

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

<i>White wine</i>	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 17

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 16

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

Simply delicious

Garlic bread (V)

CHF 4

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

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)

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

Pork escalope big CHF 20
nature, breaded or with cream sauce small CHF 15

Veal escalope big CHF 35
nature, breaded or with cream sauce small CHF 28

Sliced veal „Vetter style“ big CHF 32
served in a spicy cream sauce with fresh chilli small CHF 26

Cordon bleu CHF 37
breaded veal escalope filled with ham and cheese from the Alp Maran

Chicken wings (L,G) CHF 16
(ca. 15min waiting time)

- with garlic sauce
- with sweet-chili-sauce
- with Sriracha-chili-sauce

Chickenbreast PANKO with Cranberrysauce CHF 26
breaded with white bread flour

Vitello tonnato (G) CHF 26
cold, thin sliced veal, served with a creamy tuna sauce

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

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 (V,L,G) CHF 4

French fries (V,L,G) CHF 5

Croquettes (V,L,G) CHF 5

Basmati rice (V,L,G) CHF 5

Side dish of the Day (V,G) CHF 5

Spaghetti (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

Grisca Original

Fried mountain cheese "Grandma style" (V) CHF 20
served with leaf lettuce, homemade French dressing and cranberries

Fried mountain cheese "Grandpa style" (V) CHF 23
served with boiled potatoes, gherkins, silver skin onions and cranberries

Capuns

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

vegetarian (V)

big	6 pieces	CHF 22
Small	4 pieces	CHF 17

with bacon rashers

big	7 pieces	CHF 25
Small	5 pieces	CHF 20

Pan fried venison sausage CHF 23

"Bündnerplättli" (G) CHF 24
air dried beef, smoked bacon, dry-cured ham and cheese from the Alp Maran

For our Veggie Lovers

Vegetable plate (V,L,G) CHF 25
assorted market fresh vegetable with your favourite side dish

Pasta, pasta, pasta...

Spaghetti "Napoli" (V,L,G*) big CHF 22
homemade tomato sauce small CHF 17

Spaghetti "Bolognese" (L) big CHF 22
homemade meat sauce small CHF 17

Spaghetti alla cecca (V,G*) big CHF 25
served with Cherry tomatoes, buffalo Mozzarella cheese,
garlic, chilli & fresh basil small CHF 19

Fagottini (V) big CHF 24
small pasta parcels filled with ricotta cheese
tossed in truffle butter 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.

In the mood for fish?

Wild Pacific salmon (G) cold served

CHF 28

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

Without horseradish foam (L)

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 39

King prawns "spicy devil" (L,G)

CHF 34

king prawns, pan fried with garlic and chili pepper served with spinach and basmati Rice

Fondue with cheese... for two and 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**
 - × **"Teufelshörnchen"** – small red pepper filled with cream cheese
 - × **pineapple slices**
 - × **pear wedge**
 - × **peach slices**
- CHF 3 per portion

G'schwellti

potatoes boiled in their skin
CHF 4 pro Portion

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“

Only possible, if ordered in advance, thank you.

CHF 58 per person

As starter you may choose between:

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

Side order to choose from:

„Gschwellti“ (V,L,G)

French fries (V,L,G)

Croquettes (V,L,G)

Basmati rice (V,L,G)

Spaghetti or noodle (V,L)

- ✗ tomato sauce
- ✗ meat sauce (Bolognese)
- ✗ cream sauce

only vegetables (V,L,G)

Couple alert ...

Cordon bleu to share

CHF 74 per pair

As starter you may choose between:

- ✗ Green salad
 - ✗ Mixed salad
 - ✗ Soup of the day
 - ✗ Beef consommé with sliced crepes
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- ✗ Tomato-Mozzarella salad surcharge CHF 3 per person
 - ✗ Bacon 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)

Basmati rice (V,L,G)

Spaghetti or noodle (V,L)

- ✗ tomato sauce
- ✗ meat sauce (Bolognese)
- ✗ 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.