



Dear guest

We are delighted to welcome you!

This summer, our restaurant Heid-Stübli is once again operating as a pop-up in the historic walls of restaurant Giardino. Look forward to a convivial evening and enjoy Heid-Stübli classics such as cheese fondue, rösti, or a fine beef fillet cooked on a hot stone, in the best company of your friends and family.

In the charming restaurant Kuchikästli, we invite you to indulge in culinary delights. There is something for everyone here: familiar classics and exquisite dishes, all prepared with the utmost care and attention to detail. And of course, our youngest guests can also look forward to a sophisticated menu designed just for them!




No matter which restaurant you choose, enjoy the authentic flavors from both menus and the cozy atmosphere. We are delighted to be your hosts today. Make the most of your time with us.

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.*

Starters

Salad buffet ^{1/7/8/9/10/11} 		15
a variety of fresh salads and dressings from our buffet		
Swiss sausage and cheese salad ^{1/4/7/11}		18
cervelat, mountain cheese, egg, and mixed salad		
Grisons plate with Swiss rustic bread ^{4/7/9} 	small	29
Grisons meat specialties:	large	43
Grisons air-dried beef, salsiz, raw ham, bacon and Lenzerheide mountain cheese		
Lenzerheide alpine cheese platter ^{7/9/10/11}		16
served with pear bread		
Beef tartare classic or spicy “devilish” ^{1/4/7/9/11}	small	25
delicate chopped beef fillet combined with shallots, cornichons, and a touch of mustard, accompanied by toasted bread and butter	large	32
Avocado marinated in sesame oil ^{7/9/10} 		19
on a mango-chili ragout with pickled feta and leavesalad with balsamic dressing		

Focaccia with rosemary ^{4/8} 		12
a perfect accompaniment to any starter		

Soups

Soup of the day ^{1/4/7}		12
Tomatosoup ^{4/7} 		14
served with croutons		
Rich Grison barley soup ^{4/7/9/10}		15
a hearty soup with barley, Grisons air-dried beef, vegetables, and cream		



Main courses with meat

Viennese veal escalope ^{1/4/7/10}	large	49
served with seasonal vegetables, parsley, French fries, lemon and cranberry	small	43
Braised beef roulade ^{7/9/10}		43
with porcini mushroom cream filling, rich red wine sauce and beetroot-kohlrabi vegetables with creamy mashed potatoes		
Swiss origin entrecôte double ^{1/7/9}	per person	65
(for 2 persons) carved at the table, served with Béarnaise sauce, colorful summer vegetables and French fries		


Main courses with fish

Pan-fried char fillet ^{3/7/9}		32
with arugula foam, honey-glazed root vegetables, and tomato risotto		
Grilled monkfish in bacon ^{1/3/4/7/9}		39
with butter sauce, green vegetables, and potato gnocchi		

Vegetarian main courses

Colorful Thai curry ^{2/12} 		25
with vegetables, mango, shiitake mushrooms, roasted peanuts, and fragrant jasmine rice (This dish is mildly spicy)		
Homemade ricotta potato gnocchi ^{1/4/7/10} 		28
in chanterelle cream sauce with peas and confit cherry tomatoes		
Grisons quarkpizokel ^{1/4/7/10} 		28
in a creamy cheese sauce with fried mushrooms, savoy cabbage, and crispy fried onions		

Swiss specialities

Classic rösti ^{1/7}	26
with cooked ham, fried egg and gratinated with mountain cheese	
Vegetarian rösti ⁷ 	24
with Mediterranean vegetables and gratinated with raclette cheese	
Classic Älplermacaroni ^{1/4/7}	24
Alpine macaroni are pasta, potatoes, and ham cubes in a mountain cheesy cream sauce, served with fried onions, and apple sauce	
Grisons capuns ^{1/4/7}	28
Traditional Swiss specialty from Grisons: chard leaves filled with Spätzli-like dough and Grisons air-dried beef, cooked in a cream sauce	

Lenzerheidner mountain cheese fondue *

Fresh cheese fondue from the Lenzerheide village dairy, Puracenter.

Available for one person or more.

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

Classic cheese fondue ^{4/7/9} 	31
Cheese fondue with bacon & onions ^{4/7/9}	36
Fondue with truffle ^{4/7/9} 	42

Urs Hecht cherry liqueur

served in a small fondue caquelon	4cl	5
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Fondue chinoise à discrétion*

Served at the table with everything your heart desires, indulge yourself!
Available from 2 persons, price per person.

Fondue chinoise à discrétion ^{1/7/9/10/11} **65**

includes veal-, beef-, and pork
served with French fries, and rice,
as well as pearl onions, gherkins, baby corn, and mushrooms

and our **homemade sauces**⁴:
curry, herb, garlic and cocktail

We are happy to serve you the fondue chinoise with the following meat combinations:

Surcharge for fondue chinoise with veal only	10
Surcharge for fondue chinoise with beef only	9
Surcharge for fondue chinoise with veal and beef	9

Children from 4 to 11 years old per year of age **3.5**
are welcome to join their parents Fondue Chinoise à discretion.

**Afterwards, the broth can be enriched
with a touch of sherry **5****

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Meat from the hot stone*

Grill it yourself on the hot stone and turn your evening into a culinary experience!

Choose your favorite type of meat and the accompanying side dishes.

