



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

Cyrill, Maurice and THE Grischa-Team

STARTERS

Colourful Salad Bowl

Fresh, crispy salads · balsamic dressing · carrots · cabbage
pomegranate seeds · cucumber · tomatoes · sprouts | 12
3 10 13 14

Buffalo Burrata

Taggiasca olives · Datterino tomatoes · basil | 24
6 7 14

Lamb's Lettuce Swiss Style

French dressing · farmhouse bacon · chopped egg · walnuts | 18
3 6 10 12 14

Air-cured Grison's meat

70g | 15 140g | 30

Parma ham

70 g ham · Parmesan · rocket · olive oil · Pane Carasau | 26
6 14

To share:

Flammkuchen with bacon and raclette cheese

Crème fraîche · ham · onions | 24
6 14

Flammkuchen with raclette cheese

Crème fraîche · grilled vegetables · tomato pesto · rocket | 23
6 14

SOUPS

Pumpkin Curry Cream Soup

Pumpkin seeds · pumpkin seed oil · lime crème fraîche | 15
6 7 8 9 10

Oxtail Consommé

Root vegetables · oxtail ravioli · herb oil | 15
1 6 7 2 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  | 35

Cheese fondue moitié-moitié 
with boletus mushrooms | 41

Farmer's fondue
with bacon and spring onions | 39

Mediterranean fondue 
with tomatoes and basil | 39

Cheese fondue moitié-moitié 
with truffle | 46

EXTRAS TO DIP

Mini veal escalopes | 23
1,4

Boiled potatoes | 6

Mixed pickles | 6

Apple | 6

Pineapple | 6

Bacon | 6

Braised onions | 5

FOR THE EXTRA TASTE

Black truffle | 17

Prices (Raclette, Fondue and Fondue chinoise) in CHF per person incl. 8.1% VAT.

RACLETTE

Raclette à discréton

(from 2 guests)

with boiled potatoes and mixed pickles | 37

1,7

FONDUE CHINOISE

(200 g meat per person)

2 - Beef, veal | 63

3 - Beef, veal, chicken | 67

4 - Beef, veal, chicken, shrimps | 69

5

Sauces:

Curry, Cocktail and Tartar

12

Side dishes à discretion:

Rice and French fries, Mixed pickles

1,7

Meat supplement 100 g | 16

The meat is hand-cut:

veal and beef rump

and chicken breast

ALLERGENS

1 celery | 2 lupin | 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



vegan



vegetarian

all prices in CHF incl. 8.1% VAT

DESSERTS

Mini Dessert | pcs. 5

Selection of homemade pastry on our dessert trolley

2 6 8 9 10 12 13 14

Kaiserschmarrn plum coupe

Warm shredded pancake · plum ragout · plum sorbet · whipped cream | 15

6 8 9 10 12 13 14

Nutcracker coupe

Walnut, hazelnut and pistachio ice cream · pistachio praline · whipped cream | 15

6 8 9 10 12 13 14

Baked apple coupe

Apple sorbet · vanilla ice-cream · cinnamon cream · apple ragout | 15

6 10 12 13 14

Staiböckli coupe

Vanilla and cookie ice-cream · popping candy · cream · chocolate sauce · Smarties | 11

6 8 9 10 12 13 14

Yoghurt coupe

Yoghurt ice cream · Davos honey espuma · fig granola | 15

6 8 9 10 12 13 14

GIOLITO ICE-CREAM

Giolito is an original Italian ice cream with the highest quality standards. Credible and honest «Italianità». Top quality from all natural production, straightforward and authentic.

per scoop | 4.5 whipped cream | 1
6

Ice-cream

chocolate | vanilla | strawberry | hazelnut | stracciatella | coconut

6 10 12 13 14

Sorbet

strawberry | mango | lemon

BOCCONCINI DAI DAI

THE sweet Italian finale:

Ice-cream cube with chocolate coating | 3

Al Lamponi / Alla Panna / Al Cioccolato

6 13 14