



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.

Oliver Mette, our culinary director, 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

Cyrill Ackermann & Family Parrée
and the Grischa Team

APPETIZERS.

Lamb's lettuce egg bacon Davos cheese French dressing	16
Coleslaw walnut mandarines	14
Mini Capuns Davos alp cheese	21
Grison's platter Air dried Grison's meat Coppa raw ham salsiz Davos cheese fig mustard pear bread pickled vegetables	33

SOUPS.

Soup of the day	9
Barley soup reinterpreted Grison's raw ham	16

TRADITIONAL.

✓	Herbs Pizokel (big spaetzle) Salsiz baked savoy walnut	28
	Rösti roasted onions air dried Grison's meet egg	28
✓	Vegi-Rösti gratinated with cheese vegetables egg	25

FONDUE.

	Cheese fondue moitié-moitié	34
	Cheese fondue moitié-moitié with braised onions	36
	Red spice	36
	Cheese fondue with boletus mushrooms	40
	Argentinian style	38
	Farmer's fondue with bacon cubes and onions	38
	Cheese fondue with truffle	45

EXTRAS TO DIP

Potato	5
Mixed pickles	6
Apple or pineapple	5
Nut mix	5
Bacon	5
Braised onions	5
Truffle	10

All fondues are prepared with the cheese blend moitié-moitié.

RACLETTE.

Raclette à discrétion (from 2 guests) 36
with boiled potatoes and mixed pickles

FONDUE CHINOISE à discrétion.

2 - Beef, veal 65

3 - Beef, veal, chicken 67

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.

DECLARATION

Beef / veal	CH
Pork	CH
Chicken	CH
Shrimp	F27 VTN

DESSERTS.

Schwarzwälder cherry pie newly interpreted	13
Jubilee dessert chocolate coconut sushi mango jelly avocado cinammon cream ginger infused apple	10
Mandarine chestnut tarte frozen Tarte with hazelnut liqueur parfait Brick dough	13

GLATSCH BALNOT.

Glatsch means not only ice-cream in Romansh, but also the best of Grison's mountains. In the middle of the largest Swiss nature park - Parc Ela - in the small and tranquil village of Surava, master baker Holger Schmidt produces ice-cream with the best regional products.

Ice-cream chocolate hay yogurt vanilla pistachio coconut marzipan hazelnut	4.5
Sorbet ginger rum red currant	4.5
Bio ice-cream almond aftermind	4.5
Bio sorbet lemon strawberry mango mint	4.5
Whipped cream	1.5

GRISCHA GASTRONOMY



The youngest child in the Grischa culinary world at the Arkaden square. Food 'n' drinks with love from healthy power shots in the morning to lunch bowls, the best aperitif with tapas or a dinner with a good glass of wine in a harmonious ambience.



Not far from the Hotel Grischa, the restaurant Bräma invites you to dine with a home-style cuisine and crispy wood-fired pizzas.



Simply good food in a relaxed bistro atmosphere. A smooth transition between restaurant, bar and lounge to linger or to meet with friends for a drink (or two...).



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. The Leonto restaurant in an Asian style and delights with sushi and other Japanese delicacies.



A modern interpretation of authentic Chinese cuisine celebrated in an extraordinary 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

We look forward to hosting you.