

MONTA

GRILL RESTAURANT

Dear guests,

The fire burns from Tuesday to Saturday...every evening.

Thomas Huber, our executive chef, and his team have put together a selection of exquisite meat and fish specialities for you. The quality and origin of the products play the most important role. As an active member of the "Responsible Hotels of Switzerland", we are committed to sustainability and thus also to regionality.

Are you vegetarian or do you eat vegan?

You will find a selection of dishes on our Pulsa VIVA menu.

The service team, led by maitre d'hotel Zouhaier Ben Brahim, will recommend the appropriate wine from the extensive wine list.

Should you require any information on ingredients that may cause allergies or other reactions please inform our service team.

Enjoy a relaxed evening with a good piece of Swiss meat.

Your Grischa team

THE PERFECT START

Prosecco Rosé Brut, Anima di Vergani **9.5/66.5**

Beautiful pearly pink. Rich fruit with clear hints of wild strawberries, apples and white peach in the nose. Lively fresh and delicate with fine perlage on the palate.

Costa di Giulia, Bolgheri DOC Michele Satta **2021** **65**
Vermentino, Sauvignon Blanc

Flowers, peach and melon in the nose. The mineral richness of Vermentino and delicious fresh gooseberries on the palate.

«Chardonnay» Unplugged, Hannes Reeh **2019** **58**
Chardonnay

Aromas of nectarine, agrum, honeydew melon and peach. Accompanied by vanilla and little wood. Round, fresh, with a moderate acidity on the palate.

STARTER

LAMB'S LETTUCE 16
bacon | egg | French dressing

MONTA CAESAR 22
lettuce | Parmesan | croûtons | anchovies

with corn chicken 32

with Black Tiger shrimp 36

LUKEWARM CHAR FROM ALVANEU 29
char caviar | stock and pickled pumpkin
orange | tarragon

VEAL CARPACCIO 29
roasted boletus | truffle cream | mesclun salad

TRANCES FROM SWISS ANGUS BEEF ENTRECÔTE 31
beetroot | snow pea | parsley root | condiment stock

SOUP

CONSOMMÉ FROM DAVOSER BLACK ANGUS BEEF 18
oxtail ravioli | root vegetables | crêpe roulade | lovage

REDWINE RECOMMENDATION

Jeninser Pinot Noir, Irene Grünenfelder, AOC 2021 75cl 79

Pinot Noir

Berry aroma, scents of dried fruits and cloves. Notes of raspberries, plums and cherries on the palate, well structured wine, fine tannins.

Bolgheri Rosso, Michele Satta, DOC 2020 75cl 69

Sangiovese, Cabernet Sauvignon, Merlot, Teroldego, Syrah

Deep red colour. Intense start of dark berries with notes of leather and tobacco. Charming on the palate. Sweet fruits, soft tannins.

Alto Sios, Costers del Sio 2017 75cl 72

Garnacha Negra, Syrah, Tempranillo 2014/15 150cl 144

Garnet red. Silky sheen. Spicy fragrance. Leathery aromas and cocoa characterise this wine. Spicy notes and overripe berry aromas form the bouquet. Fine tannin, wild berries, well integrated fruit acidity on the palate.

SPECIALITIES FROM OUR CHARCOAL GRILL

For the best quality and for reasons of sustainability, we rely primarily on local meat.

SWISS MEAT

CORN-FED CHICKEN BREAST Supreme from Appenzell	160-200g	45
RACK OF LAMB FROM GRISON	230g	61
PORK CUTLET FROM DAVOS ALPINE PIG	300g	49
ENTRECÔTE FROM SWISS ANGUS BEEF	250g	75
RIB-EYE STEAK FROM SWISS CALF	250g	73
RIB-EYE STEAK FROM SWISS ANGUS BEEF	300g	71
FILLET OF SWISS ANGUS BEEF	250g	89

BEEF

BLACK ANGUS RINDSFILET (Brasil)	250g	65
RINDS-ENTRECÔTE (Argentina)	250g	55

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

FISH

CATCH OF THE DAY

From the region of Alvaneu we get char, brown trout and rainbow trout.

Our service will be happy to advise you.

BLACK TIGER EASY PEAL (Vietnam)

250g

38

With each grilled dish we serve grilled vegetables,
one sauce and one side dish of your choice.

SIDE DISHES | 6

Homemade wedges

Rosemary potatoes

With Parmesan polenta

Pilaw rice with vegetables

Side salat

SAUCES | 4

Sauce béarnaise

Truffle jus

Café de Paris

BBQ-Sauce

Chimichurri

DECLARATION

beef – CH/BR/AR

calf – CH

lamb – CH

chicken – CH

Shrimps – VTN

CHF all prices incl. Mwst

DESSERTS

GRISCHA PASTRY SELECTION		pcs	3.5
MANDARINE	V		16
hazelnut oat joghurt caramel			
KAKI			16
cashew honey parsnip			
ICED COFFEE			10
cold coffee vanilla ice-cream whipped cream			
COUP VERMICELLI			14
cherries meringues vanilla ice-cream whipped cream			
COUP WINTERZAUBER			15
plum ragout redwine butter ice-cream salty almond crumble			
BOCCONCINI DAI DAI		pcs	2.5
hand made, Italian ice-cream cubes with chocolate coating			
Al Cioccolato / Ai Lamponi / Al Caffé / Alla Panna			
CHEESE SELECTION			
On our cheese trolley you will find an exquisite selection of good	3 pcs	12	
and perfectly matured cheese. Served with two homemade chutneys,	5 pcs	19	
Davos pear bread and alpine butter.			

DESSERT BUFFET

Every Friday and Saturday evening you can choose your favorite dessert from a variety of finest homemade cake and desserts from the buffet.

small | 12 large | 18

GRISCHA GASTRONOMY



The youngest child in the Grischa culinary world at the Arcades 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...).

The comfortable atmosphere invites you in the evening to enjoy cheese specialties such as Fondue and Raclette à discréton.

Discreet colors, stylish shapes and the finest sushi specialties. The Leonto restaurant in a Asian style and delights with sushi and other Japanese delicacies. In summer we serve all sushi specialties at the Pulsa Restaurant.

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

We look forward to hosting you.