

MONTA

GRILL RESTAURANT

ENGLISH MENU

Dear Guests

What could top off a wonderful skiing day better than a great cut of meat or a fish creation from our grill?

Jean-Charles Métayer, our Executive Chef, and his team have been on the search for quite some time tracking down the best food quality and ingredients for our guests. These will be prepared professionally in front of you over our open fire, accompanied by the suitable side dishes.

Should you require any information on ingredients that may cause allergies or other reactions please inform our service team. Ben Brahim Zouhair, our long-time Maître d'hotel and his team will be delighted to assist.

The entire Grischa Team welcomes you warmly and wishes you a wonderfully pleasant evening.



*Cyril Ackermann and family Parrée
and the Grischa team*

STARTERS.

✓	Grilled aubergine salad with Halloumi cheese	12.5
✓	**Tomato mozzarella with herb pesto	18.5
	Seafood ceviche with sweet and sour sauce	18
	Selection of tapas with air dried Grison's meat, tomato bruschetta, olives and Adame beans	19
	Beef tatar (140 g) with marrow bone and bread from the grill	26.5
	Carpaccio of beef with fresh truffles and celeriac chips	36

SOUPS.

	Soup of the day	9
	Onion soup «au gratin» with raclette cheese and crispy bread	11

VEGETARIAN.

✓	Polenta with champignon and baby vegetables, cooked in soy milk	28
✓	Vegi Club Sandwich with grilled vegetables	29



** The Foundation for the Swiss Children's Hospice supports children with terminal illnesses in Switzerland. The family holidays in Davos have been a great success for 5 years and serve as preparation for an operation of a first children's hospice in Switzerland. We donate CHF 1 per dish for the family weeks in Davos.

DEGREE OF DONENESS.

bleu
rare
stark blutig

The meat is seared in the hot pan and is almost still raw on the inside. The juices seeping from the meat are dark red.
Temperature: 45 - 48°C

saignant
medium rare
blutig

The meat is roasted at medium heat, is still a little red on the inside and pink towards the outside.
Temperature: 49 - 55°C

à point
medium
rosa

The meat is cooked and pink on the inside, just as the juice of the meat.
Temperature: 55 - 60°C

demi-anglais
medium well
halb durchgebraten

The meat is slowly roasted and is only slightly pink on the inside
Temperature: 60 - 65°C

bien cuit
well done
durch

The meat is slowly cooked, well done, on low heat
Temperature: from 65°C

Poultry

Temperature: from 75°C

DECLARATION

MEAT

Chicken CH
Pork CH
Beef IRL/AUS*/CH
ARG*/CAN
Beef tatar ARG*
Lamb AUS/IRL

FISH

Salmon GBR
Shrimp VNM/F27
Seabream FRA/TUR

** could be generated with antibiotics / antimicrobial performance promoters*

OUR BUTCHER'S SUGGESTION.

Swiss mini chicken (please allow 25 minutes for preparation)		35
Sparenibs	500 g	35
Beef filet cut		
Black Angus «Ireland»	180g	59
Wagyu «Australian»	150g	129
Charolaise «Swiss»	180g	65
	220g	79
Entrecôte «Canada prime cut»	180g	46
	220g	58
T-Bone «Ireland» dry aged	500g	78
Lamb haunch «Ireland»	180g	45
	220g	54
Beef Tomahawk «Canada» juicy beef steak on the bone (please allow 30 minutes for preparation)	900-1000g	159

SIDE DISHES

Baked potato with sour cream sauce and chives,
corn and mediterranean grilled vegetables

SAUCES

Sauce Béarnaise, herbed butter, BBQ sauce

FISHERMAN SELECTION.

Shrimp skew with colored peppers	38
Grilled scottish salmon	42

SIDE DISHES

Baked potato with sour cream sauce and chives,
corn and mediterranean grilled vegetables

SAUCES

Sauce Béarnaise, herbed butter, BBQ sauce

*«simply
great»*

THURSDAY EVENING SPECIAL.

Every **Thursday** we grill big pieces of meat on the rotary spit on the charcoal grill. (limited numbers of portions)

GRISCHA'S BIG CUTS (starting from 4 persons).

A special culinary delight are our «big cuts». With your pre-order 3 days in advance, we will be happy to grill big cuts of meat or prepare them rôtisserie style on the rotary spit:

Suckling pig, Chicken, Gigot, Veal Knuckle, Breast of Veal,
Gyros or Pork Roast

Do you have any wishes? We look forward to receiving your order.

SWEET MOMENTS.

Frozen igloo with Eucalyptus and white chocolate	14.5
Donuts with chocolate and fruit sauce	13
Ice cream sticks trilogy popcorn / mandarin / chocolate «Abinao Valrhona»	14.5

SORBETS & ICE-CREAM.

Sorbet flavors Lemon, raspberry, mango-passionfruit	per scoop 3
Ice-cream flavors Vanilla, chocolate, walnut, caramel, pistachio, coconut, strawberry	per scoop 3
Whipped cream	1

COUPES.

Banana split Banana, vanilla ice-cream, chocolate sauce and whipped cream	10.5
Coupe Denmark Vanilla ice-cream with chocolate sauce and whipped cream	9.5
Iced coffee Filter coffee with vanilla ice-cream and whipped cream	9.5
Coupe Grisca Walnut and caramel ice-cream, meringue with hazelnut liquor and whipped cream	12
Coupe Brownie Chocolate ice-cream with chocolate sauce, brownie and whipped cream	11.5
Sorbet variation Lemon-, mango-passion fruit and raspberry sorbet with prosecco and fresh fruits	12
Coupe Colonel Lemon sorbet with vodka	13

GRISCHA GASTRONOMY.



The concept is simple and the atmosphere casual and cozy – similar to our bar. Modern, creative, seasonal, complemented by uncomplicated service.



We start serving coffee at 7 am. The comfortable atmosphere invites you in the evening to enjoy cheese specialties such as Fondue and Raclette à discrétion.



Are you up for grill specialties? Watch our chefs prepare selected meat and fish on the charcoal grill in our show kitchen.



Discreet colors, stylish shapes and the finest sushi specialties. We are presenting the Leonto restaurant in a new style with Asian design and delights with sushi and other Japanese delicacies.



A modern interpretation of authentic chinese cuisine celebrated in an extra ordinary setting. Wood and brick have been combined with leather and fine fabrics to create a mystical atmosphere.



In addition, we welcome you for a fine cigar in the Zino Platinum Cigar Lounge

Or how about taking part in a wine tasting in our spectacular wine cellar?

We look forward to hosting you.