

Soups

Soup of the day

big CHF 9
small CHF 7

Beef consommé



big CHF 8
small CHF 6

Beef consommé

with sliced crepes

big CHF 9
small CHF 7

Grison barley soup



big CHF 10
small CHF 8

Lemongrass soup

served with pan fried king prawns



CHF 14

Lemongrass soup

served without king prawns



CHF 10

Salad bowls

Green salad CHF 10
served with roasted nuts and croutons
  

Mixed salad CHF 12
served with roasted nuts and croutons
  

Lamb's lettuce nature CHF 13
served with roasted nuts and croutons
  

Lamb's lettuce „Mimosa“ CHF 18
served with pan fried bacon rashers,
diced egg and croutons
 

Salad bowl „Moorhuhn“ CHF 18
green salad served with pan fried chicken,
bacon rashers and Parmesan cheese
 

simply delicious ...

Garlic bread
CHF 4


Salad dressings...

All salads are served with our homemade French dressing.
If you wish to prepare your own special dressing please ask your waitress.
Enjoy your meal!

Starters

Capuns with bacon (2 pieces) CHF 12
filled Swiss chard leaves boiled
in beef consommé, gratinated with cheese

Fried mountain cheese „Schanfigg style“ CHF 15
served with leaf lettuce and raspberry vinegar
& cranberries



Fagottini CHF 19
small pasta parcels filled with Ricotta cheese,
tossed in truffle butter



Vitello tonnato CHF 20
cold, thin sliced veal
served with a creamy tuna sauce



Beef steak tartare „Vetter style“ CHF 20
with a raw quail egg in the eggshell
minced, raw beef tenderloin,
seasoned with olive oil, salt and pepper;
served with toast



with gluten free bread



Beef Carpaccio CHF 22
hand sliced, raw beef tenderloin
served with „extra virgin“ olive oil,
Parmesan cheese and lime



Spicy devil

king prawns, pan fried
with garlic and chili pepper

CHF 13



Wild Pacific salmon

delicious, cold smoked
Yukon Sockeye salmon,
served with caper,
horseradish foam,
onion and toast

CHF 24

without horseradish foam



with gluten free bread



Main courses- just the way you like it...

Create your own menu.

Pork escalope nature



big CHF 20

small CHF 15

Breaded pork escalope



big CHF 20

small CHF 15

Pork escalope in cream sauce

big CHF 20

small CHF 15

Chicken wings

CHF 16

served with homemade „Confettura di Peperoncini“
or with sweet-chili sauce



Vegetable plate

CHF 20

assorted market fresh vegetable



Vitello tonnato

CHF 24

cold, thin sliced veal served with a creamy tuna sauce



Beef Carpaccio

CHF 26

hand sliced, raw beef tenderloin served with „extra virgin“ olive oil,
Parmesan cheese and lime



Wild Pacific salmon

CHF 28

130 gr. delicious, cold smoked Yukon Sockeye salmon,
served with caper, horseradish foam, onion and toast

without horseradish foam

with gluten free bread

Sliced veal „Vetter style“

big CHF 31

served in a spicy cream sauce

small CHF 26

Our Newcomer!

Tagliata from the flat iron steak	CHF 30
Flat iron is a piece from the upper part of the beef shoulder. This beef steak is particularly juicy and it is served sliced between medium rare & medium seasoned with olive oil and Fleur de Sel	
 	
Beef sirloin steak	CHF 35
served with homemade „Café de Paris“ butter	
	
Herb crusted beef sirloin steak	CHF 35
served with gravy	
Herb crusted venison sirloin steak	CHF 35
served with gravy	
Cordon bleu	CHF 37
breaded veal escalope filled with ham and cheese	
	
Filet Maison- beef tenderloin steak	CHF 48
served with homemade „Café de Paris“ butter	
	

Side orders to choose from...

Cranberries	CHF 1
Potatoes	CHF 4
Homemade tiny flour dumplings	CHF 5
Side order of the day (please ask your waitress)	CHF 5
 Croquettes	CHF 5
 Spaghetti or Noodles	CHF 5
nature, cream sauce, homemade tomato or meat sauce	
  French fries, Basmati rice, Green or mixed salad	CHF 5
  “only” vegetable	CHF 8
combination of vegetable and a side order	CHF 10

Main courses from all over the world

Rice noodle soup „Phò“ (main course)

beef consommé Vietnamese style
rice noodles, vegetable juliennes,
and fresh coriander

For seasoning we serve in separate bowls
lime slice, Thai basil, fresh chilli
and Sriracha-Chilli sauce

served with thin sliced veal

CHF 16



served with fried king prawns

CHF 16

marinated with chilli pepper and garlic



served with a hard-boiled egg

CHF 12



**Thai Curry “Vetter style”
the vegetarian one**

big CHF 24

small CHF 19

vegetable in curry sauce
served with Basmati rice



Thai Curry “Vetter style”

big CHF 29

our Thai curry served with

small CHF 24

pan fried chicken skewers

or

fried king prawns

marinated with chili pepper and garlic



**Beef steak tartare “Vetter style”
with a raw quail egg in the eggshell**

CHF 32

minced, raw beef tenderloin,
seasoned with olive oil, salt and pepper;
with it we serve a raw quail egg
served with toast



with gluten free bread



Pasta...

