

BRÄMA

HEIMISCH. VIELSEITIG. ECHT.



MENU

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Dear guest

Discover the variety of our cuisine with seasonal dishes, regional specialities and crisp wood-fired pizzas.

Our Head Chef and his team have created the new menu with great dedication: top-quality produce, careful preparation and regional ingredients are at its heart.

A highlight of Grischa's culinary world is our fresh, homemade pasta. Produced in our kitchen using traditional recipes and selected ingredients.

Our service team will be happy to help you choose suitable beverages. Should you have any questions regarding ingredients, allergens or intolerances, we are always here for you.

Enjoy our cuisine and a relaxed, delightful evening with us at Bräma.

Dusty Schmehl
Host



STARTERS

TOMATO 18
melon | raw ham | basil

CAESAR SALAD 18
lettuce | Parmesan | croutons | raw bacon

BEEF TATARE small 25
focaccia | pickled vegetables | Morteratsch cheese large 35

V **BRUSCHETTA** (3 pcs.) 12
tomatoes | basili oil | bread

V **SALAD BOWL** colourful seasonal salad 14
for 2 pers. 25 for 3 pers. 35

with scallops and Pulpo +12

with sliced chicken breast +10

V burrata | olive oil | Fleur de Sel +9

SOUPS

GRISONS GRAN ALPIN BARLEY SOUP 12

V **VICHYSOISE** 14
chard | leek | herbs



MAIN COURSE VEGETARIAN

V VEGGIE CAPUNS	small	26
cream vegetable chips Morteratsch cheese	large	32
V WHITE WINE RISOTTO	small	26
chanterelles herbs	large	32

MAIN COURSE FISH

SWISS SALMON	48
chanterelles new potatoes redcurrant spinach	

HOMEMADE PASTA

Dishes prepared with freshly made pasta using high-quality ingredients and traditional recipes.

TAGLIATELLE WITH SCALLOP & PULPO	small	34
brown butter lemon salami picante	large	40
V TAGLIATELLE VEGETARIANA	small	28
cucumber celery fennel cashew cipolotti	large	34
MACCHERONCINI	small	38
beef fillet cubes cherry tomatoes cipolotti spinach	large	46



MAIN COURSE MEAT

CAPUNS

cream | Grisons dry-cured ham | Morteratsch cheese

small 26

large 32

BRÄMA VEAL CORDON BLEU *

vegetables | cured ham | Tallegio | thyme

49

GRISONS FREE-RANGE PORK CHOP *

vegetables | Café de Paris butter

38

SWISS BEEF FILLET * (150/200 g)

vegetables | bone marrow | jus

small 55

large 64

GRISONS VEAL OSSOBUCCO

white wine risotto | braised vegetables | gremolata

56

POUSSIN*

olive oil carrots | lavender | honey | Cognac

42

GRISCHA BURGER

Swiss beef patty | raw ham | egg | cheddar | Bräma fries

36

FROM 2 PERSONS

CHÂTEAUBRIAND FROM GRISONS BEEF FILLET *

230 g beef per person | vegetables | jus | Café de Paris

64

* WITH THESE DISHES WE SERVE
ONE SIDE OF YOUR CHOICE

white wine risotto | new potatoes | maccheroncini | Bräma fries



GIUSEPPE'S PIZZA

All pizzas may also be ordered with wholemeal dough (integrale).

V PRIMAVERA (without tomato sauce)	25
mozzarella burrata wild garlic pesto cherry tomatoes	
V QUATTRO FORMAGGI	25
tomato sauce mozzarella Monstein beer cheese Gorgonzola Parmesan	
V MARGHERITA	19
tomato sauce mozzarella fresh basil	
V VEGANA	24
tomato sauce mushrooms peppers olives onions	
V VEGETARIANA	24
tomato sauce mozzarella peppers artichoke spinach cherry tomato	
NAPOLI	24
tomato sauce anchovies capers olives oregano	
PROSCIUTTO E FUNGHI	25
tomato sauce mozzarella farmer's ham mushrooms	
DAVOS	25
tomato sauce mozzarella spicy salami peppers onions garlic	
PARSENN	26
tomato sauce mozzarella bacon spinach onions fried egg	
TONNO	26
tomato sauce mozzarella tuna onions olives	
STROGANOFF	31
tomato sauce mozzarella beef mushrooms peppers onions	



GAMBERI 32
tomato sauce | mozzarella | Gorgonzola | giant prawns
rocket | red onions

