

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** ^{2/4/7/10} 15
enjoy the different Salads and Dressings from our Buffet
- Beef Tartar classic or devilish (spicy)** ^{1/4/7/9/11} 25
finely chopped Beef Fillet with Shallots, Gherkins, Parsley, Egg Yolk,
and Mustard served with Toast, and Butter
- Baked Herb Cheese with Apple-Chutney** ^{1/4/7/8} 22
Mountain Cheese, Herbs, Pak Choi and roasted Cashews
- Variation of Turnips with steamed Bulgur** ^{4/9}  20
Root Vegetables, Levantine Spices, and Pomegranate

SUPPEN

- Daily Soup** ^{2/4/7/10} 12
- Clear Essence of sun-ripened Tomatoes**  14
with Leek, Potatoes, and Basil



MAINCOURSES WITH MEAT

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

MAINCOURSES WITH FISH

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

VEGEGATRIAN MAIN COURSES

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

Pop-Up Sommer Heid-Stübli



APPETIZERS

Grisons's Plate with House-Bread ^{4/7/9} 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 ^{7/9/10/11} 16

Swiss Sausage-Cheese Salad with Grisons Alpine Cheese ^{1/7/11} 18

Cervelat, Alpine Cheese, Egg, and Salad



11

Focaccia mit Rosemary ^{4/8}  12

goes well with any Appetizer or Starter

SOUP

Rich Grison's Barley Soup ^{4/7/9/10} 15

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

SWISS SPECIALITIES

Classic Rösti ^{1/7} 25

with Ham and fried Egg, and gratinated with Alpine Cheese

Vegetarian Rösti ^{1/9/7/10} 23

with mediterranean Vegetables, and gratinated with Raclette Cheese

Classic Alpine Macaroni ^{1/4/7/9/10} 24

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



11

Hausgemachte Capuns ^{1/4/7/9/10} 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 ^{4/7/9/10} 30

Cheese Fondue with Bacon & Onions ^{4/7/9/10} 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 ^{1/7/9/10/11} 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

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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:

Beef Fillet	200g	52
Pork Fillet	200g	39
Chicken Breast	200g	26

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

Choose your Side Dishes:

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

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DELICIOUS PIZZA

Experience Italian flair.

Our Pizzaiolo bakes your pizza fresh and with love!

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

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

DESSERTS

Chocolate Gnocchis with Apricot ^{1/7} with Rice, Swiss Chocolate, and with Sage marinated Apricots	19
HayMilk Mousse with Fir Honey ^{1/4/7} with Nature Joghurt, Molk, Biskuit, and Jam	17
Home made Tiramisu ^{1/4/7/9} decorated with Fruits	15
Apple Strudel with Vanilla Sauce ^{1/4/7/8/9} 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!

Coupe Denmark ^{1/7/8}		14
Vanilla Ice Cream with Chocolate Sauce, whipped Cream, and Almond Chips	small	10
Hot Love ^{1/8}		15
Vanilla Ice Cream with Raspberries, and whipped Cream	small	11
Viennese Ice Coffee ^{1/8}		15
Vanilla- and Coffee Ice Cream with Coffee, and whipped Cream	small	11
Grison's Coupe ^{1/7/8}		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		
Scoop of Ice Cream ^{1/7/8}		4
with whipped Cream ⁷		+ 1.5
with Chocolate Sauce ^{7/8/13}		+ 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:	Spain
Beef:	Switzerland/Uruguay	Trout:	Switzerland
Poultry:	Switzerland/France	Bread	Switzerland