We serve this with our four **homemade sauces**⁴:
curry, herbs, garlic and coctail.

Beef fillet	200g	52
Pork fillet	200g	37
Corn fed chicken	200g	26

Choose your side dishes:

fried potatoes with bacon and onions ⁷	6.5
French fries	6.5
herbal rice ⁷	6.5
Mediterranean stir-fried vegetables ¹⁰	6.5

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Pizza

Pizza Margherita ^{4/7/9} 	19
tomato sauce, mozzarella and fresh basil	
Pizza Prosciutto & Funghi ^{4/7/9}	23
tomato sauce, mozzarella, ham, mushrooms and oregano	
Pizza Quattro Stagioni ^{4/7/9}	23
tomato sauce, mozzarella, ham, mushrooms, bell peppers, oregano and olives	
Pizza Diavola ^{4/7/9/10}	25
tomato sauce, mozzarella, salami picante, onions, garlic, oregano and chili	
Pizza Hawaii ^{4/7/9/10}	23
tomato sauce, mozzarella, ham, pineapple and curry	
Pizza Calzone (covered) ^{4/7/9}	24
tomato sauce, mozzarella, ham and mushrooms	
Pizza Capo ^{4/7/9} 	23
tomato sauce, mozzarella, zucchini, eggplant, bell pepper and mushrooms	
Pizza Bufala ^{4/7/9} 	23
tomato sauce, buffalo-mozzarella, cherry tomatoes and basil	
Farmer Pizza ^{1/4/7/9}	28
tomato sauce, mozzarella, onions, bacon, egg, Lenzerheidner mountain cheese and oregano	
Pizza Parma ^{4/7/9}	27
tomato sauce, mozzarella, parma ham, parmesan and rucola	
Pizza Quattro Formaggi ^{4/7} 	25
tomato sauce, mozzarella, gorgonzola, goat cheese and parmesan	

Pizza Mamma Mia ^{4/7/9}	27
tomato sauce, mozzarella, salami picante, mascarpone, rucola and parmesan	
Pizza Milano ^{4/7/9}	25
tomato sauce, mozzarella, bacon, gorgonzola, onions and garlic	
Pizza Napoli ^{3/4/5/7/9}	23
tomato sauce, mozzarella, capers, olives and anchovies	
Pizza al Tonno ^{3/4/7/9}	23
tomato sauce, mozzarella, tuna, onions, capers, garlic and oregano	
Pizza Stella ^{4/7/9}	28
mascarpone, mozzarella, salami, cherry tomatoes, rocket and parmesan	
Pizza al Pesto ^{4/7/9} 	23
tomato sauce, mozzarella, basil pesto and cherry tomatoes	
Pizza Heid-Stübli ^{4/7/9}	28
tomato sauce, mozzarella, air-dried Grisons beef, Lenzerheide mountain cheese and porcini mushrooms	

All pizzas are also available gluten-free upon request.

Desserts

Classic cream slice ^{1/4/7}	15
served with strawberry compote and chocolate flakes	
Iced matcha yogurt ^{1/4/7/13}	15
topped with fruit crumble, fresh blueberries and hazelnut cookie	
Home-made tiramisu ^{1/4/7/9}	15
garnished with fresh fruit	
Apple strudel ^{1/4/7/8/9}	15
with warm vanilla sauce	

To your dessert, we recommend an aromatic wine:

Portwein Tawny 20 years	5cl	11
Quinta do Vallado		
Heideboden Süß	5cl	7
Hannes Reeh – Burgenland, Welschriesling, Sämling 88		
Piesporter Goldtröpfchen Spätlese	5cl	8
Nik Weis – Mosel, Riesling		

Ice cream

There's always a moment for a delicate scoop of ice cream, made by our partner company.

Coupe

Coupe Denmark ^{1/4/7/8/13}		15
vanilla ice cream with chocolate sauce, cream and almond slivers	small	11
Hot Love ^{1/4/7/13}		16
vanilla ice cream with hot raspberries and cream	small	12
Viennese Ice Coffee ^{1/4/7/13}		15
vanilla and mocca ice cream with coffee and cream	small	11
Grisons Coupe ^{1/4/7/8/13}		15
vanilla- and hazelnut ice cream with caramelised walnuts, caramel sauce and whipped cream	small	11

Ice cream flavors

vanilla, strawberry, chocolate, mocca, stracciatella, hazelnut

Sorbet flavors

mango and lemon



Scoop of ice cream ^{1/7/8/13}		4.5
with whipped cream ⁷		1.5
with chocolate sauce ⁷		2
with smarties		1

with vodka	5
with Baileys Irish Cream	5
with Kahlúa	5
with Malibu	5

*Our ice creams may contain traces of peanuts and tree nuts.

Bread and allergens

Bread allergens:

rye, walnut, and crusty bread ^{4/7/8}

whole grain rye bread ⁴


toast bread ^{4/7}

bread rolls ^{4/7/12}

croissants ^{1/4/7/12}

Declaration

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

Vegetarian dishes are marked with a leaf 

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	anchovies:	Peru, FAO 87
veal:	Switzerland	tuna:	Thailand, FAO 61
beef:	Switzerland	monkfish	Iceland
chicken:	Switzerland / France	bread:	Switzerland/AUT/DE
char:	Iceland		