

MONTA

GRILL RESTAURANT

Dear guests,

We lite the fires every evening, except on Tuesdays. Oliver Mette, our culinary director, and his team have put together a selection of exquisite meat and fish specialties for you. Our service team will recommend the wine accompaniment from over 200 items from the wine list.

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

Enjoy a relaxed and culinary evening with us.

Your Grischa team

STARTER

✓	Roasted Jaipur eggplant Vegan coconut yoghurt cucumbre melissa Yuzu	15
✓	Monta salad Romain lettuce homemade mixed pickles tomato crumble herb dressing	14
	Monta Tapas Crispy beef curl smoked mayonnaise backed corn	13
	Smoked veal carpaccio Coffee blood orange stock	22
	Swiss mini Buffalo Mozzarella* Tomato trilogy basil dried mountain cheese	18

* At the end of the season we donate CHF 1 from the marked dish to Kinderkrebshilfe Schweiz (children cancer care).

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

SPECIALITIES FROM OUR CHARCOAL GRILL

All grill dishes will be served with a baked potato with chives sour cream herb butter and 2 sauces (chimichurri and Chefs BBQ-sauce).

MEAT

Pata Negra Spare Ribs	500 g	37
with coleslaw	1000g	62
Chicken breast	160-180g	35
Lamb Merguez	120g	33
Swiss Luma Pork steak	2200g	46
Irish beef filet		
Ladys cut	150g	50
Gents cut	200g	59
Filet garnishing:		
Rossini (foie gras and truffel)		+15
Surf and Turf (2 shrimps)		+15
Swiss veal entrecôte	220g	54
Rib-Eye steak	250g	55
Dry age beef Tomahawk (please allow 30-45 minutes for preparation)	1000-1100g	179

✓ Halloumi		30
Chervil pesto indian mango chutney		
✓ Grilled cauliflower		29
Miso sesame		

DECLARATION

We process first-class, naturally (as possible) produced food items that have been carefully selected by our culinary director, Oliver Mette and his team. We cultivate an honest relationship with our suppliers and are always in search of the best products for our guests.

Luma pork – CH / pork – ESP / chicken – CH / veal – CH
beef filet – IRL / beef entrecôte – ESP / Ribeye steak – IRL
lamb – CH / beef-Tomahawk – IRL
Shrimps – VTN / foie gras – FRA / salmon – GBR



Vegetarian

CHF

All prices including VAT

MONTA GRILL PLATTER

A special treat are our mixed grill plates, which our grill masters prepare for you on a preorder (preparation time 30-45 min).

Small Monta Platte (2-3 person) 220
Rinds Tomahawk 1000g | Pata Negra Spareribs 500g | chicken breast

Monta Platte (3-4 person) 280
Rinds Tomahawk 1000g | Pata Negra Spareribs 1000g | 2 chicken breasts

FISH

Giant shrimps (5 pieces) 40

Scottish Salmon 40

SIDE DISHES

White truffle beans

Passion fruit - sweet potato mash

Creamy polenta with herbs

7.5

SAUCES

Port wine gravy

Chimichurri Asia style

Yuzu Hollandaise

Herb butter

Chefs BBQ-sauce

5.5

DESSERTS

Grischa pastry selection piece 3.5

BOCCONCINI DAI DAI piece 2.5

The irresistible little dessert after a delicious dinner:
hand made, Italian ice-cream cubes with chocolate coating.

Al Cioccolato (chocolate)

Ai Lamponi (raspberry)

Al Caffé (coffee)

Alla Panna (cream)

GLATSCH BALNOT

Glatsch means not only ice-cream in Romansh, but also the best of Grison's mountains. The ice-cream is produced in the middle of the largest Swiss nature park - Parc Ela - in the small and tranquil village of Surava with the best regional products.

Ice-cream 4.5
chocolate | hay | yogurt | vanilla | pistachio
coconut | marzipan | hazelnut | cherry

Sorbet 4.5
ginger rum | red currant

Bio Ice-cream 4.5
almond | honey

Bio Sorbet 4.5
lemon | strawberry | mango | mint

Whipped cream 1.5

GRISCHA GASTRONOMY



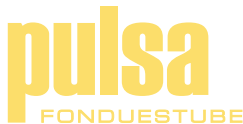
The youngest child in the Grischa culinary world at the Arkaden square. Dood 'n' drinks with love from healthy power shots in the morning to lunch bowls, the best aperitif with tapas or a dinner with a good glass of wine in a harmonious ambience.



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 discrétion.



Discreet colors, stylish shapes and the finest sushi specialties. The Leonto restaurant in an 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 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.