

## *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>Kir Grischun</b> Prosecco with homemade Röteli (cherry liqueur)	CHF 9.00
<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	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, „ <u>Urs</u> “ & 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> „ <u>Urs</u> “, 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
 <i>Sparkling wine</i>					
<b>Prosecco</b>	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 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 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

### **Fagottini** (V)

small pasta parcels filled with ricotta cheese

tossed in truffle butter

CHF 19

### **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, chives, onions & gherkins

CHF 20

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

delicious, cold smoked Yukon Sockeye salmon, leash caught

served with caper, horseradish foam, onions and toast

CHF 24

lactose free: without horseradish foam

*That figures always  
again and yet again...*

**Garlic bread** (V)

CHF 4

## Grisca Original

### **Fried mountain cheese "grandma style" (V)**

served with leaf lettuce, cranberries

please choose between homemade French or Italian dressing.

CHF 20

### **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 bread

CHF 16

served with French fries

CHF 21

### **"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...

<b>Pork escalope</b>	big	CHF 20
<b>nature (L,G), breaded (G) or in cream sauce</b>	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
<b>Tagliata from the flat iron steak (second cut) (L,G)</b>		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 (G)</b>		CHF 35
served with homemade „Café de Paris“ butter		
<b>Herb crusted beef sirloin steak (L)</b>		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 (G)</b>		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>"Gschwellti" – boiled potatoes</b>	(V,L,G)	CHF 4
<b>Pommes allumettes</b>	(V,L,G)	CHF 6
<b>French fries</b>	(V,L,G)	CHF 5
<b>Croquettes</b>	(V,L,G)	CHF 5
<b>Tiny flour dumplings</b>	(V) (on request)	CHF 6
<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

## Cold main courses

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

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

CHF 28

lactose free: without horseradish foam

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

CHF 20

minced, raw beef tenderloin, seasoned with olive oil, salt and pepper  
served with toast, chives, onions & gherkins

## 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

## Cheesefondue... for two or more people

**For one person only on request. Thank you**

### **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"**

potatoes boiled in their skin  
CHF 4 per portion

## 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 10 per person

### 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)  
(on request)

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

- ✗ tomato sauce
- ✗ minced meat sauce

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

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.

### 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
  
- ✗ Capuns (2 pieces) surcharge CHF 5 per person
- ✗ King prawns "Diavolo" surcharge CHF 7 per person
- ✗ Wild cold smoked salmon surcharge CHF 10 per person
  
- ✗ Lamb's lettuce surcharge CHF 4 per person
- ✗ Lamb's lettuce "Mimosa" surcharge CHF 6 per person

### 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)  
(on request)

**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 order of your choice.

### For our guests with gluten intolerance:

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