

Homemade soups

Soup of the day

big CHF 9
small CHF 7

Beef consommé (L,G)

big CHF 8
small CHF 6

Beef consommé

with sliced crepes

big CHF 9
small CHF 7

Grison barley soup (L)

big CHF 10
small CHF 8

Cheese soup "Maran" (V)

with garlic bread

big CHF 12
small CHF 10

Simply delicious...

Garlic bread (V)

CHF 4

Our salads

Green salad served in a bowl (V,L,G)

served with roasted nuts and croutons

CHF 10

Mixed salad served in a bowl (V,L,G)

served with roasted nuts and croutons

CHF 12

Lamb's lettuce (V,L,G)

served with roasted nuts & croutons

CHF 13

Lamb's lettuce "Mimosa" (L,G)

served with pan fried bacon, diced egg & croutons

CHF 18

Salad bowl „Moorhuhn“(G)

green salad served with pan fried chicken,
bacon rashers and Parmesan cheese

CHF 18

Salad dressing

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)

filled Swiss chard leaves boiled in vegetable broth, gratinated with cheese

vegetarian (V) CHF 12

with bacon rashers CHF 13

King praws "spicy devil" (L,G)

king prawns, pan fried with garlic and chili pepper

CHF 13

Fried mountain cheese "grandma style" (V)

served with leaf lettuce and french homemade dressing & cranberries

CHF 15

Fagottini (V)

small pasta parcels filled with ricotta cheese

tossed in truffle butter

CHF 17

Vitello tonnato (G)

cold, thin sliced veal

served with a creamy tuna sauce

CHF 19

Beef steak tartare "Vetter style"

served with a raw quail egg in the eggshell (L,G)

minced, raw beef tenderloin, seasoned with olive oil, salt & pepper

with served with toast

CHF 20

Beef carpaccio (G)

hand sliced, raw beef tenderloin

served with "extra virgin" olive oil, parmesan cheese and lime

CHF 22

Wild Pacific salmon (G)

delicious, cold smoked Yukon Sockeye salmon, leash caught

served with caper, horseradish foam, onions and toast

CHF 24

Without horseradish foam (L)

Gríscha Original

Fried mountain cheese "Grandma style" (V)

served with salad, homemade French dressing & cranberries

big CHF 20

small CHF 15

Fried mountain cheese „Grandpa“ (V)

served with potatoes boiled in their jackets, gherkins and silver skin onions & cranberries

CHF 23

Pan fried venison sausage

served with bread

CHF 16

*Side order to the venison
sausage?*

If you like we serve the sausage with
another side order.

Please look at page six.

Pizokel „Gigi“ with venison Salsiz (sausage)

Grison flour dumplings with spinach and Savoy cabbage

served with air dried venison sausage

big CHF 24

small CHF 19

Pizokel „Gigi the vegetarian“ without Salsiz (V)

big CHF 22

small CHF 17

Capuns - filled Swiss chard leaves boiled in vegetable broth, gratinated with cheese
vegetarian (V)

big 7 pieces CHF 22

Small 5 pieces CHF 17

with bacon rashers

big 7 pieces CHF 24

Small 5 pieces CHF 19

“Bündnerplättli“ (G)

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

CHF 24

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

Pork escalope nature (L,G)	big	CHF 20
	small	CHF 15
Breaded pork escalope (L)	big	CHF 20
	small	CHF 15
Pork escalope in cream sauce	big	CHF 20
	small	CHF 15
Chicken wings (L,G)		CHF 16
✘ with homemade "Confettura di Peperoncini"		
✘ with sweet-chilli-sauce		
✘ with garlic sauce		
Vegetable plate (V,L,G)		CHF 20
assorted market fresh vegetable		
Beef Carpaccio (L,G)		CHF 26
hand sliced, raw beef tenderloin		
served with "extra virgin" olive oil, parmesan cheese and lime		
Vitello tonnato (G)		CHF 26
cold, thin sliced veal		
served with a creamy tuna sauce		
Wild Pacific salmon (G)		CHF 28
delicious, cold smoked Yukon Sockeye salmon, leash caught		
served with caper, horseradish foam, onions and toast		
Without horseradish foam (L)		
Beef steak tartare "Vetter style" (L,G)		CHF 32
minced, raw beef tenderloin, seasoned with olive oil, salt & pepper		
with served with toast		
Sliced veal „Vetter Art“	big	CHF 31
served in a spicy cream sauce	small	CHF 26

Our favourite from the winter season...

