



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.

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

Queue de rock lobster grillée, vinaigrette aux agrumes, asperges vertes grillées et pamplemousse rose mariné | 38

Grilled rock lobster tail with citrus vinaigrette, grilled green asparagus and marinated pink grapefruit

Fagottelli maison au fior di latte, crème de petits pois et morilles | 24

plat principal | 36

Homemade fagottelli with fior di latte, pea cream and morel mushrooms
als Hauptgang

Médallion de selle d'agneau de Sisteron en croûte d'ail des ours, knödel aux grattons, asperges blanches et barba di frate | 64

Medallion of Sisteron lamb loin with wild garlic crust, crackling dumplings, white asparagus and barba di frate

Duo de fromages de brebis, tomates cerises aigres-douces et pain au levain croustillant | 17

Duo of sheep's milk cheeses with sweet-and-sour cherry tomatoes and crispy sourdough bread

Cheesecake crémeux, rhubarbe marinée et fraises | 21

Creamy cheesecake with pickled rhubarb and strawberries

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

SIGNATURES CHESA

LES ENTRÉES | STARTERS

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

Velouté de babeurre à l'ail des ours, strudel à l'ail des ours, petits pois et gel de calamansi | 22

Wild garlic and buttermilk cream soup with wild garlic strudel, peas and calamansi gel

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

Aubergine grillée au charbon de bois, falafel poêlé, crème de noix de cajou et yaourt grec | 32

Charcoal-grilled aubergine with pan-fried falafel, cashew cream and Greek yogurt

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

**Flétan poêlé avec beurre blanc à la crème acidulée, blinis de pommes de terre et
légumes de printemps | 56**

Pan-fried halibut fillet with sour cream beurre blanc, potato blinis and assorted
spring vegetables

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

Halibut: Northeast Atlantic, FAO 27, wild-caught

Salmon: Scotland, farmed

Black Tiger prawns: Vietnam, aquaculture

Brined prawns: Chile, farmed

Rock Lobster: FAO 51, Indian ocean

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.