanilla ice cream, homemade chocolate sauce, caramelised banana and roasted almonds

Crêpe Suzette | filets d'oranges, beurre d'orange, glace à la vanille, Grand Marnier flambé à table

à partir de 2 personnes | 35 p.P.

Crêpe Suzette | orange filets, orange butter, vanilla ice cream, Grand Marnier flambéed at the table

for 2 people

Chesa Café glacé | 11

Chesa iced coffee

Salade d'orange avec *sorbet à l'orange sanguine* | 18

avec 2,5cl de Grand Manier | 21

Orange salad with blood orange sorbet

With 2,5 cl Grand Marnier

Sélection de fromages à pâte dure et à pâte molle avec pain aux fruits maison | 18

Selection of hard and soft cheeses with house-made fruit bread

Glaces et sorbets maison | 5

avec crème fouettée | 2

Homemade ice cream and sorbets
with whipped cream

Vanille, Chocolat, Moka, Noisette, Pistache, Crème aigre

Vanilla, chocolate, mocha, hazelnut, pistachio, sour cream

Citron, Fruit de la Passion, Framboise, Litchi, Fraise

Lemon, passion fruit, raspberry, lychee, strawberry

FISH AND MEAT DECLARATION

COOK WITH LOVE, EAT WITH PASSION

First-class ingredients are the most important element of every good kitchen. We make no secret of this. We purchase the best quality from suppliers in the Prättigau, in the canton of Graubünden and throughout Switzerland, and we cook exclusively with fresh ingredients.

We follow the principles of nutritional science and do not use preservatives, stabilisers or artificial flavourings in our kitchen.

The origin and quality of meat, fish and seafood are important to us. Our meat comes from animal-friendly husbandry.

Beef, veal and pork: From local farms in Klosters as well as Holzen Fleisch, Ennetbürgen, and Stiffler butchery, Davos

Lamb: Hugo Dubno, Zurich, and Bianchi, Zufikon — may have been treated with antibiotics

Poultry: Rageth, Landquart; von Escher, Zurich; Bianchi, Zufikon — from Switzerland and France

Game: From private hunting in Austria as well as Rageth, Landquart, and Bianchi, Zufikon

Cold cuts and dried meat products: Stiffler butchery, Davos

Bread and pastries: Hitz bakery, Küblis; Délifrance bakery
Only Swiss products are used.

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

Trout: Tinner family, Klosters

Pike-perch (zander): Switzerland, Estonia, wild-caught

Kingfish: Denmark, farmed

Salmon: Scotland, farmed

Slipper lobster: Western Pacific Ocean, FAO 71

Sole: Netherlands, wild-caught

Black Tiger prawns: Vietnam, aquaculture

Brined prawns: Chile, farmed

Due to the youth protection regulations, we are not allowed to serve or sell alcoholic beverages to under 16-year-olds and spirits, 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.