



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.

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.

11:30 am – 1:45 pm

CHESA CLASSICS

HORS-D'OEUVRE | STARTERS

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

Chesa Salad with Grilled Bacon, Roquefort, and Garlic
Croutons

Salade estivale à la vinaigrette au citron et à l'huile d'olive,
tomates vertes marinées, radis et champignons | 17

Summer Salad with a Lemon and Olive Oil Vinaigrette,
marinated Green Tomatoes, Radishes and Mushrooms

Pastèque grillée, feta croustillante et vinaigrette au concombre
et à l'aneth | 22

Grilled Watermelon, Crispy Feta and Cucumber-Dill
Vinaigrette

Tomates cerises multicolores marinées, accompagnées de
burrata, d'une crème au basilic et d'olives confites | 23

Marinated, assorted Cherry Tomatoes, served with Burrata, a
Basil Cream and candied Olives

Tartare de bœuf avec un sorbet au gaspacho vert et de pain noir
grillé | 36

plat principal | 45

Beef Tartare with Green Gazpacho Sorbet and toasted Black
Bread

Main course

SOUPES | SOUPS

Gaspacho maison à la crème de ricotta et au basilic | 17

Homemade Gazpacho with Ricotta Cream and Basil

Consommé au Sherry et sa garniture | 18

Sherry Consommé with Garnish

PLATS VÉGÉTARIENS VEGETARIAN DISHES

**Tarte aux légumes méditerranéenne à la glace au basilic et à la
mousse de tomate | 32**

Mediterranean Vegetable Tart with Basil Ice Cream and
Tomato Mousse

**Raviolis maison aux épinards et aux herbes, accompagnés de
fromage Pd'alpage du Prättigau | 36**

Homemade Spinach and Herb Ravioli, served with Prättigau
Alpine Cheese

POISSON | FISH

Truite de Klosterser bleue ou rôtie avec beurre fondu et pommes de terre persillées | 49

Klosterser Trout, either Blue or Pan-Seared with melted Butter and Parsley-Topped Potatoes

Filet de loup de mer poêlé avec un coulis de tomates, du fenouil épicé et des panzerotti au basilic | 52

Pan-Seared Sea Bass Fillet with Tomato Coulis, spiced Fennel and Basil Panzerotti

Spaghetti maison avec crevettes géantes frites, épinards, olives et tomates séchées | 38

Homemade Spaghetti with fried Jumbo Shrimp, 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

Viennese Veal Cutlet with Cranberries, Lemon, Potato and Cucumber Salad

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

Zurich-Style sliced Veal with Butter-Topped Rösti

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

Club Sandwich with roasted Corn-Fed Chicken Breast and French Fries

DESSERTS | DESSERTS

Mousse à la panna cotta aux fruits des bois et à la verveine citronnée | 18

Panna Cotta Mousse with Wild Berries and Lemon Verbena

Beignets aux abricots faits maison accompagnés de glace au yaourt | 21

Homemade Apricot Fritters served with Yogurt Ice Cream

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" (Emperor's Pancakes) with Cooked Prune Compote and Vanilla Ice Cream

for 2 or more people

Chesa Café glacé | 12

Chesa Iced Coffee

Chesa Gugelhopf | 6

Chesa Gugelhopf

Gâteau aux noix de grisons | 7

Grison Walnut Cake

Tarte aux fruits | 7

Fruit Tart

Chesa Magnum | 9

Dark Chocolate, White Chocolate Mousse, Hazelnuts

Banana Split | 16

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

Vanilla Ice Cream, Chocolate Ice Cream, homemade Chocolate Sauce, caramelized Banana, and roasted, slivered Almonds

Coupe Danemark | 14

Glace à la vanille avec sauce au chocolat maison

Vanilla Ice Cream with homemade Chocolate Sauce

Coupe Chesa | 16

Sorbet à la framboise, glace au yaourt et glace à la pistache

Raspberry Sorbet, Yogurt Ice Cream and Pistachio Ice Cream

Glaces et sorbets maison par boule | 5

avec crème fouettée | 2

Homemade Ice Cream and Sorbet by the Scoop | 5
with Whipped Cream

Vanille, chocolat, moka, yaourt, pistache

Vanilla, Chocolate, Mocha, Yogurt, Pistachio

Citron, framboise, abricot, pêche sanguine, cerise acide, fraise

Lemon, Raspberry, Apricot, Blood Peach, Sour Cherry, Strawberry

POUR LES PETITS CREUX | LIGHT BITES

1:45 p.m. to 4:30 p.m.

