



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.

6 pm – 9 pm

MENU D'AUTOMNE | FALL MENU

Filet de féra mariné, accompagné de chou-rave, d'abricots confits et d'une mayonnaise aux graines de courge | 34
Marinated féra fillet, served with kohlrabi, candied apricots, and a pumpkin seed mayonnaise

Boulettes de cèpes à la vapeur accompagnées de chou blanc fume | 28
Steamed porcini mushroom dumplings served with smoked white cabbage

Médailon de dos de chamois à la sauce Grand Veneur, tartelette aux noix noires, céleri-rave et myrtilles de Klosters | 62
Chamois loin medallions in Grand Veneur sauce, black walnut tartlet with celeriac and Klosters blueberries

Brillant Savarin accompagné d'une salade aux herbes et de truffes d'été | 16
Brillant Savarin served with a herb salad and summer truffles

Dessert aux marrons, à la poire et au safran | 18
Chestnut, Pear, and Saffron Dessert

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 d'automne aux boulettes de fromage de chèvre cuites au four, aux chanterelles et aux œufs de caille | 22

Fall Salad with Oven-Baked Goat Cheese Balls, Chanterelles, and Quail Eggs

Terrine de gibier maison accompagnée de melon confit, de céleri-branche et de brioche | 26

Homemade game terrine served with candied melon, celery stalks, and brioche

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

Velouté de gingembre et de poireaux, accompagné d'un chutney d'abricots, de coquilles Saint-Jacques et de noisettes grillées | 24

Cream of ginger and leek soup, served with apricot chutney, scallops, and toasted hazelnuts

Bouillon corsé au sherry et aux trois garnitures | 18

Rich Sherry Broth with Three Garnishes

PLATS VÉGÉTARIENS | VEGETARIAN DISHES

Crêpes au sarrasin et à la courge, accompagnées d'une gelée de chou rouge et d'airelles et de châtaignes caramélisées | 32

Buckwheat and squash crêpes, served with a red cabbage and lingonberry jelly and caramelized chestnuts

Raviolis maison aux épinards et aux herbes, au fromage d'alpage du Prättigau, aux chanterelles et à la mousse au citron | 36

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

POISSON | FISH

Truite de Klosterser bleue ou rôtie avec beurre fondu et pommes de terre persillées | 53

Klosterser Trout, either Poached or Pan-Fried with Melted Butter and Parsley-Topped Potatoes

Médailon de flétan cuit à la vapeur, beurre blanc aux poireaux, gnocchi à la courge et d'une salade de choux de Bruxelles et de poires | 56

Steamed halibut medallion, leek beurre blanc, squash gnocchi, and a Brussels sprouts and pear salad

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

Daube de cerf au poivre accompagnée de spätzli et d'un assortiment de gibier | 49

Pepper-crusted venison stew served with spätzli and an assortment of game

Secreto de porc ibérique de bellota grillé au charbon de bois, accompagné de raviolis au porc effiloché, de piments grillés et de piment d'Espelette | 54

Iberico Bellota pork secreto, grilled over charcoal, served with pulled pork ravioli, grilled pimientos and Piment d'Espelette

Selle de chevreuil pour 2 personnes, accompagnée d'une sauce Grand Veneur, de spätzli et de légumes d'automne | 76 p.P.

Venison saddle for 2 people, served with Grand Veneur sauce, spätzli and fall vegetables

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

Boulettes de fromage blanc maison aux myrtilles de Klosters et glace au yaourt | 21

Homemade cottage cheese balls with Klosters blueberries and 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

Composition de pois, pomme Granny Smith et estragon | 18

Peas, Granny Smith Apple, and Tarragon

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

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

Crêpe Suzette (serves 2 or more)

Chesa Magnum | 9

Dark chocolate, white chocolate mousse, hazelnuts

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.

Bread and pastries: Hitz bakery, Küblis; Délifrance bakery, only Swiss products are used

Beef, veal, pork: Butcher Shop Holzen Fleisch-Ennetbürgen, Hugo Dubno, Rageth-Landquart, Bianchi-Zufikon

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-Zufikon

Pata Negra Iberico, „Bellota“, Spanien, Hugo Dubno

Cold cuts and dried meat products: Stiffler Butcher Shop – Davos, Rageth-Landquart, Bianchi-Zufikon

Trout: Christine and Walter Tinner-Klosters

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

Loup de mer: Aquaculture, Greece

Salmon: Farmed, Scotland

Sea bream: Aquaculture, Greece

Scampi: Wild-Caught, South Africa

King Prawns Black Tiger: Aquaculture, Vietnam

Scallops: FAO61, Japan

Youth protection regulations prohibit us from serving or selling alcoholic beverages to anyone under the age of 16, or spirits, aperitifs, and alcoholic appliances 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 | 6 pm – 9 pm