



Marie Gredler
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.

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 – 21.00

MENU D'ÉTÉ | SUMMER MENU

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

Marinated Assorted Cherry Tomatoes, served with Burrata, Basil Cream, and Candied Olives

Filet de loup de mer tiède aux concombres, oignons nouveaux et sauce aux fleurs de sureau | 35

Warm Sea Bass Fillet with Cucumbers, Scallions and Elderflower Sauce

Poitrine de pintade rôtie accompagnée d'asperges blanches marinées, de chanterelles, de fèves et de petits gnocchis de pommes de terre | 48

Roasted Guinea Fowl Breast served with Marinated White Asparagus, Chanterelle Mushrooms, Fava Beans and Potato Gnocchi

Brillant Savarin accompagné d'une salade aux herbes et de truffes d'été | 16

Brillant Savarin served with Herb Salad and Summer Truffles

Composition de pois, pomme Granny Smith et estragon | 18

A Dish featuring Peas, Granny Smith Apples, and Tarragon

4 plats	4 courses	95
3 plats	3 courses	80

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

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

plat principal | 45

Beef Tartare with Green Gazpacho Sorbet and toasted Black Bread

Main course

SOUPES | SUPPEN

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 Consomme with Garnish

PLATS VÉGÉTARIENS | VEGETARIAN DISHES

Tarte fine 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 Herb and Spinach Ravioli with Prättigau Alpine Cheese, Chanterelles and Lemon Foam

POISSON | FISCH

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

Klosterser Trout, either Poached or Pan-Fried 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

Selle de chevreuil d'été rôtie, jus au sherry et aux cerises, compote de cerises Chanterelles et crème d'orge grillée | 62

Pan-Seared Summer Roe Deer Loin, Sherry Jus, Cherry Compote, Chanterelles, and Roasted Barley Cream

Chateaubriand de bœuf à la sauce béarnaise, pommes de terre sautées et petits légumes | 76 p.P.

Beef Chateaubriand with Béarnaise Sauce, sautéed Potatoes and Mixed Vegetables

DESSERTS | DESSERT

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

Assiette de fromages accompagnée d'une baguette aux abricots et au chocolat | 24

Cheese Platter served with a Baguette, Apricots and Chocolate

Forêt-noire revisitée aux cerises | 19

A Contemporary Interpretation of Black Forest Cake

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 (*serves 2 or more*)

Crêpe Suzette à partir de 2 personnes | 35 p.P.

Crêpe Suzette (*serves 2 or more*)

Banana Split

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

Vanilla Ice Cream, Chocolate Ice Cream, Homemade Chocolate Sauce, caramelized Banana, and roasted Almond Slivers

Chesa Café glacé | 12

Chesa Iced Coffee

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, Tart Cherries, Strawberry

FISH AND MEAT DECLARATION

COOKING WITH LOVE, EATING WITH PASSION

Top-quality ingredients are the most important element of any good cuisine. We make no secret from that. We source the very best quality ingredients from suppliers in Prättigau, the canton of Graubünden and throughout Switzerland. We cook exclusively with fresh ingredients.

We follow the principles of nutrition and use neither preservatives, additives nor artificial flavorings in our kitchen.

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

Beef, veal, pork: Stiffler Butcher Shop, Davos, and
Holzen Fleisch Butcher Shop, Ennetbürgen

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

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

Game: Austria (from our own hunt), Bianchi

Cold cuts and dried meat products: Stiffler Butcher Shop, Davos

Trout: Christine and Walter Tinner - Klosters

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

Loup de mer: Aquaculture, Greece

Salmon: Scotland, farmed

Sea bream: Greece, aquaculture

Scampi: South Africa, wild-caught

Black Tiger prawns: Vietnam, aquaculture

Lobster: Canada, USA, FAO 21

Youth protection regulations prohibit us from serving or selling alcoholic beverages to anyone under the age of 16, or spirits, aperitifs, and alcopops to anyone under the age of 18. We adhere to these regulations and are authorized to request identification for verification purposes.

Chesa Classics Dinner Menu | 18.00 – 21.00