Chesa Magnum | 9

Dark Chocolate, White Chocolate Mousse, Hazelnuts

Chesa Café glacé | 12

Chesa Iced Coffee

Coupe Danemark | 14

Glace à la vanille avec sauce au chocolat maison

Vanilla Ice Cream with homemade Chocolate Sauce

Coupe Chesa | 16

Sorbet à la framboise, glace au yaourt et

glace à la pistache

Raspberry Sorbet, Yogurt Ice Cream and Pistachio Ice Cream

Glaces et sorbets maison par boule | 5

avec crème fouettée | 2

Homemade Ice Cream and Sorbet by the Scoop | 5

with Whipped Cream

GLACÉ

Vanille, chocolat, moka, yaourt, pistache

Vanilla, Chocolate, Mocha, Yogurt, Pistachio

SORBETS

Citron, framboise, abricot, pêche sanguine, cerise acide,

fraise

Lemon, Raspberry, Apricot, Blood Peach, Sour Cherry,

Strawberry

Chesa Gugelhopf | 6

Chesa Bunt cake

Hausgemachte Bündner Nusstorte | 7

Homemade Grisons Nut Cake

Hausgemachte Früchtewähe | 6

Homemade Fruit Pie

BOISSONS | BEVERAGES

EAU MINÉRALE | MINERAL WATER

Eau | Water

«Klosters Water»	5 dl	6
	1 lt	10
Passugger / Allegra	5 dl	7
	1 lt	12

Boissons sucrées | Soft Drinks

Coca Cola, Light, Zero	3.3 dl	6
Sprite	3.3 dl	6
Rivella rot, blau	3.3 dl	6
Süssmost, Shorley	3.3 dl	6
Fanta	3.3 dl	6
Ginger Ale	2 dl	6
Schweppes Tonic	2 dl	6
Schweppes Bitter Lemon	2 dl	6
Möhl Apfelwein	5 dl	7
Möhl Apfelwein (alkoholfrei)	5 dl	7

Fait maison | Homemade

Ice-Tea	3 dl	6
Elderflower Syrup in a Carafe	5 dl	8
Citron Juice, cold or hot	3 dl	6

BOISSONS CHAUDES | HOT BEVERAGES

Espresso		5
Kaffee Crème		6
Double Espresso		7
Cappuccino		6,5
Latte Macchiato		7
Tea		6
Milk (steam-heated)		5
Chocolate, Ovo		6
Irish Coffee		18

JUS DE FRUITS | FRUIT JUICES

Fraîchement pressé | Freshly squeezed

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

Monsteiner Bier Lager, Dark	3.3 dl	7
Calanda (Non-Alcoholic)	3.3 dl	6
Erdinger Weizenbier	5 dl	8
Erdinger (Non-Alcoholic)	5 dl	8

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: Farms in Klosters and butchery Holzen Fleisch, Ennetbürgen

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

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

Venison: Austria from our own hunting, Bianchi

Cold cuts and dried meat products: Meat centre Klosters

Trout: Familie Tinner of Klosters

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

Pike perch: Switzerland, Estonia, wild caught

Sea bass: Aquaculture, Greece

Salmon: Scotland, farmed

Bear Crab: Western Pacific Ocean, FAO 71

Sole: Netherlands, wild caught

Kingfisch: Denmark, farmed

Giant shrimp Black Tiger: Vietnam, aquaculture

Lobster: Canada, USA, FAO 21

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 authorised to ask for an identification card for control purposes.

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