



Dear Guests

We are delighted to welcome you to our Fondue Restaurant for a cozy dinner.

Besides Grison's specialties, we serve a first-class and varied selection of Fondue- and Raclette as well as Fondue Chinoise.

Jean-Charles Métayer, our Executive Chef, and his team will spoil you with additional highlights, such as their refined appetizer creations and delicate desserts.

Should you have a special request (allergies or intolerances) or are you searching for a suitable wine with your meal? Our service staff will be happy to help you and will recommend you wine according to your menu.

«An Guatä.»

Kind regards

A handwritten signature in blue ink, appearing to read "C. Ackermann", followed by a horizontal line.

Cyril Ackermann & Family Parrée  
and the Grischa Team

## APPETIZERS.

✓ Leaf lettuce with sap sago and smoked croûtons	13.5
✓ Tomato Mozzarella with roket and pesto	18.5
Sauerkraut salad with bacon and dried cranberrys	14.5
Mini Capuns au gratin with Davos alp cheese	19
Grison's platter alp cheese, raw ham, air-dried Grison's meat, Salsiz and brewer bacon, pickled vegetables	33
Air dried Grison's meat	26

## SOUPS.

Soup of the day	9
Grison's Barley soup	12.5

### DECLARATION

Veal	CH
Pork	CH
Chicken	CH
Beef	URY
Shrimp	F27 VTN

## TRADITIONAL.

Pizokel 22  
with onion, bacon and savoy cabbage

✓ ask for the vegetarian version

Rösti 22  
au gratin with cheese, air dried Grison's meat and egg

✓ ask for the vegetarian version

## FONDUE.

Cheese fondue moitié-moitié 31

Fire fondue with chili 32.5

Cheese fondue with boletus mushrooms 34.5

Fondue provençale 33  
with garden herbs and garlic

Farmer's fondue with bacon cubes and onions 33

Cheese fondue with truffle 43

### Supplement

Fondue 100g 10

Serving of potatoes 4.5

Serving of mixed pickles 5.5

All fondues are prepared with the original cheese blend from Laiteria Alpina Bulle.

Prices (Fondue) in CHF per person.

## RACLETTE.

Raclette à discrétion (from 2 guests) 34  
with boiled potatoes, onion salad and mixed pickles

## FONDUE CHINOISE à discrétion.

2 - Beef, veal 65

3 - Beef, veal, chicken 62

4 - Beef, veal, chicken, shrimps 72

5 sauces: curry, cocktail, tartar, chili and garlic

Side dishes like rice and french fries, mixed pickles  
and a variety of garnishing

The meat is hand-cut:  
veal from the jaw, beef from the entrecôte  
and swiss chicken breast

Prices (Raclette and Fondue chinoise) in CHF per person.

## DESSERTS

Carrot cake with orange jelly and buttermilk lime ice-cream	12.5
Tiramisu with blood orange	13.5
Cigar After 8 with dark chocolate ganache, mint jelly and seabuckthorn sorbet	15
Forest piece with caramel mousse, walnut panna cotta, pistachio sponge and nougat pine cream	16.5

## SORBET & ICE-CREAM.

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

## COUPE.

Banana split banana, vanilla ice-cream, chocolate sauce and whipped cream	10.5
Coupe Dänemark 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 Grischa 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.

«for active people and epicures»



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.