Tagliata from the flat iron steak (second cut) (L,G) 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 (G) CHF 35

served with homemade „Café de Paris“ butter

Herb crusted beef sirloin steak (L) CHF 35

Cordon bleu CHF 37

breaded veal escalope filled with ham and cheese from the Alp Maran

Filet Maison - beef tenderloin steak (G) CHF 48

served with homemade „Café de Paris“ butter“

Side order to choose from

Cranberries (V,L,G) CHF 1

Green salad (V,L,G) CHF 5

Mixed salad (V,L,G) CHF 5

Lamb's lettuce (V,L,G) CHF 5

Lamb's lettuce "Mimosa" (G) CHF 7

"Gschwelli" - potatoes boiled in their jackets (V,L,G) CHF 4

Pommes allumettes (V,L,G) CHF 6

French fries (V,L,G) CHF 5

Croquettes (V,L,G) CHF 5

Tiny flour dumplings (V) CHF 5

Basmati rice (V,L,G) CHF 5

Spaghetti or noodles (V,L) CHF 5

✗ natur

✗ with cream sauce

✗ Sauce Napoli - homemade tomato sauce

✗ Sauce Bolognese - homemade meat sauce

"only" vegetables (V,L,G) CHF 8

Combination of vegetables 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 cilantro (coriander)

served with a hard boiled egg (L,G)

CHF 12

served with thin sliced veal (L,G)

CHF 16

served with king prawns (L,G)

Pan fried Prawns marinated with chilli pepper and garlic

CHF 16

You like more spices?

If you like we serve more lime, Thai basil, fresh chilli pepper or spicy “Sriracha-chili-sauce”.

Thai Curry ... Vetter-style

Thai Curry vegetarian (V,L,G)

vegetable in a curry sauce served with Basmati rice

big CHF 24

small CHF 19

Thai Curry served with chicken skewers (L,G)

big CHF 29

small CHF 24

Thai Curry served with king prawns (L,G)

Pan fried Prawns marinated with chilli pepper and garlic

big CHF 29

small CHF 24

Pasta, pasta, pasta...

Spaghetti or noodles “Napoli” (V,L,G*)

homemade tomato sauce

big CHF 22

small CHF 17

Spaghetti or noodles “Bolognese” (L)

homemade meat sauce

big CHF 22

small CHF 17

G = Gluten free pasta...*

We are happy to cook gluten free pasta for you. Please advice our server. Thank you very much.

Fagottini (V)

small pasta parcels filled with ricotta cheese

tossed in truffle butter

big CHF 22

small CHF 17

Fondue with cheese...

Cheese fondue (V,G*)

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

CHF 26 per person

Cheese fondue "Porcini" (V,G*)

our cheese fondue enriched with porcini mushrooms served with bread

CHF 29 per person

Cheese fondue for two

Cheese-dream (G*)

"Bündnerplättli"

Air dried beef, smoked bacon, dry-cured ham (cold meat)

Cheese fondue à discrétion

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

CHF 45 per person

Fondue for undecided (V)

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

CHF 40 per person

no fondue without

- × **gherkins**
 - × **silver skin onions**
 - × **"Teufelshörnchen"**
small red pepper stuffed with cream cheese
 - × **pineapple slices**
 - × **pear wedge**
 - × **peach slices**
- CHF 3 per portion

"Gschwellti"

potatoes boiled in their skin
CHF 4 per portion

Gluten free Cheese fondue...

We are happy to serve the gluten free cheese fondue in an extra pan (Caquelon) with gluten free bread. Please advise our server. Thank you very much.

Fondue with meat ... for two and more people

Fondue Chinoise „Vetterstübli“

CHF 58 per person

As starter you may choose between:

- ✗ Green salad
- ✗ Mixed salad
- ✗ Soup of the day
- ✗ Beef consommé with sliced crepes

- ✗ Lamb's lettuce surcharge CHF 4 per person
- ✗ Lamb's lettuce "Mimosa" surcharge CHF 6 per person
- ✗ Wild cold smoked salmon surcharge CHF 5 pro Person

We serve a broth like a hot pot, so you cook your meat at the table. We serve a plate with raw sliced beef, veal, pork & chicken, accompanied by homemade sauces with a touch of Far East, Italy and „Vetterstübli“. Please choose your side order.

We kindly ask you to order the Fondue Chinoise before 9 pm or in advance. Thank you very much.

Couple alert ...

Cordon bleu for lovers

CHF 74 per couple

As starter you may choose between:

- ✗ Green salad
- ✗ Mixed salad
- ✗ Soup of the day
- ✗ Beef consommé with sliced crepes
- ✗ Grison barley soup

- ✗ Speck Capuns (2 pieces) surcharge CHF 4 per person
- ✗ King prawns "Diavolo" surcharge CHF 5 per person
- ✗ Wild cold smoked salmon surcharge CHF 5 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.

Side order to choose from:

„Gschwellti“ (V,L,G)
French fries (V,L,G)
Croquettes (V,L,G)
Basmati rice (V,L,G)
Tiny flour dumplings (V)

Spaghetti or noodle (V,L)

- ✗ tomato sauce
- ✗ meat sauce

only vegetables (V,L,G)

Side order to choose from:

„Gschwellti“ (V,L,G)
French fries (V,L,G)
Croquettes (V,L,G)
Basmati rice (V,L,G)
Tiny flour dumplings (V)

Spaghetti or noodle (V,L)

- ✗ tomato sauce
- ✗ meat sauce

only vegetables (V,L,G)

For our guests with gluten intolerance:

We will dust your cordon bleu with gluten free breadcrumbs. Please advise your waitress.