

## *Our Aperitif recommendation*

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

## *Non-alcoholic Aperitif*

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

## *„Polar bear instead of a hangover“*

<b>URS</b> Refreshing taste of vermouth & fermented lime	CHF 5.00
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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.**

## Our wines available by the glass

<i>White wine</i>	<i>1 dl</i>	<i>2 dl</i>	<i>3dl</i>	<i>5 dl</i>	<i>bottle</i>
<b>Baron de Ley</b> , Rioja Cosecha 2006 Traubensorte Viura	6.5	13	19.5	32	44.8
<b>Morges</b> AOC La Côte Henri Badoux SA, Traubensorte Chasselas	7	14	20.5	34.5	47.8
<b>Vermentino</b> , Sardinien, Italien Cantina Mesa, Traubensorte: Vermentino DOC	7.5	15	22.5	37.5	52
<b>Trimmiser</b> Riesling Sylvaner Joos Weinbau, Trimmis, Traubensorte Riesling Sylvaner	8	16	23.5	39	54.8
<b>Moscato d’Asti</b> Balbi Soprani, Piemont, Traubensorte Moscato Süsswein	8				54.8
<i>Red wine</i>					
<b>Rioja</b> , Reserva, Spanien Baron de Ley, Traubensorte Tempranillo, Sauvignon	7	14	20.5	34.5	47.8
<b>Trimmiser Spiegelberger</b> , Pinot Noir Joos Weinbau, Trimmis, Traubensorte Pinot Noir	7.5	15	22.5	37.5	52
<b>Primitivo Trabuso</b> , Apulien Italien IGT Torre Quarto, Traubensorte: Primitivo	8	16	23.5	39	54.9
<b>Cortes de Cima</b> , Alentejano, Portugal Cortes de Cima, Aragonez, Traubensorte Syrah, Touriga nacional	8	16	23.5	39	54.8
<b>Eco di Mare</b> , Toscana, Italien Tenuta Argentiera, Traubensorte Bordeaux-Blend	8.5	17	25	42	57.8
<b>Tusiano</b> , Marche, Italien Italien Lumavite Aciende, Traubensorte Sangiovese	10	20	30	50	69
<i>Sparkling wine</i>					
<b>Prosecco “Bellenda”</b> , Valdobbiadene, Brut	7.5				52
<b>Franciacorta Brut</b> , Ca` del Bosco	10				69
<b>Laurent-Perrier</b> 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 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 dressing*

All salads are served with our homemade dressings. Please choose between French or Italian dressing  
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 praws "spicy devil"** (L,G)

king prawns, pan fried with garlic and chili pepper

CHF 15

### **Garlic bread** (V)

CHF 4

### **Fagottini** (V)

small pasta parcels filled with ricotta cheese

tossed in truffle butter

CHF 19

### **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 „Grandpa“ (V)**

served with boiled potatoes in their jackets, gherkins  
CHF 23

### **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 French fries  
CHF 23

#### *Side order to the venison sausage?*

If you like we serve the sausage with another side order.  
Please look at page seven.

## 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

### **Fagottini (V)**

small pasta parcels filled with ricotta cheese  
tossed in truffle butter

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.

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

<b>Pork escalope nature (L,G)</b>	big	CHF 20
	small	CHF 15
<b>Breaded pork escalope (G)</b>	big	CHF 20
	small	CHF 15
<b>Pork escalope in cream sauce</b>	big	CHF 20
	small	CHF 15
<b>Chicken wings (L,G)</b>		CHF 16
✗ with Sriracha-Chili-Sauce		
✗ with sweet-chilli-sauce		
✗ with garlic sauce		
✗ with wasabi sauce		
<b>Sliced veal „Vetter Art“</b>	big	CHF 31
served in a spicy cream sauce	small	CHF 26

### Side order to choose from

<b>Cranberries</b>	(V,L,G)	CHF 1
<b>Green salad</b>	(V,L,G)	CHF 5
<b>Mixed salad</b>	(V,L,G)	CHF 5
<b>Lamb's lettuce</b>	(V,L,G)	CHF 5
<b>Lamb's lettuce "Mimosa"</b>	(G)	CHF 7
<b>French fries</b>	(V,L,G)	CHF 5
<b>Croquettes</b>	(V,L,G)	CHF 5
<b>Basmati Rice</b>	(V,L,G)	CHF 5
<b>Spaghetti or noodles</b>	(V,L)	CHF 5
✗ nature		
✗ with cream sauce		
✗ Sauce Napoli - homemade tomato sauce		
✗ Sauce Bolognese - homemade meat sauce		
<b>"only" vegetables</b>	(V,L,G)	CHF 8
<b>Combination of vegetables and a side order</b>		CHF 10

## Our favourite from the winter season...

<b>Tagliata from the flat iron steak (second cut)</b> (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	
<b>Beef sirloin steak</b> (G)	CHF 35
served with homemade „Café de Paris“ butter	
<b>Herb crusted beef sirloin steak</b> (L)	CHF 35
served with gravy	
<b>Cordon bleu</b>	CHF 37
breaded veal escalope filled with ham and cheese from the Alp Maran	
<b>Filet Maison - beef tenderloin steak</b> (G)	CHF 48
served with homemade „Café de Paris“ butter“	

### Side order to choose from

<b>Cranberries</b>	(V,L,G)	CHF 1
<b>Green salad</b>	(V,L,G)	CHF 5
<b>Mixed salad</b>	(V,L,G)	CHF 5
<b>Lamb's lettuce</b>	(V,L,G)	CHF 5
<b>Lamb's lettuce "Mimosa"</b>	(G)	CHF 7
<b>French fries</b>	(V,L,G)	CHF 5
<b>Croquettes</b>	(V,L,G)	CHF 5
<b>Basmati Rice</b>	(V,L,G)	CHF 5
<b>Spaghetti or noodles</b>	(V,L)	CHF 5
✘ nature		
✘ with cream sauce		
✘ Sauce Napoli - homemade tomato sauce		
✘ Sauce Bolognese - homemade meat sauce		
<b>"only" vegetables</b>	(V,L,G)	CHF 8
<b>Combination of vegetables and a side order</b>		CHF 10

## Our Fish dishes

### *Cold main course*

#### **Wild Pacific salmon (G)**

delicious, cold smoked Yukon Sockeye salmon, leash caught served with caper, horseradish foam, onions and toast  
CHF 28

Without horseradish foam (L)

### *Warm main courses*

#### **Pike-perch filets in beer batter with tartar sauce**

served with french fries or salad (green or mixed)  
CHF 31

without tartar sauce (L)

## Cheesefondue... for two or more people

#### **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
- × pineapple slices
- × pear wedge
- × peach slices

CHF 3 per portion

#### **"Gschwellti"**

potatoes boiled in their skin  
CHF 4 per portion

### *Gluten free Cheesefondue...*

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

### Only if ordered in advance

#### **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.

### Side order to choose from:

**French fries** (V,L,G)  
**Croquettes** (V,L,G)  
**Basmati rice** (V,L,G)

**Spaghetti or noodle** (V,L)

- ✘ tomato sauce
- ✘ meat sauce

**only vegetables** (V,L,G)

### 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 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:

**French fries** (V,L,G)  
**Croquettes** (V,L,G)  
**Basmati rice** (V,L,G)

**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.