Spaghetti or noodles

“Napoli”

**homemade
tomato sauce**

big CHF 22

small CHF 17



Spaghetti or noodles

“Bolognese”

**homemade
meat sauce**

big CHF 22

small CHF 17



Fagottini

small pasta parcels filled
with Ricotta cheese,
tossed in truffle butter

big CHF 24

small CHF 19



In the mood for fish?

Pike filets in beer batter with tartar sauce CHF 31
served with French fries or salad (green or mixed)
without tartar sauce 

Grischa Original

Fried mountain cheese „Schanfigg style“ big CHF 20
served with leaf lettuce and raspberry vinegar
with cranberries small CHF 15
or
served with potatoes boiled in their jackets,
gherkins and silver skin onions CHF 23



Pan fried venison sausage CHF 23
served with French fries

Pizokel „Gigi the vegetarian“ without Salsiz big CHF 22
 small CHF 17

Pizokel „Gigi“ big CHF 24
Grison flour dumplings with spinach and Savoy cabbage,
small CHF 19
served with air dried venison sausage

Capuns with bacon big CHF 24
filled Swiss chard leaves boiled in beef consommé,
small CHF 19
gratinated with cheese

Bündnerplättli CHF 24
air dried beef, smoked bacon, dry-cured ham
and cheese from the Alp Maran



Fondue with cheese...

Cheese fondue

CHF 26 per person

Cheese from the Alp Maran
flavoured with spices and chili pepper;
served with bread



Cheese fondue "Porcini"

CHF 29 per person

our cheese fondue enriched with porcini mushrooms
served with bread



*no Fondue
without...*

gherkins

silver skin onions

pineapple slices

pear wedges

CHF 3 per portion

potatoes

CHF 4 per portion

Cheese for friends

(two and more persons)

Schanfigger Chäas-Traum

CHF 45 per person

Bündnerplättli

Cheese fondue à discrétion

served with bread, potatoes, gherkins
silver skin onions, pear wedges,
pineapple slices and Swiss cherry schnapps

Fondue für Unentschlossene

CHF 40 per person

Green or mixed salad

or

Soup of the day or beef consommé with sliced crepes

Cheese fondue à discrétion

served with bread, potatoes, gherkins
silver skin onions, pear wedges,
pineapple slices and Swiss cherry schnapps



*For our guests with
gluten intolerance:
We serve you an extra pan
with fondue and
gluten free bread.
Please advice your waitress.*

Fondue with meat ...

for two and more persons

Fondue Chinoise „Vetterstübli“ CHF 58 per person

As starter you may choose between:

Green or mixed salad

Soup of the day or beef consommé with sliced crepes

Lamb's lettuce surcharge CHF 4 per person

Lamb's lettuce „Mimosa“ surcharge CHF 6 per person

Sliced beef, veal, venison, pork and chicken accompanied by homemade sauces with a touch of Far East, Italy and „Vetterstübli“.

Please choose your side order.

We ask you to order the Fondue Chinoise before 9pm or in advance.

Thank you very much

Couple alert ...

Cordon bleu for lovers CHF 74 per pair

As starter you may choose between:

Green or mixed salad

Soup of the day or beef consommé with sliced crepes

Capuns with bacon surcharge CHF 4 per person

King prawns surcharge CHF 5 per person

Wild pacific salmon surcharge CHF 6 per person

Lamb's lettuce surcharge CHF 4 per person

Lamb's lettuce „Mimosa“ surcharge CHF 6 per person

As main course:

We serve you a big Cordon bleu on two plates with vegetable and a side order of your choice.

*For our guests with gluten intolerance:
We will dust your cordon bleu with gluten free breadcrumbs.
Please advise your waitress*



Info

As we freshly prepare the sauces and slice the meat à la minute, we need some time.

Side orders to choose from...

Noodles or Spaghetti nature,
Napoli or Bolognese,

French fries,
Croquettes,
Side order of the day,
Basmati rice,
Potatoes,
Homemade
tiny flour dumplings,
or
„only“ vegetable