

# Welcome!

Dear Guest

Nice to have you here!

This summer, our Restaurant Heid-Stübli has once again moved into the walls of the Giardino as a Pop-up Restaurant. Look forward to a convivial evening and enjoy our Heid Stübli classics such as Cheese Fondue, Rösti or a fine Fillet of Beef from the hot Stone in the best company of your Friends and Family.

We invite you to feast in the charming Kuchikästli Restaurant. Here, everyone is sure to find something that tastes good: well-known classics and fine dishes, all prepared for you with the greatest care and attention to detail. Not forgetting, of course, our youngest guests, who can also look forward to a sophisticated menu!

No matter which restaurant you sit in, enjoy the authentic flavours of both menus and the cosy atmosphere. The Teams around F&B Manager Paula Traffelet and Head Chef Hannes Piontek are delighted to be your hosts tonight. Enjoy your time with us to the fullest.

Reto Feller  
Hotel Manager & Host

**\*We are happy to serve Fondue, Fondue Chinoise and Meat from the Hot Stone in the Summer Heid Stübli and on our Terrace, not at Restaurant Kuchikästli.**

# Restaurant Kuchikästli



## STARTERS

**Salad Buffet** <sup>2/4/7/10</sup> 15

enjoy the different Salads and Dressings from our Buffet

**Beef Tartar classic or devilish (spicy)** <sup>1/4/7/9/11</sup> 25

finely chopped Beef Fillet with Shallots, Gherkins, Parsley, Egg Yolk, and Mustard served with Toast, and Butter

**Baked Herb Cheese with Apple-Chutney** <sup>1/4/7/8</sup> 22

Mountain Cheese, Herbs, Pak Choi and roasted Cashews

**Variation of Turnips with steamed Bulgur** <sup>4/9</sup>  20

Root Vegetables, Levantine Spices, and Pomegranate

## SUPPEN

**Daily Soup** <sup>2/4/7/10</sup> 12

**Clear Essence of sun-ripened Tomatoes**  14

with Leek, Potatoes, and Basil


## MAINCOURSES WITH MEAT

<b>Breaded Veal Escalope Viennese</b> <sup>1/4/7/10</sup>	large	49
with seasonal Vegetables, Parsley, French Fries Lemon, and Cranberry	small	43
<b>Grilled Steak of the Beef Hip</b> <sup>7</sup>		39
with fried Potatoes, Onions, Bacon, mediterranean Vegetables, and spicy Tomato Salsa		
<b>In herbal Milk braised Chicken Breast</b> <sup>7/9/11</sup>		35
with Pak Choi, Carnaroli Risotto, and Meaux-Mustard Sauce		
<b>Tender Piece of Lamb's Back with Pepper</b> <sup>7/9</sup>		42
with Bramata, Mushrooms, and Rosemary Sauce		

## MAINCOURSES WITH FISH

<b>Roasted Trout Fillet</b> <sup>3/7</sup>		37
with Horseradish, Mini-Potatoes, Green Peas, and Spring Onions		
<b>In Vegetable Broth cooked Octopus</b> <sup>1/4</sup>		32
with Pineapple, Venere Rice, Radish, Leek, and Saffron Sauce		

## VEGEGATRIAN MAIN COURSES

<b>Parmesan Cheese Risotto with Chanterelles</b> <sup>7</sup>		30
with Mountains Cheese, pickled Tomatoes, and Spring Onions		
<b>Chana Dal Masala with Banana Bread</b> <sup>4/12</sup> 		25
Indian Lentil Curry with Chickpeas, Coconut Milk, and Vegetables		
<b>Spinach Studel on green Lentil Salad</b> <sup>4</sup> 		25
with Mountain Lentils, Radish, and Lovage		
<b>Homemade Ravioli with Cream Chesses</b> <sup>1/4/7</sup>		32
with Green Peas, Parmesan Cheese, and Cherry Tomatoes		

# Pop-Up Sommer Heid-Stübli



## APPETIZERS

**Grisons's Plate with House-Bread** <sup>4/7/9</sup> 29

Grisons Meat Specialties from Sialm from Segnas:  
Grison's air-dried Beef, Coppa, Salsiz, Raw Ham, Bacon,  
and Lenzerheide's Alpine Cheese, calssic Garnishes

