




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.






OPENING HOURS

DAILY

from 16.00 Uhr
from 17.30 Uhr

Heid-Stübli Bar
à la carte offer



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

11

11

Straight from the stock pot


Rich Grisons Barley Soup ^{4/7/9/10}

14

Creamy Tomato Soup ^{7/9/10} 


12

Vitamines into a big bowl

Mixed Salad ^{1/7/9/10/11} 
with house dressing

bowl for 1 person
bowl for 2 people
bowl for 3 people
bowl for 4 people

per person 12
per person 11.5
per person 11
per person 10.5


Leaf Salad ^{1/7/9/10/11} 
with house dressing

bowl for 1 person
bowl for 2 people
bowl for 3 people
bowl for 4 people

per person 11
per person 10.5
per person 10
per person 9.5







A variety of crispy Roesti

- Classic Roesti** ^{1/7/10}
with Ham, fried Egg and gratinated with Alpine Cheese 25
- Farmer Roesti** ^{1/7/10}
with sautéed Bacon and fried Egg 23
- Vegetarian Roesti** ^{1/7/10} 
with Mediterranean Vegetables and gratinated with Raclette Cheese 23
- "Olma" Roesti** ^{1/7/10}
Olma Sausage, grilled Onion rings and gratinated with Alpine Cheese 26





A variety of pasta

	Spaghetti Napoli ^{1/4/9/10} 	20	9
	Spaghetti Bolognese ^{1/4/9/10}	22	11
	Classic alp Macaroni with roasted Onions and Apple puree ^{1/4/7/9/10} Alp Macaroni are Macaroni, Potatoes and cubes of Ham in a Cheese Cream Sauce	24	11



Real Grison' specialities

	Home-made Capuns ^{1/4/7/9/10} In its Sauce, gratinated with Parmigiano Cheese	26	14
	Home-made curd cheese Pizokel ^{1/4/7/10}  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} 	18
Tomatoes, Mozzarella and fresh Basil	
Pizza Prosciutto e Funghi ^{4/7/9}	22
Tomatoes, Mozzarella, Ham, white Mushrooms and Oregano	
Pizza Quattro Stagioni ^{4/7/9}	22
Tomatoes, Mozzarella, Ham, white Mushrooms, Peperoni, Oregano and Olives	
Pizza Diavola ^{4/7/9/10}	24
Tomatoes, Mozzarella, Salami picante, Onions, Garlic, Oregano and Chilli	
Pizza Hawaii ^{4/7/9/10}	22
Tomatoes, Mozzarella, Ham, Pineapple and Curry	
Pizza Calzone (covered) ^{4/7/9}	23
Tomatoes, Mozzarella, Ham and white Mushrooms	
Pizza Capo ^{4/7/9} 	22
Tomatoes, Mozzarella, Zucchini, Eggplant, Paprika and white Mushrooms	
Pizza Bufala ^{4/7/9} 	22
Tomatoes, Buffalo Mozzarella, Cherry Tomatoes and fresh Basil	
Farmers Pizza ^{1/4/7/9}	27
Tomatoes, Mozzarella, Onions, farmer Bacon, Egg, regional Alpine Cheese and Oregano	
Pizza Parma ^{4/7/9}	26
Tomatoes, Mozzarella, Parma Ham, Parmigiano and Rocket	

Quattro Formaggi ^{4/7}  24
Mozzarella, Gorgonzola, Goat Cheese and Parmigiano

Pizza Mamma Mia ^{4/7/9/10} 26
Tomatoes, Mozzarella, Salami Picante, Mascarpone, Rocket and Parmigiano

Pizza al Pesto ^{4/7/9} 22
Tomatoes, Mozzarella, Basil Pesto and Cherry Tomatoes

Pizza al Tonno ^{3/4/7/9} 22
Tomatoes, Mozzarella, Tuna, Onions, Capers, Oregano and Garlic

Pizza Milano ^{4/7/9} 24
Tomatoes, Mozzarella, Bacon, Gorgonzola, Onions, Garlic

Pizza Napoli ^{3/4/7/9} 22
Tomatoes, Mozzarella, Capers, Olives and Anchovies

Pizza Stella ^{4/7/9} 27
Mascarpone, Mozzarella, Salami, Cherry Tomatoes, Rocket and Parmigiano

Pizza Heid-Stübli ^{4/7/9} 28
Tomatoes, Mozzarella, Grison air dried Beef, regional Alpine Cheese and Porcini

Giorgio Armani ^{4/7/9} 35
Tomatoes, Mozzarella, Beef Carpaccio, black Truffle,
Porcini, Rocket, Parmigiano and Truffle oil

Pizza Heid-Stübli Triology ^{4/5/7/9} 34
-Beef Fillet tips, Rocket, Parmesan
- Prawns, Garlic and Oregano
- Parma Ham, Beef Tomatoes and Basil







Mickey Mouse ^{4/7/9}  Tomato and Mozzarella
On demand with Salami or Ham




Cheese fondues in their varieties

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

Classic cheese Fondue <small>4/7/9/10</small> 	29
Cheese Fondue with cubes of dried Tomatoes and Shallots <small>4/7/9/10</small> 	33
Cheese Fondue with fresh Herb Pesto <small>4/7/8/9/10</small> 	32
Cheese Fondue with Bacon and Onions <small>4/7/9/10</small>	34
Gourmet Cheese Fondue with Truffle <small>4/7/9/10</small> 	41



Classic Raclette

Raclette Classic <small>1/7/9/10/11</small> 	27
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200g Raclette Cheese served with pearl Onions, pickled Cucumbers & baby Corn, marinated Mushrooms and boiled Potatoes

Fondue Chinoise à discrétion

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 discrétion 1/7/9/10/11

62

with Veal-, Beef- and Pork Meat

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

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

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



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

2.50





Meat served on a hot stone

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	7.5
Leaf Salad ^{1/7/9/10/11}	portion	6.5
Homemade Herb Butter ^{7/10}	portion	2

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 of Chocolate ^{1/7/8/9} 15
with fresh Fruits

Classic Tiramisu ^{1/4/7/9} 15

Apple Strudel with Vanilla Sauce ^{1/4/7/8/9}

Homemade Panna cotta ^{7/13/9} 13
With wild berries

Coupe Danmark ^{1/7/8/9} 14
Vanilla ice cream with Chocolate Sauce, Cream and Almonds small portion 10

Grisons Coupe ^{1/7/8/9} 14
Vanilla and Walnut ice cream with caramelized Walnuts and Cream small portion 10

Hot Love ^{1/7/8/9} 15
Vanilla Ice Cream with hot Berry ragout and whipped Cream small portion 11



Scoop of Ice Cream ^{1/7/8} 4.00

Ice cream flavours

Vanilla, Strawberry, Chocolate, Mocca, Walnut, Stracciatella

Sorbet flavours

Mango, Lemon

with whipped Cream surcharge 1.50
with Chocolate Sauce surcharge 2.00
with Vodka surcharge 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.