



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.

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

Terrine de foie de canard avec oranges sanguines marinées, sorbet orange et argousier, et brioche maison | 38

Duck liver terrine with marinated blood oranges, orange and sea buckthorn sorbet, and homemade brioche

Flétan avec chou pointu braisé, raisins confits, tapenade raisins secs et noisettes, et sauce mignonette | 36

plat principal | 62

Halibut with braised pointed cabbage, candied grapes, raisin and hazelnut tapenade, and mignonette sauce

as maindish

Entrecôte d'Angus grillée au charbon de bois façon Stroganoff, crème au cerfeuil, poivrons confits, cornichons glacés et Pommes Dauphine | 59

Charcoal-grilled Angus ribeye steak à la Stroganoff with chervil cream, confit peppers, glazed pickles, and Pommes Dauphine

Truffe "La Bouse" avec confit d'abricot et pain aux noix | 18

"La Bouse" truffle with apricot confit and walnut bread

Knödel au séré et nougat avec ragoût d'ananas et sauce à la fève tonka | 21

Quark & nougat dumplings with pineapple ragout and tonka bean sauce

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

Salade de doucette avec viande de cerf séchée maison et chanterelles du
Prättigau marinées | 26

Lamb's lettuce salad with homemade dried venison and pickled Prättigau
chanterelles

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 de potiron et citronnelle avec noix de Saint-Jacques, graines de courge grillées, physalis marinés et courge butternut marinée | 26

Pumpkin and lemongrass soup with scallops, roasted pumpkin seeds, pickled physalis, and pickled butternut squash

PLATS VÉGÉTARIENS | VEGETARIAN DISHES

Malfatti aux tomates séchées, épinards frais, pignons de pin et olives Taggiasca | 36

Malfatti with sun-dried tomatoes, fresh spinach, pine nuts and Taggiasca olives

Capuns aux légumes avec courge grillée et noisettes grillées | 35

Vegetable capuns with grilled pumpkin and roasted hazelnuts

POISSON | FISH

**Truite de Klosters bleu 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

VIANDE | MEAT

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

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 | 18

Passion fruit Mini Magnum with mango and blackberries

Kaiserschmarrn aux raisins au rhum, éclats d'amandes grillées compote de pruneaux et glace à la vanille | 25 p.P.

Kaiserschmarrn with rum raisins, roasted almond splits, plum compote and vanilla ice cream

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

Salade d'orange avec sorbet à l'orange sanguine | 16

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 homemade fruit bread

Chesa Café glacé | 11

Chesa iced coffee

Banana Split | Glace à la vanille, glace au chocolat, sauce chocolat maison, banane caramélisée et éclats d'amandes grillées | 16

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

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

Halibut: Northeast Atlantic, FAO 27, wild-caught

Salmon: Scotland, farmed

Scallop: West Pacific, FAO 61, wild-caught

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.