

Menu

A warm welcome in the restaurant Heid-Stübli!

Discover the warm atmosphere in our cozy chalet Heid-Stübli together with authentic Grisons specialities and Italian cuisine. Mountains make you hungry! Pure pleasure in impressive atmosphere.

Enjoy our delicacies and thank you for being our guest!

CHILDREN DISHES

The marked



children dishes are only available for our small guests.

Children from 4 to 11 years of age have also the possibility to eat from their parent's plate – we will only charge CHF 3.00 per each additional plate.

Dear parents

Despite all precautions, there can always be small pieces of glass on the floor in a restaurant. We therefore recommend that your children do not walk through the restaurant without shoes.

OPENING HOURS

DAILY

from 16.00 Uhr from 17.30 Uhr

Heid-Stübli Bar à la carte offer



Grisons platter with Bread 7/9 Grisons air dried beef, Coppa, Salsiz sausage, air dried Ham, Bacon and Grisons Alpine cheese with classical garnish		29	
Grison air dried Beef platter with Bread ⁹	50g 100g	16 31	
Grisons Salsiz ⁹ These Grisons Meat specialties delivers our regional meat dryer Sialm from segnas/Disentis		15	
Alpine Cheese from Lenzerheide from a wooden Board 7/9		16	
Caprese 7/9 Creamy Buffalo Mozzarella filled with spicy Tomato Salad and fresh Basil		16	11
Sausage Cheese Salad with Alpine Cheese from Lenzerheide 1/7/10/11		16	11
Focaccia with rosemary 4/8 goes with each starter		12	



Rich Grisons Barley Soup 4/7/9/10

14

Creamy Tomato Soup 7/9/10

12



Mixed Salad 1/7/9/10/11 with house dressing	bowl for 1 person	per person	12
	bowl for 2 people	per person	11.5
	bowl for 3 people	per person	11
	bowl for 4 people	per person	10.5
Leaf Salad 1/7/9/10/11 with house dressing	bowl for 1 person	per person	11
	bowl for 2 people	per person	10.5
	bowl for 3 people	per person	10
	bowl for 4 people	per person	9.5



Classic Roesti 1/7/10 with Ham, fried Egg and gratinated with Alpine Cheese	25
Farmer Roesti 1/7/100 with sautéed Bacon and fried Egg	23
Vegetarian Roesti 1/7/10 W	23







Grisons Capuns 1/4/7/9/10 In its Sauce, gratinated with Parmigiano Cheese	26	14
Home-made curd cheese Pizokel 1/4/7/10 W with mediterranean pan-cooked Vegetables gratinated with alpine Cheese	25	11



Enjoy Italian flair. Our pizzaiolo bakes your pizza fresh with lots of love!

Pizza Margherita 4/7/9 Tomatoes, Mozzarella and fresh Basil	18
Pizza Prosciutto e Funghi 4/7/9 Tomatoes, Mozzarella, Ham, white Mushrooms and Oregano	22
Pizza Quattro Stagioni 4/7/9 Tomatoes, Mozzarella, Ham, white Mushrooms, Peperoni, Oregano and Olives	22
Pizza Diavola 4/7/9/10 Tomatoes, Mozzarella, Salami picante, Onions, Garlic, Oregano and Chilli	24
Pizza Hawaii 4/7/9/10 Tomatoes, Mozzarella, Ham, Pineapple and Curry	22
Pizza Calzone (covered) 4/7/9 Tomatoes, Mozzarella, Ham and white Mushrooms	23
Pizza Capo 4/7/9 Tomatoes, Mozzarella, Zucchini, Eggplant, Paprika and white Mushrooms	22
Pizza Bufala 4/7/9 Tomatoes, Buffalo Mozzarella, Cherry Tomatoes and fresh Basil	22
Farmers Pizza 1/4/7/9 Tomatoes, Mozzarella, Onions, farmer Bacon, Egg, regional Alpine Cheese and Oregano	27
Pizza Parma 4/7/9 Tomatoes, Mozzarella, Parma Ham, Parmigiano and Rocket	26

