



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.

Oliver Mette, our culinary director, and his team will spoil you with additional highlights, such as their refined appetizer creations and delicate desserts.

Should you have a special request (allergies or intolerances) or are you searching for a suitable wine with your meal? Our service staff will be happy to help you and will recommend you wine according to your menu.

«An Guatä.»

Kind regards

Cyrill Ackermann & Family Parrée
and the Grischa Team

APPETIZERS.

Mixed salad herb dressing local cheese air dried Grison's meat	15
Sauerkraut salad bacon cranberries	15
Mini Capuns Davos alp cheese	19
Grison's platter Air dried Grison's meat Coppa raw ham salsiz Davos cheese fig mustard pear bread pickled vegetables	33

SOUPS.

Soup of the day	9
Carrot lemongras creamsoup fermented mushroom praline	18

TRADITIONAL.

- ✓ **Wild herbs Pizokel** (big spaetzle) 28
Plum wine velouté | mushroom chutney

FONDUE.

- Cheese fondue moitié-moitié** 32
- Fire fondue** with chili 33
- Cheese fondue** with boletus mushrooms 36
- Fondue provençale** 34
with garden herbs and garlic
- Farmer's fondue** with bacon cubes and onions 35
- Cheese fondue** with truffle 44

Supplement	
Fondue 100g	10
Serving of potatoes	5
Serving of mixed pickles	6

All fondues are prepared with the cheese blend moitié-moitié.

RACLETTE.

Raclette à discrétion (from 2 guests) 36
with boiled potatoes and mixed pickles

FONDUE CHINOISE à discrétion.

2 - Beef, veal 65

3 - Beef, veal, chicken 67

4 - Beef, veal, chicken, shrimps 72

5 sauces: curry, cocktail, tartar, chili and garlic

Side dishes like rice and french fries, mixed pickles
and a variety of garnishing

The meat is hand-cut:
veal from the jaw, beef from the entrecôte
and swiss chicken breast

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

DECLARATION

Beef / veal CH
Pork CH
Chicken CH
Shrimp F27 VTN

DESSERTS.

Grischa pastry selection 7.5
choose your 3 favorite pieces

Grischa pastry selection 12.5
if you find it difficult to choose, select all 5 pieces

Jubilee dessert 10
chocolate coconut sushi | mango jelly
avocado cinammon cream | ginger infused apple

GLATSCH BALNOT.

Glatsch means not only ice-cream in Romansh, but also the best of Grison's mountains. In the middle of the largest Swiss nature park - Parc Ela - in the small and tranquil village of Surava, master baker Holger Schmidt produces ice-cream with the best regional products.

Ice-cream 4
chocolate | hay | yogurt | vanilla
pistachio | coconut | marzipan | hazelnut

Sorbet 4
ginger rum | red currant

Bio ice-cream 4
almond | aftermind

Bio sorbet 4
lemon | strawberry

Whipped cream 1.5

GRISCHA GASTRONOMY



The concept is simple and the atmosphere casual and cozy – similar to our bar. Modern, creative, seasonal, complemented by uncomplicated service.



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



Are you up for grill specialties? Watch our chefs prepare selected meat and fish on the charcoal grill in our show kitchen.



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.