

pulsa

FONDUESTUBE

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.

If you need information on ingredients that may cause allergies or other adverse reactions, please ask our service team.

Our team would be delighted to assist in finding the right wine to accompany your meal and create for an even more memorable gastronomical experience.

Best regards

your Grischa team

STARTERS

Parma ham sliced on our Berkel food slicer

70 g ham · parmino · rocket · olive oil · Pane Carasau | 24

6 14

Burrata di Bufala 

tomato bread salad · rocket · old balsamic vinegar | 25

3 6,14

PULSA salad 

leaf salad · carrots · cabbage · tomatoes · cucumber · sprouts · cress
pomegranate seeds · balsamic dressing | small 12 | big 17

1 3 10

Beef carpaccio

Belper Knolle (cheese) · green asparagus · wild herbs salad | 29

1 3 6 14


Grisons platter

Davos mountain cheese · dry-cured Grisons meat · Mostbröckli
farmhouse bacon · Salsiz · home pickled vegetables

Davos egg and alp butter | 35

1,3,6,10,12,14

SOUPS

Basil foam soup 

basil oil · faccacia croûtons · sun-dried tomatoes | 14

1 8 9 14

Tomato consommé

polenta dumpling · ricotta spinach tortellini · root vegetables | 14

1 6 9 10 12 14

FONDUE

All Fondues are prepared with the cheese blend moitié-moitié and served with sliced bread.

6,8,10,14

Cheese fondue moitié-moitié | 34

Cheese fondue moitié-moitié

with boletus mushrooms | 40

Farmer's fondue

with bacon and onions | 38

Mediterranean fondue

with tomatoes and basil | 38

Cheese fondue moitié-moitié

with truffle | 45

EXTRAS TO DIP

Mini veal escalopes | 22

1,4

Boiled potatoes | 5

Mixed pickles | 6

Apple | 5

Pineapple | 5

Bacon | 5

Braised onions | 5

FOR THE EXTRA TASTE

Black truffle | 15

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

RACLETTE

Raclette à discrétion (from 2 guests)
with boiled potatoes and mixed pickles | 36
1,7

FONDUE CHINOISE

(200 g meat per person)

2 - Beef, veal | 62

3 - Beef, veal, chicken | 66

4 - Beef, veal, chicken, shrimps | 69
5

Sauces:

curry, cocktail and tartar
12

Side dishes à discretion:

rice and french fries, mixed pickles
and boiled potatoes
1,7

Meat supplement 100 g | 15

The meat is hand-cut:

veal and beef rump
and chicken breast

ALLERGENS

1 celery | 2 lupins | 3 mustard | 4 molluscs | 5 shellfishes | 6 milk | 7 sulfites
8 sesame | 9 soy | 10 nuts | 11 fish | 12 eggs | 13 peanuts | 14 gluten

DECLARATION

beef / veal / chicken / pork - CH
shrimp - VTN/F27



all prices in CHF incl. VAT

DESSERTS

Mini Dessert | pcs. 4.5

Selection of homemade pastry on our dessert trolley

2 6 8 9 10 12 13 14

«Dulce Vita»

homemade Dulce De Leche ice-cream · peach · Amalfi lemon · brownie | 15

6 12 14

Bircher Coupe

vegan yoghurt ice-cream · cassis puree · blueberries · oats | 14

10 13 14

Coupe Denmark

vanilla ice-cream · whipped cream · chocolate sauce · almonds | 14

6 9 10 12 13 14

GIOLITO ICE-CREAM

Giolito is an original Italian ice cream with the highest quality standards. It convinces with its naturalness, purity of taste and unique flavours. Credible and honest «Italianità». Top quality from all natural production, straightforward and authentic.

per scoop | 4.5 whipped cream | 1.5

6

Ice-cream

chocolate | vanilla | strawberry | hazelnut | stracciatella

6 10 12 13 14

Sorbet

strawberry | mango | lemon | apple

BOCCONCINI DAI DAI

THE SWEET ITALIAN FINALE:

Ice-cream cube with chocolate coating | 2.5

Al Lamponi / Alla Panna / Al Cioccolato

6 13 14