JAKOBSHORN 31
tomato sauce | mozzarella | beef | mushroom | spinach | garlic

ALPINA 26
tomaten sauce | mozzarella | Grisons air-dried beef | porcini | mascarpone

BRÄMA 29
tomato sauce | mozzarella | salami | Grisons dry-cured ham
basil | olive oil | balsamic vinegar

PARMA 30
tomato sauce | mozzarella | Parma ham | rocket | Parmesan

CALZONE 27
tomato sauce | mozzarella | farmer's ham | champignons | egg

CINGHIALE 28
tomato sauce | mozzarella | wild boar ham | porcini | burrata | rocket

GIUSEPPE 27
tomato sauce | mozzarella | spicy salami | bacon | olives | mascarpone

CAPRICCIO 26
tomato sauce | mozzarella | ham | artichokes | champignons | olives

small pizza: – CHF 2 | shared pizza on two plates: + CHF 5

extra vegetarian ingredient or aioli + CHF 2 | extra meat/fish ingredient +CHF 5



SWEET

SEA BUCKTHORN

12

orange | oats | vanilla

SWEET WINE RECOMMENDATION

MARUGG'S SÜSSWEIN 2024, Thomas Marugg, Grison
from frozen Pinot Noir grapes

5 cl **13.5**
37.5 cl **101**

TIRA MI SOUX BRÄMA

10

coffee | berries | biscuit

COCKTAIL RECOMMENDATION

REBUJITO

12

Sherry Tio Pepe | Elmer Citro | mint | sweet & sour

AFFOGATO

8.5

vanilla ice-cream | espresso

HOMEMADE CHOCOLATE CAKE

8

with 1 scoop of Giolito ice-cream of your choice

12

HOMEMADE AMARETTI

pcs **2.5**

powdered sugar

COUPE DENMARK

9 **13**

vanilla ice-cream | chocolate sauce

GIOLITO SORBET

scoop **4.5**

mango / strawberry / lemon / grapefruit

+ whipped cream **1.5**

GIOLITO ICE-CREAM

scoop **4.5**

coffee / chocolate / vanilla / stracciatella

+ whipped cream **1.5**



OUR SUPPLIERS

From Davos and surroundings

Meat Stiffler Metzgerei AG Davos, Metzgerei Mark AG, Albert Spiess AG

Dairy products Molkerei Davos, Adank AG, Sennerei Pontresina

Fruits & vegetables Adank Davos AG, Früchte Waser Davos

Bread CH (Grison) - Bäckerei Weber

Pizza flour CH

Delicacies/fish CH (Grison) - Rageth Comestibles AG

DECLARATION / ORIGIN

Information on ingredients that may cause allergies or intolerances is available on request from our service team.

V vegetarian

Fresh Meat CH (Grisons)

Sausage, dried meat CH (Grison), IT

Poultry CH, FR

Fish, crustacea CH (Alvaneu, Grisons), GB, Asia
King Prawns - FAO57 Eastern Indian Ocean
Scallop - JP FAO61



GRISCHA CULINARY

Genuine hospitality and culinary variety for real epicures.

APOLLO

A relaxed gourmet experience, awarded one Michelin star and 15 GaultMillau points, offering outstanding dishes and beverages in the familiar, laid-back Grischa atmosphere. Watch Executive Chef Thomas Huber and Head Chef Sergiu Midori prepare your gourmet menu live in the show kitchen.

GOLDEN DRAGON ASIA RESTAURANT

In our stylishly decorated Asia restaurant (Michelin Bib Gourmand), we celebrate authentic Chinese cuisine as well as Japanese cuisine with freshly prepared sushi specialities. Please reserve your table early.

JODY'S RESTAURANT & BAR

Located in the heart of Davos at Arkadenplatz, JODY's offers food and drinks made with love. From quality coffee and tea to lunch menus or aperitifs with the best tapas in a cosy atmosphere.

PULSA BAR & LOUNGE RESTAURANT

Simply good food in a relaxed bistro ambience. A smooth transition between restaurant, bar and lounge. Ideal for lingering or meeting friends for a drink (or two...).

PULSA FONDUESTUBE

Irresistible cheese fondue and raclette specialities to melt over, even in summer. And for meat lovers, the much-loved Fondue Chinoise.

Enjoy refined cigar culture in an authentic setting in our Smoker's Lounge.

We look forward hosting you.

