

Our Aperitif recommendation

Heigi Cranberry juice, Moscato & mineral water	CHF 9.00
Fresh martini Martini bianco, Tonic Water, cucumber & mint	CHF 9.50
Apérol Spritz Aperol, Prosecco, mineral water & orange slice	CHF 10.00
Apérol Orange Aperol, orange slice, orange juice	CHF 10.00
Erfrischender Urs 4 cl Gorbatschow Wodka or 4 cl Gordon's Gin, „Urs“ & lime slice	CHF 10.00
Hugo Prosecco, elder syrup, mineral water, mint & lime slice	CHF 10.50

Non-alcoholic Aperitif

San bitter	CHF 5.00
Crodino	CHF 5.00
Sunrise San Bitter, orange juice, orange slice	CHF 7.00
Nackter Hugo „Urs“ , elder syrup, Minze & lime slice	CHF 7.00

„polar bear instead of a hangover“

URS Refreshing taste of vermouth & fermented lime Served with fresh mint & a slice of lime Urs is the refreshing In-Drink!!!!!! Special filling for Arosa 25 centime per drunken bottle goes to the Arosa Bear sanctuary.	CHF 5.00
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Our wines available by the glass

White wine

	1 dl	2 dl	3dl	5 dl	bottle
Baron de Ley , Rioja Cosecha 2006 Traubensorte Viura	6.5	13	19.5	32	44.8
Morges AOC La Côte Henri Badoux SA, Traubensorte Chasselas	7	14	20.5	34.5	47.8
Vermentino , Sardinien, Italien Cantina Mesa, Traubensorte: Vermentino DOC	7.5	15	22.5	37.5	52
Trimmiser Riesling Sylvaner Joos Weinbau, Trimmis, Traubensorte Riesling Sylvaner	8	16	23.5	39	54.8
Moscato d'Asti Balbi Soprani, Piemont, Traubensorte Moscato Süsswein	8				54.8

Rosé wine

Pomponette , Cotaux d'Aix-en-Provence Rosé Domaine de Sulauze, Frankreich	8	16	23.5	39	54.8
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Red wine

Rioja , Reserva, Spanien Baron de Ley, Traubensorte Tempranillo, Sauvignon	7	14	20.5	34.5	47.8
Trimmiser Spiegelberger , Pinot Noir Joos Weinbau, Trimmis, Traubensorte Pinot Noir	7.5	15	22.5	37.5	52
Primitivo Trabuso , Apulien Italien IGT Torre Quarto, Traubensorte: Primitivo	8	16	23.5	39	54.9
Cortes de Cima , Alentejano, Portugal Cortes de Cima, Aragonez, Traubensorte Syrah, Touriga nacional	8	16	23.5	39	54.8
Eco di Mare , Toscana, Italien Tenuta Argentiera, Traubensorte Bordeaux-Blend	8.5	17	25	42	57.8

Sparkling wine

Prosecco "Bellenda" , Valdobbiadene, Brut	7.5				52
Franciacorta Brut , Ca` del Bosco	10				69
Laurent-Perrier Brut	13				88

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

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 10

Tomato salad (V,L,G)

sliced tomatoes served with onions, fresh basil & olive oil
CHF 11

Tomato salad with buffalo mozzarella (V,G)

sliced tomatoes, served with buffalo mozzarella onions, fresh basil & olive oil
CHF 15

Salad bowl „Moorhuhn“(G)

green salad served with pan fried chicken, bacon rashers and Parmesan cheese
CHF 18

Let's have a bit summer feeling:

Greek salad (V,G)

Green salad, cucumber, tomatoes, red onions,
black greek olives with stone, peperoni & oregano, served with feta cheese
CHF 12

Salad dressing

All salads are served with our homemade dressing. French or Italian, that's up to you! Enjoy your meal!

