

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

Lemongrass soup (V,L,G)

CHF 11

Lemongrass soup (L,G)

served with pan fried king prawns and fresh coriander

CHF 15

simply delicious...

Garlic bread (V)

CHF 4

Salads

Green salad (V,L,G)

served with roasted nuts and croutons

CHF 10

Mixed salad (V,L,G)

served with roasted nuts and croutons

CHF 12

Lamb's lettuce (V,L,G)

served with roasted nuts and croutons

CHF 13

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

served with pan fried bacon, diced egg and croutons

CHF 18

Salad bowl „Moorhuhn“ (L,G)

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

CHF 18

Salad dressing

All salads are served with homemade French dressing.

If you wish to prepare your own special dressing, please ask your waitress. Enjoy your meal!

Starters

Capuns (2 pieces)

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

vegetarian (V) CHF 12

with bacon rashers CHF 13

King prawns "spicy devil" (L,G)

pan fried in chilli and garlic

CHF 13

Fried mountain cheese "grandma style" (V)

served with leaf lettuce, homemade French dressing and quince jelly

CHF 15

Fagottini (V)

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

CHF 19

Vitello tonnato (G)

cold, thin sliced veal, served with a creamy tuna sauce

CHF 20

Beef steak tartare "Vetter style", served with a raw quail egg (L,G)

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

served with toast

CHF 20

Beef carpaccio (L,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)

Grischa Original

Fried mountain cheese "Grandma style" (V)

served with leaf lettuce, homemade French dressing and quince jelly

big CHF 20
small CHF 15

Fried mountain cheese „Grandpa style“ (V)

served with boiled potatoes, gherkins, silver skin onions and quince jelly
CHF 23

Pan fried venison sausage

served with bread
CHF 16

served with French fries
CHF 21

side dishes for venison sausage...

feel free to choose a different side dish
on page 7.

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 from all over the world

Rice noodle soup „Phò“ (main course)

beef consommé Vietnamese style

rice noodles, vegetable juliennes and fresh coriander

served with a hard boiled egg (L,G)

CHF 14

served with thin sliced veal (L,G)

CHF 18

served with king prawns (L,G)

pan fried king prawns marinated with chilli pepper and garlic

CHF 18

extra seasoning...

if you like we serve more lime,
Thai basil, fresh chilli pepper
and spicy "Sriracha-chili-sauce"

Vegetable Curry ... Vetter-style

Vegetarian Curry "Vetter-style" (V,L,G)

vegetable in a curry sauce served with Basmati rice

big CHF 24

small CHF 19

Curry "Vetter-style" served with chicken skewers (L,G)

big CHF 29

small CHF 24

Curry "Vetter-style" served with king prawns (L,G)

pan fried king 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,G*)

homemade minced meat sauce

big CHF 22

small CHF 17

G* = *gluten free pasta ...*

We are happy to cook
gluten free pasta for you.
Please advice your waitress.

Fagottini (V)

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

big CHF 24

small CHF 19

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

Vegetable plate (V) assorted market fresh vegetable		CHF 20
Wild Pacific salmon (G) delicious, cold smoked Yukon Sockeye salmon, leash caught, served with caper, horseradish foam, onions and toast without horseradish foam (L)		CHF 28
Pike-perch filets in beer batter with tartar sauce without tartar sauce (L)		CHF 26
Chicken wings (L,G) <ul style="list-style-type: none">• with garlic sauce• with wasabi sauce• with smoky chili-sauce• with sweet-chili-sauce• with Sriracha-chili-sauce		CHF 16
Pork escalope nature (L,G)	big small	CHF 20 CHF 15
Breaded pork escalope (L)	big small	CHF 20 CHF 15
Pork escalope in cream sauce	big small	CHF 20 CHF 15
Vitello tonnato (G) cold, thin sliced veal, served with a creamy tuna sauce		CHF 24
Sliced veal „Vetter style“ served in a spicy cream sauce, seasoned with chilli pepper	big small	CHF 31 CHF 26
Cordon bleu breaded veal escalope filled with ham and cheese from the Alp Maran		CHF 37
Herb crusted venison sirloin steak (L) served with gravy		CHF 35

Beef Carpaccio (L,G) CHF 26
 hand sliced, raw beef tenderloin
 served with "extra virgin" olive oil, parmesan cheese and lime

our favourite this winter ...

Tagliata from the flat iron steak -second cut (L,G) CHF 30
 The flat iron steak is 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, Fleur de Sel, Parmesan cheese and arugula

Beef steak tartare "Vetter style", with a raw quail egg (L,G) CHF 32
 minced, raw beef tenderloin, seasoned with olive oil, salt and pepper
 served with toast

Beef sirloin steak (G) CHF 35
 served with homemade „Café de Paris“ butter

Herb crusted beef sirloin steak (L) CHF 35

Filet Maison - beef tenderloin steak (G) CHF 48
 served with homemade „Café de Paris“ butter“ and arugula

side dishes 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
"Gschwellti" - boiled potatoes	(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 6
Basmati rice	(V,L,G)	CHF 5
Spaghetti or noodles	(V,L)	CHF 5
• nature		
• with cream sauce		
• Sauce Napoli - homemade tomato sauce		
• Sauce Bolognese - homemade minced meat sauce		
"only" vegetable	(V,L,G)	CHF 8
Combination of vegetable and a side dish		CHF 10

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

no fondue without...

- **gherkins**
- **silver skin onions**
- **"Teufelshörnchen"**
cream cheese stuffed piquant peppers
- **pineapple slices**
- **pear wedge**
- **peach slices**

CHF 3 per portion

- **"Gschwellti"**
boiled potatoes

CHF 4 per portion

"Cheesy dreams" for 2 and more persons (G*)

CHF 45 per person

Starter:

"Bündnerplättli"

air dried beef, smoked bacon, dry-cured ham

Main course:

Cheese fondue à discrétion

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

Cheese fondue "It's up to you" for 2 and more persons (V)

CHF 40 per person

As starter you may choose between:

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

Main course:

Cheese fondue à discrétion

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

G* = Gluten Intolerance

We are happy to served the gluten free cheese fondue in an extra pan with gluten free bread.
Please advise your waitress.

Fondue with meat ... for 2 and more people

Fondue Chinoise „Vetterstübli“

CHF 58 per person

Fondue Chinoise is a meal which features a communal pot filled with beef broth.

You cook the thinly sliced raw beef, veal, pork & chicken in simmering beef broth.

Dip the meat and let it cook for a couple of minutes, or until done to your liking.

We serve homemade sauces with a touch of Far East, Italy and „Vetterstübli“.

Please choose your side dish.

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 Pacific salmon surcharge CHF 10 pro Person

side dishes 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
- minced meat sauce

only vegetable (V,L,G)

**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

- Capuns (2 pieces) surcharge CHF 4 per person
- King prawns "Diavolo" surcharge CHF 6 per person
- Wild Pacific salmon surcharge CHF 10 per person

- Lamb's lettuce surcharge CHF 4 per person
- Lamb's lettuce "Mimosa" surcharge CHF 6 per person

side dishes 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
- minced meat sauce

only vegetable (V,L,G)

As main course:

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