



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 | 18

Chesa Salad with Grilled Bacon, Roquefort, and Garlic
Croutons

Salade d'automne avec boulettes de fromage de chèvre frites,
potiron mariné et betteraves Chioggia | 22

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

Terrine de gibier maison accompagnée de melon confit, de
salade 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

Soupe à l'orge des Grisons faite maison | 16

Homemade Graubünden Barley Soup

Bouillon corsé au sherry et aux trois garnitures | 18

Rich Sherry Broth with Three Garnishes

PLATS VÉGÉTARIENS | VEGETARIAN DISHES

Crêpe au sarrasin et à la courge, avec un gelé de chou rouge et d'airelles et des 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 Blue or Pan-Seared 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

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

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

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

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

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

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

Chesa Magnum | 9

Dark Chocolate, White Chocolate Mousse, Hazelnuts

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

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 à la pistache accompagnée de fruits rouges frais | 16

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.

Salade Chesa au lard grillé, roquefort et croûtons à l'ail | 18

Chesa Salad with Grilled Bacon, Roquefort, and Garlic
Croutons

Salade d'automne avec boulettes de fromage de chèvre frites, potiron mariné et betteraves Chioggia | 22

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

Tranches de filet de bœuf marinées sur pain au maggia grillée, accompagnées de chimichurri et de salade de chou | 29

Marinated beef tenderloin slices on grilled Maggia bread,
served with chimichurri and coleslaw

Soupe à l'orge des Grisons faite maison | 16

Homemade Graubünden Barley Soup

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

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

Spaghetti Bolognese à la «Pastabar» | 28

Homemade spaghetti from "Pastabar"
with ground beef sauce

Chesa Magnum | 9

Dark Chocolate, White Chocolate Mousse, Hazelnuts

Chesa Café glacé | 12

Chesa Iced Coffee

Chesa Gugelhopf | 6

Chesa Bundt Cake

Tarte aux fruits | 6

Homemade Fruit Pie

Gâteau aux noix de grisons | 7

Homemade Grisons Nut Cake

Banana Split | 16

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

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

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, 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 squeeeyed		
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 Special, 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.

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

Beef, veal, pork: Farms in Klosters and butchery 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-Zürich, Bianchi-Zufikon, from Switzerland, France, Hungary

Game: Austria, from our own hunting, Bianchi-Zufikon

Cold cuts and dried meat products: : Metzgerei Stiffler-Davos, Rageth-Landquart, Bianchi-Zufikon

Trout: Family Tinner of Klosters

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

Sea bass: Aquaculture, Greece

Salmon: Farmed, Scotland

Sea-Bream: Aquaculture, Greece

Scampi: Wild caught , South-Africa

King Prawns Black Tiger: Aquaculture, Vietnam

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.

Chesa Classics Lunch Menu | 11:30 am – 1:45