

Chesa Grischuna

Dinner Menu

Welcome to the Chesa Grischuna and its unique history!

The hotel and restaurant was opened in 1938 by Hans Guler, the offspring of a Klosters mountain guide family. During the Second World War, American GIs who had escaped from prison camps to neutral Switzerland were interned here. After the war, they returned with their families for a vacation. Among them were future movie stars, directors and world-famous writers. The Chesa became internationally famous when Hollywood stars such as Greta Garbo, Audrey Hepburn, Bing Crosby and Gene Kelly stayed here. The hotel soon became affectionately known as «Hollywood on the Rocks».

To this day, this work of art of local craftsmanship and design of the 1930s has been preserved in its original state. The furniture, the china and the tablecloths were specially designed for the Chesa. Well-known contemporary artists such as Alois Carigiet and Hans Schoellhorn painted the facade and the interior of the house. Today it is the youngest hotel in Switzerland to be listed under monument protection.

But the Chesa Grischuna is also known for the gourmet restaurant under the Austrian chef Ronald Fressner, who was awarded 14 Gault Millau points for his cuisine, making it one of the highest-rated restaurant in the entire Prättigau.

18.00 – 21.30



CHESA CLASSICS

HORS-D'OEUVRE | STARTERS

Huîtres creuses au citron avec Pain de seigle, par pièce | 6

Creuse oysters with lemon and rye bread, per piece

Salade Chesa au lard grillé, roquefort et croûtons à l'ail | 18

Chesa salad with fried bacon, Roquefort and garlic croutons

La mâche à la viande séchée de cerf avec des chanterelles marinées | 25

Lamb's lettuce with homemade dried venison and pickled chanterelles

Tartare de boeuf avec oeuf de caille de Pany, glace à la moutarde
et croquant du fromage de montagne | 31 *plat principal* | 41

Beef tartare with quail egg from Pany, mustard ice cream
and mountain cheese crisp

Saumon fumé maison avec brioche tiède, crème aigre et caviar Oona | 45

Home-smoked salmon with warm brioche, sour cream and Oona Caviar

Salade de homard tiède à la bergamote, au branches de céleri
et à la pomme verte | 48

Slightly warm lobster salad with bergamot, stalk celery and green apple

SOUPES | SOUPS

Consommé au Sherry et sa garniture | 17

Consommé with sherry and three kinds of toppings

Soupe à la crème de tomate avec praline de burrata | 16

Cream of tomato soup with burrata praline

Soupe à la citronnelle et au potiron avec huile de pépins de courge, graines de courge et cigale de mer grillée | 24

Pumpkin lemongrass soup with Styrian pumpkin seed oil and pumpkin seeds
with fried bear crab

PLATS VÉGÉTARIENS | VEGETARIAN DISHES

Risotto à la figue, fromage frais, betterave rouge et pignons de pin | 34

Risotto with fig, cream cheese, beetroot and pine nuts

Panzerotti d'aubergines maison au citron salé, gourgette et piment | 38

Homemade aubergine Panzerotti with salted lemon, zucchini and peppers

POISSON | FISH

**Truite de Klosters bleue ou rôtie avec beurre fondu
et pommes de terre persillées | 49**

Klosters trout blue or fried with melted butter and parsley potatoes

**Sole rôtie au Beurre Blanc de Champagne, truffe du Périgord, chou de Bruxelles
et pommes de terre de montagne Albula | 74**

Fried sole with Champagne Beurre Blanc, Brussels sprouts, Perigord truffle
and Albula mountain potato

Poissons entiers sur demande et réservation

Whole fish on request and pre-order

VIANDE | MEAT

Escalope de veau viennoise aux airelles, pommes de terre sautées
et salade de concombre à la crème | 49

Veal «Wiener Schnitzel» with cranberries, fried potatoes
and cucumber salad with sour cream

Emincé de veau à la zurichoise et rösti au beurre | 49

Veal «Zurich style» with buttered rösti

Goulache de bœuf Swiss Prime avec quenelles autrichiennes | 39

Beef goulash Swiss Prime with Austrian dumplings «Serviettenknödel»

«Tafelspitz» de bœuf classique avec os à moelle, légumes-racines, pommes de
terre au bouillon, sauce à la ciboulette et raifort aux pommes | 48

Classic beef boiled fillet «Austrian Style» with marrow bone, root vegetables,
bouillon potatoes, chive sauce and apple horseradish

Chateaubriand à la sauce béarnaise, pommes de terre sautées
et petits légumes à partir de 2 personnes | 76 p.P.

Chateaubriand steak with Bearnaise sauce, fried potatoes and small vegetables
min. 2 persons

DESSERTS | DESSERT

Tarte au citron avec coco, yuzu et sorbet au shiso | 17

Lemon tart with coconut, yuzu and shiso sorbet

Crêpes de l'empereur «Kaiserschmarrn» avec une compote de pruneaux cuits et glace à la vanille *à partir de 2 personnes* | 25 p.P.

Emperor's crepes «Kaiserschmarrn» with plum roast and vanilla ice cream
min. 2 persons

Chesa Café glacé | 11

Chesa iced coffee

Salade d'oranges | 16 *avec 25cl de Grand Manier* | 21

Orange salad *with 25cl Grand Manier*

Glaces et sorbets maison par boule | 5

avec crème fouettée | 2

Homemade ice creams and sorbets
with whipped cream

Vanille, Chocolat, Fraise, Mocca, Noix, Caramel, Creme aigre

Vanilla, chocolate, strawberry, mocha, tree nut, caramel, sour cream

Citron, Fruit de la Passion, Framboise, Litchi

Lemon, passion fruit, raspberry, lychee

FISH AND MEAT DECLARATION

COOKING WITH LOVE, EATING WITH PASSION

First-class ingredients are the most important part of any good cuisine. We buy only the best quality from suppliers in Prättigau, in the canton of Graubünden and in Switzerland. We only cook with fresh ingredients.

We subscribe to the principles of dietetics and do not use preservatives or artificial flavours in our cooking.

The origin and quality of the meat, fish and seafood is important to us. Meat comes from animal-friendly husbandry.

Beef, veal, pork: Farms in Klosters and butchery Holzen Fleisch, Ennetbürgen

Lamb: Hugo Dubno, *may have been treated with antibiotics*

Poultry: Rageth Landquart, von Escher Zürich, Bianchi Zufikon
from Switzerland, France, Hungary

Venison: Austria from our own hunting, Rageth Landquart

Cold cuts and dried meat products: Meat centre Klosters

Trout: Familie Tinner of Klosters

Fish and crustaceans: Hugo Dubno, Rageth Landquart, Bianchi Zufikon

Pike perch: Switzerland, Estonia, wild caught

Char: Switzerland, farmed

Salmon: Scotland, farmed

Bear Crab: Western Pacific Ocean, FAO 71

Sole: Netherlands, wild caught

Kingfisch: Denmark, farmed

Giant shrimp Black Tiger: Vietnam, aquaculture

Lobster: Canada, USA, FAO 21

Due to the youth protection regulations we are not allowed to serve or sell alcoholic beverages to under 16-year-olds and distilled water, aperitifs and alcopops to under 18-year-olds. We adhere to these regulations and are authorised to ask for an identification card for control purposes.

Chesa Classics Dinner Menu | 18.00 – 21.30