



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.

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

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

Tartare de bœuf avec œuf de caille de Pany, creme à la
moutarde et croquant de fromage d'alpage | 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

Soupe à l'orge des Grisons maison | 16

Homemade Grisons barley soup

Consommé au Sherry et trois garnitures | 17

Consommé with Sherry and three garnishes

LES 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

Club-sandwich avec poitrine de poularde de maïs rôtie et pommes frites | 34

Club Sandwich with corn-fed poulard and French fries

Rösti gratiné au fromage avec œuf plat et lardons | 29

Rösti gratinated with Alpine cheese, fried egg and bacon

Spaghetti maison au ragoût de cerf | 32

Homemade spaghetti with deer ragout

DESSERTS | DESSERTS

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

Strudel aux pommes maison avec sauce vanille | 14

Homemade apple strudel with vanilla sauce

Salade d'oranges 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

Chesa Gugelhopf | 5

Chesa Gugelhopf

Gâteau aux fruits | 7

Fruit tart

Gâteau aux noix des Grisons | 7

Grisons nut tart

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

Selection of hard and soft cheeses with
home-made 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

Coupe Danemark | Glace vanille avec sauce au chocolat maison | 13

Coupe Denmark | Vanilla ice cream with house-made chocolate sauce

Chesa Winter Coupe | Sorbet à la figue, glace à la châtaigne, glace à l'argousier et banane, sauce à l'églantine | 14

Chesa Winter Coupe | Fig sorbet, chestnut ice cream, sea buckthorn–banana ice cream and rosehip sauce

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

POUR LES PETITS CREUX | 13.45 bis 16.30

SMALL DELIGHTS

Salade Chesa au lard grillé, roquefort et croûtons à l'ail | 19
Chesa salad with grilled bacon, Roquefort
and garlic croutons

Soupe à l'orge des Grisons maison | 16
Homemade Grisons barley soup

Club-sandwich avec poitrine de poularde de maïs rôtie
et pommes frites | 34
Club Sandwich with corn-fed poulard and French fries

Rösti gratiné au fromage avec œuf plat et lardons | 29
Rösti gratinated with Alpine cheese, fried egg and bacon

Spaghetti maison au ragoût de cerf | 32
Homemade spaghetti with deer ragout

Pour enfants: nuggets de poulet maison | 18
For children: homemade chicken nuggets

Strudel aux pommes maison avec sauce vanille | 14
Homemade apple strudel with vanilla sauce

Chesa Gugelhopf | 6
Chesa Gugelhopf

Gâteau aux fruits | 7
Fruittarte

Gâteau aux noix des Grisons | 7
Grisons nut tart

BOISSONS | DRINKS

EAU MINÉRALE | MINERAL WATER

Eau | Water

«Klosters Wasser» still	5 dl	7
	1 lt	10
Passugger, Allegra	2.7 dl	6
	7.7 dl	10

Boissons sucrées | Soft Drinks

Coca Cola, Light, Zero	3.3 dl	6
Sprite	3.3 dl	6
Rivella red, blue	3.3 dl	6
Apple spritzer, Shorley	3.3 dl	6
Orangina	2.5 dl	6
Ginger Ale	2 dl	6
Schweppes Tonic	2 dl	6
Schweppes Bitter Lemon	2 dl	6
Möhl apple cider	5 dl	7
Möhl apple cider (non-alcoholic)	5 dl	7

Fait maison | Homemade

Ice-tea	3 dl	6
Elderflower syrup in a carafe	5 dl	8
Lemon juice with cold or hot water	3 dl	6

BOISSONS CHAUDES | HOT BEVERAGES

Espresso	5
Double shot espresso	7
Espresso Macchiato	5.5
Café crème	5.5
Cappuccino	6.5
Latte Macchiato	7.5
Tea	6
Milk (warm/frothed)	5
Hot chocolate, Ovo	6
Irish Coffee	18
Mulled wine	9
Hot Aperol	9

JUS DE FRUITS | FRUIT JUICES

Fraîchement pressé Freshly pressed		
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

Sonnenbräu special	3.3 dl	6
Monsteiner beer lager, dark	3.3 dl	7
Heineken	3.3 dl	6
Calanda Senza (non-alcoholic)	3.3 dl	6
Erdinger wheat beer	5 dl	8
Erdinger (non-alcoholic)	5 dl	8

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.