**Lenzerheide's Alpine Cheese Platter with Pear Bread** <sup>7/9/10/11</sup> 16

**Swiss Sausage-Cheese Salad with Grisons Alpine Cheese** <sup>1/7/11</sup> 18

Cervelat, Alpine Cheese, Egg, and Salad



11

**Focaccia mit Rosemary** <sup>4/8</sup>  12

goes well with any Appetizer or Starter

## SOUP

**Rich Grison's Barley Soup** <sup>4/7/9/10</sup> 15

Barley, Grison's air-dried Beef, Vegetables, and Cream

## SWISS SPECIALITIES

**Classic Rösti** <sup>1/7</sup> 25

with Ham and fried Egg, and gratinated with Alpine Cheese

**Vegetarian Rösti** <sup>1/9/7/10</sup> 23

with mediterranean Vegetables, and gratinated with Raclette Cheese

**Classic Alpine Macaroni** <sup>1/4/7/9/10</sup> 24

Alpine Macaroni are Pasta, Potatoes, and Ham Cubes in a cheesy Cream Sauce



11

**Hausgemachte Capuns** <sup>1/4/7/9/10</sup> 26



14

## CHEESE FONDUE \*

We serve our Fondues for 1 person or more people.

250g fondue, with cubed bread and boiled potatoes. Price per Person.

**Classic Cheese Fondue** <sup>4/7/9/10</sup> 30

**Cheese Fondue with Bacon & Onions** <sup>4/7/9/10</sup> 35

## FONDUE CHINOISE À DISCRÉTION\*

Served at the table with everything your heart desires - let us spoil you!

We serve our Fondue Chinoise from 2 persons. Price per Person.

**Fondue Chinoise à discrétion** <sup>1/7/9/10/11</sup> 62

with Veal-, Beef-, and Prok

served with pearl Onions, Gherkins, Baby Corn, and pickled Mushrooms,  
as well as French Fries, and Rice

and our homemade Sauces: Curry, Herbs, Garlic, and Café de Paris Butter

We are happy to serve you the Fondue Chinoise with the following meat combinations:

Surcharge for Fondue Chinoise with Veal only 8

Surcharge for Fondue Chinoise with Beef only 8

Surcharge for Fondue Chinoise with Veal and Beef 9



Kids from 4 to 11 years old,

are welcome to join the Fondue Chinoise à discrétion from their Parents.

Per Year of Age

2.5

\*We are happy to serve Fondue, Fondue Chinoise and Meat from the Hot Stone in the Summer Heid Stübli and on our Terrace, not at Restaurant Kuchikästli.

## MEAT FROM THE HOT STONE\*

Have a pleasurable eating experience by grilling your own meat on a hot stone.

Our hot stone meat is served per person and optionally with:

<b>Beef Fillet</b>	200g	52
<b>Pork Fillet</b>	200g	39
<b>Chicken Breast</b>	200g	26

Each meat is served with the following Sauces: Curry, Herbs, Garlic, and Café de Paris Butter

### Choose your Side Dishes:

Fried Potatoes <sup>7</sup>	Portion	6.5
French Fries	Portion	6.5
Herbal Rice <sup>7</sup>	Portion	6.5
Grilled Vegetables	Portion	6.5
Salad from the Buffet	Portion	15

\*We are happy to serve Fondue, Fondue Chinoise and Meat from the Hot Stone in the Summer Heid Stübli and on our Terrace, not at Restaurant Kuchikästli.



## DELICIOUS PIZZA

Experience Italian flair.

Our Pizzaiolo bakes your pizza fresh and with love!

<b>Pizza Margherita</b> <sup>4/7/9</sup>	18
Tomato Sauce, Mozzarella, and fresh Basil	
<b>Pizza Prosciutto &amp; Funghi</b> <sup>4/7/9</sup>	22
Tomato Sauce, Mozzarella, Ham, Mushrooms, and Oregano	
<b>Pizza Quattro Stagioni</b> <sup>4/7/9</sup>	22
Tomato Sauce, Mozzarella, Ham, Mushrooms, Bell Peppers, Oregano, and Olives	
<b>Pizza Diavola</b> <sup>4/7/9/10</sup>	24
Tomato Sauce, Mozzarella, Salami picante, Onions, Garlic, Oregano, and Chili	
<b>Pizza Hawaii</b> <sup>4/7/9/10</sup>	22
Tomato Sauce, Mozzarella, Ham, Pineapple, and Curry	
<b>Pizza Calzone (covered)</b> <sup>4/7/9</sup>	23
Tomato Sauce, Mozzarella, Ham and Mushrooms	
<b>Pizza Capo</b> <sup>4/7/9</sup>	22
Tomato Sauce, Mozzarella, Zucchini, Eggplant, Bell Pepper, and Mushrooms	
<b>Pizza Bufala</b> <sup>4/7/9</sup>	22
Tomato Sauce, Buffalo-Mozzarella, Cherry Tomatoes, and Basil	
<b>Farmers Pizza</b> <sup>1/4/7/9</sup>	27
Tomato Sauce, Mozzarella, Onions, Bacon, Egg, Lenzerheidner alpine Cheese, and Oregano	
<b>Pizza Parma</b> <sup>4/7/9</sup>	26
Tomatensauce, Mozzarella, Parma Ham, Parmesan, and Rucola	
<b>Pizza Quattro Formaggi</b> <sup>4/7</sup>	24
Tomato Sauce, Mozzarella, Gorgonzola, Goat Cheese and Parmesan	
<b>Pizza Mamma Mia</b> <sup>4/7/9</sup>	26
Tomatensauce, Mozzarella, Salami picante, Mascarpone, Rucola, and Parmesan	

