

# 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

### Colourful Salad Bowl

fresh, crispy salads · carrots · cabbage · sprouts · pomgranate seeds  
cucumber · tomatoes · balsamic dressing | 14

1 3 10 13 14

### Burrata di Bufala

Taggiasca olives · Datterino tomatoes · basil | 24

1 3 6,14

### Air-cured Grison's meat

70g | 15    140g | 30

### Parma ham

70 g ham · parmino · rocket · olive oil · Pane Carasau | 26

6 14

### Salmon Carpaccio

avocado · Amalfi lemon · herb salad · king oyster mushroom | 28

3 4 5 7 11 14

### Caesar Salad

corn-fed chicken breast · lettuce · Parmino | 28

1 3 6 10 13 14

## SOUPS

### Tomato Cream Soup

basil · croutons | 14

6 7 9 10 13 14

### DUCK CONSOMMÉ

wok vegetables · silantro · ravioli with braised duck filling | 14

8 9 12 14

 vegan  vegetarian

## 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 spring 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. 8.1% 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. 8.1% VAT

## DESSERTS

### Mini Dessert | pcs. 4.5

Selection of homemade pastry on our dessert trolley

2 6 8 9 10 12 13 14

### Strawberry Dream

marinated strawberries · strawberry sorbet · strawberry sauce · cream · almond | 14

6 10 13 14

### CHERRY TUB

cherry ragout · stracciatella ice-cream · cream · almonds | 14

6 10 12 13 14

### Coupe Denmark

vanilla ice-cream · whipped cream · chocolate sauce · almonds | 13

6 9 10 12 13 14

### STAIBÖCKLI COUPE

vanilla & cookie ice-cream · fizzy · cream · chocolate sauce · Smarties | 11

6 8 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

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 | 2.5**

Al Lamponi / Alla Panna / Al Cioccolato

6 13 14