Quattro Formaggi 4/7 Mozzarella, Gorgonzola, Goat Cheese and Parmigiano	24
Pizza Mamma Mia 4/7/9/10 Tomatoes, Mozzarella, Salami Picante, Mascarpone, Rocket and Parmigiano	26
Pizza al Pesto 4/7/9 Tomatoes, Mozzarella, Basil Pesto and Cherry Tomatoes	22
Pizza al Tonno 3/4/7/9 Tomatoes, Mozzarella, Tuna, Onions, Capers, Oregano and Garlic	22
Pizza Milano 4/7/9 Tomatoes, Mozzarella, Bacon, Gorgonzola, Onions, Garlic	24
Pizza Napoli 3/4/7/9 Tomatoes, Mozzarella, Capers, Olives and Anchovies	22
Pizza Stella 4/7/9 Mascarpone, Mozzarella, Salami, Cherry Tomatoes, Rocket and Parmigiano	27
Pizza Heid-Stübli 4/7/9 Tomatoes, Mozzarella, Grison air dried Beef, regional Alpine Cheese and Porcini	28
Giorgio Armani ^{4/7/9} Tomatoes, Mozzarella, Beef Carpaccio, black Truffle, Porcini, Rocket, Parmigiano and Truffle oil	35
Pizza "Angelo" 4/5/7/9 Tomatoes, mozzarella, beef fillet strips, cherry tomatoes, rocket, parmesan shavings and porcini mushrooms Garnished with gold leaf	36
avê	



Mickey Mouse 4/7/9 Tomato and Mozzarella

On demand with Salami or Ham

11



Our fondues will be served already for 1 person - 250g cheese, price per person

Classic cheese Fondue 4/7/9/10	29
Cheese Fondue with cubes of dried Tomatoes and Shallots 47/9/10	33
Cheese Fondue with Bacon and Onions 4/7/9/10	34
Gourmet Cheese Fondue with Truffle 4/7/9/10	41





Table service with everything you need. - Let yourself be indulged! Our fondue chinoise will be served from 2 people, price per person.

Fondue Chinoise à discretion 1/7/9/10/11 with Veal-, Beef- and Pork Meat

62

served with French fries and Rice, Pearl Onions, pickled Cucumbers & baby Corn and Mushroom. Accompanied with our home-made Sauces: Garlic, Cocktail, Curry and Herbs

We also serve our fondue chinoise with the following combinations of meat:

Surcharge for Fondue chinoise only with Veal	9
Surcharge for Fondue chinoise only with Beef	8
Surcharge for Fondue chinoise only with Beef and Veal	8



Children from 4 to 11 years are allowed to eat from their parent's fondue chinoise à discrétion

per year of age



Grill your meat by yourself on the hot stone and enjoy a spoiled meal. This Hot Stone speciality will be served per person. You can choose between:

Fillet of Beef	200g	52
Fillet of Pork	200g	39
Chicken Breast	200g	26
Horse Entrecote	200g	42

A variety of Sauces are served with the Meat: Garlic, Curry, Cocktail and Chimichurri.

Please choose your side dishes

Fried potatoes with Bacon and Onions 7/10	portion	6.5
Crispy French fries 4/10	portion	6.5
Steamed white Rice	portion	6.5
Mediterranean pan-cooked Vegetables 10	portion	6.5
Mixed Salad 1/7/9/10/11	portion	6.5
Leaf Salad 1/7/9/10/11	portion	6.5

Vegetarian dishes



Our service team will inform you about all the ingredients that could trigger allergies or intolerances.

1 - egg / 2 - peanuts / 3 - fish / 4 - cereals containing gluten / 5 - crustaceans / 6 - lupin / 7 - milk / 8 - nuts / 9 - sulphur dioxide and sulphites / 10 - celery / 11 - mustard / 12 - sesame seeds / 13 - soybeans / 14 - molluscs

ORIGIN OF OUR MEAT AND FISH PRODUCTS

Poultry	CH
Pork	CH
Veal	CH
Beef	CH
Horse	CH
Prawns	Vietnam
Bread	CH



	Homemade Mousse with fresh Fruits	of Chocolate 1/7/8/9		15
	Classic Tiramisu 1/4/7/9			15
	Apple Strudel with V	/anilla Sauce 1/4/7/8/9		
	Coupe Danmark 1/7/8/9 Vanilla ice cream with Choo	colate Sauce, Cream and Almonds	small portion	14 10
	Grisons Coupe 1/7/8/9 Vanilla and Walnut ice crea	m with caramelized Walnuts and Cream	small portion	14 10
	Hot Love 1/7/8/9 Vanilla Ice Cream with hot	Berry ragout and whipped Cream	small portion	15 11
MA TO	Scoop of Ice Cream ¹	/7/8		4.50
T N	Ice cream flavours Vanilla, Strawberry, Choco	late, Mocca, Walnut, Stracciatella		
	Sorbet flavours Mango, Lemon			
	with whipped Cream		surcharge	1.50
	with Chocolate Sauce with Vodka		surcharge surcharge	2.00 5.00
	Dino 1/7/8 Funny Animal Cup with Vanilla Ice Cream and Caramel Sauce Wonder Bibi 1/7/8 Funny Animal Cup with Stracciatella Ice Cream		6.50	

All prices in this menu are in Swiss francs and include value-added tax.