<b>Pizza Milano</b> <sup>4/7/9</sup>	24
Tomato Sauce, Mozzarella, Bacon, Gorgonzola, Onions and Garlic	
<b>Pizza Napoli</b> <sup>3/4/5/7/9</sup>	22
Tomato Sauce, Mozzarella, Capers, Olives and Anchovies	
<b>Pizza al Tonno</b> <sup>3/4/7/9</sup>	22
Tomato Sauce, Mozzarella, Tuna, Onions, Capers, Garlic and Oregano	
<b>Pizza Stella</b> <sup>4/7/9</sup>	27
Mascarpone, Mozzarella, Salami, Cherry Tomatoes, Rocket and Parmesan	
<b>Pizza al Pesto</b> <sup>4/7/9</sup>	22
Tomato Sauce, Mozzarella, Basil Pesto and Cherry Tomatoes	
<b>Pizza Heid-Stübli</b> <sup>4/7/9</sup>	28
Tomato Sauce, Mozzarella, air-dried Grison Beef, Lenzerheide alpine Cheese, and Porcini Mushrooms	

## DESSERTS

<b>Chocolate Gnocchis with Apricot</b> <sup>1/7</sup> with Rice, Swiss Chocolate, and with Sage marinated Apricots	19
<b>HayMilk Mousse with Fir Honey</b> <sup>1/4/7</sup> with Nature Joghurt, Molk, Biskuit, and Jam	17
<b>Home made Tiramisu</b> <sup>1/4/7/9</sup> decorated with Fruits	15
<b>Apple Strudel with Vanilla Sauce</b> <sup>1/4/7/8/9</sup> with Apple, Almonds, Raisins, and Cinnamon	15

Enjoy our Desserts with a delicious Sweet Wine

Port Wine Tawny 20 years Quinta do Vallado	5cl	11
Kracher Beerenauslese Welschriesling, Chardonnay, Burgenland	5cl	7
Hof Piesporter Goldtröpfchen Spätlese Riesling, Nik Weis, Mosel	5cl	8
Bündner Röteli Swiss Cherry Liquor	4cl	5

or ask your waiter to pass by your table with our Liquor Trolley.

## ICE CREAM

There is always Time and Space for a delicious Scoop of Ice Cream!

<b>Coupe Denmark</b> <sup>1/7/8</sup>		14
Vanilla Ice Cream with Chocolate Sauce, whipped Cream, and Almond Chips	small	10
<b>Hot Love</b> <sup>1/8</sup>		15
Vanilla Ice Cream with Raspberries, and whipped Cream	small	11
<b>Viennese Ice Coffee</b> <sup>1/8</sup>		15
Vanilla- and Coffee Ice Cream with Coffee, and whipped Cream	small	11
<b>Grison's Coupe</b> <sup>1/7/8</sup>		15
Vanilla- and Walnut Ice Cream with caramelised Walnuts, and whipped Cream	small	11

### Glace Aromen

Vanilla, Strawberry, Chocolate, Coffee, Stracciatella, Walnut,  
Mango, and Lemon Sorbet

<b>Scoop of Ice Cream</b> <sup>1/7/8</sup>		4
with whipped Cream <sup>7</sup>		+ 1.5
with Chocolate Sauce <sup>7/8/13</sup>		+ 2
with Vodka		+ 5

Vegan Dishes are marked with a Leaf 

#### Declaration

Our service team will be happy to inform you about ingredients that could trigger allergies or intolerances.

#### Allergies

1 - Eggs / 2 - Peanuts / 3 - Fish / 4 - Grains containing gluten / 5 - Crustaceans / 6 - Lupines / 7 - Milk / 8 - Nuts / 9 - Sulphur dioxide and sulphites / 10 - Celery / 11 - Mustard / 12 - sesame Seeds / 13 - Soja / 14 - Molluscs

All Prices are in Swiss Francs including VAT.

#### Origin of our Meat- and Fish Products

Pork:	Switzerland	Lamb	New Zealand/Australia
Veal:	Switzerland	Octopus:	Australia
Beef:	Switzerland/Uruguay	Trout:	Switzerland
Poultry:	Switzerland/France	Bread	Switzerland