Starters

Capuns (2 pieces)

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

vegetarian (V) CHF 13

with bacon rashers CHF 15

King prawns "spicy devil" (L,G)

king prawns, pan fried with garlic and chili pepper

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 carpaccio (G)

hand sliced, raw beef tenderloin

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

(ca. 15 min waiting time)

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)

Simply delicious

Garlic bread (V)

CHF 4

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
<i>(ca. 15min waiting time)</i>		
<ul style="list-style-type: none">• with garlic sauce• with wasabi sauce• with sweet-chili-sauce• with Sriracha-chili-sauce		
Vegetable plate (V,L,G)		CHF 20
assorted market fresh vegetable		
Vitello tonnato (G)		CHF 26
cold, thin sliced veal, served with a creamy tuna sauce		
Beef Carpaccio (L,G)		CHF 26
hand sliced, raw beef tenderloin served with "extra virgin" olive oil, parmesan cheese and lime <i>(ca. 15 min waiting time)</i>		
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	
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
„Gschwelli“ potatoes boiled in their jackets schwelli (V,L,G)	CHF 4
French fries (V,L,G)	CHF 5
Croquettes (V,L,G)	CHF 5
Potato salad (V,G)	CHF 5
Basmati rice (V,L,G)	CHF 5
„Buschkartoffeln“ (V,L,G)	
Small potatoes in their skin pan fried with onions	CHF 5
Spaghetti or noodles (V,L)	CHF 5
x natur	
x with cream sauce	
x Sauce Napoli - homemade tomato sauce	
x Sauce Bolognese – homemade meat sauce	
„only“ vegetables (V,L,G)	CHF 8
Combination of vegetables and a side order	CHF 10

Grisca Original

Pizokel „Gigi“ with venison Salsiz (sausage)

Grison flour dumplings with spinach and Savoy cabbage served with air dried venison sausage

vegetarian (V)	big	CHF 22
	Small	CHF 17

with “Salsiz”	big	CHF 25
	Small	CHF 20

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 25
	Small	5 pieces	CHF 20

Pan fried venison sausage

served with homemade potato salad
CHF 23

“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 cilantro (coriander)

no meat: with rice noodles, vegetables & cilantro (coriander) (L,G)

CHF 13

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”.

In the mood for fish?

Cold main course

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)

Hot main course:

Pike-perch filets in beer batter with tartar sauce

CHF 31

served with french fries or salad (green or mixed)

without tartar sauce (L)

Fish duo

Pan fried pike-perch & three king prawns roasted on a spit
served with dill sauce & basmati rice

CHF 38

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

Spaghetti alla cecca (V,G*)

served with cold Cherry tomatoes, buffalo Mozzarella cheese, garlic, chili & fresh basil

big CHF 25

small CHF 20

Fagottini (V)

small pasta parcels filled with ricotta cheese
tossed in truffle butter

big CHF 24

small CHF 19

G = Gluten free pasta...*

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

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"** – small red pepper fillet with cream cheese
 - × **pineapple slices**
 - × **pear wedge**
 - × **peach slices**
- CHF 3 per portion

G'schwellti

potatoes boiled in their skin

CHF 4 pro Portion

Fondue with cheese for two or more persons

Fondue für Unentschlossene (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

Gluten free Cheese fondue...

We are happy to served 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

- ✘ Tomato Mozzarella salad surcharge CHF 3 per person
- ✘ Wild cold smoked salmon surcharge CHF 5 per 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 pair

As starter you may choose between:

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

- ✘ Tomato-Mozzarella salad surcharge CHF 3 per person
- ✘ Speck Capuns surcharge CHF 4 per person
- ✘ King prawns "Diavolo" surcharge CHF 5 per person
- ✘ Wild cold smoked salmon surcharge CHF 5 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)
Potatoe salad (V,G)
Basmati rice (V,L,G)
„Buschkartoffeln“ (V,L,G)

Spaghetti or noodle (V,L)

- ✘ tomato sauce
- ✘ meat sauce
- ✘ cream sauce

only vegetables (V,L,G)

Side order to choose from:

„Gschwellti“ (V,L,G)
French fries (V,L,G)
Croquettes (V,L,G)
Potatoe salad (V,G)
Basmati rice (V,L,G)
„Buschkartoffeln“ (V,L,G)

Spaghetti or noodle (V,L)

- ✘ tomato sauce
- ✘ meat sauce
- ✘ cream 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.