



Dear guest

We are delighted to welcome you!

Once again this summer, our Heid-Stübli restaurant has moved into the charming setting of Restaurant Giardino as a pop-up. 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 company of family and friends.

At the charming Restaurant Kuchikästli, we invite you to indulge. There is something for everyone: familiar classics and refined dishes, all prepared with the utmost care and attention to detail. And of course, our youngest guests can also look forward to a thoughtfully selected menu of their own!

Whichever restaurant you choose, enjoy the authentic flavours of both menus and the welcoming atmosphere. It is our pleasure to be your hosts today. We hope you enjoy every moment with us.

Reto Feller

General manager & host

***Cheese fondue, fondue chinoise and meat cooked on a hot stone are available in the Summer Heid-Stübli and on the sun terrace, but not in the Kuchikästli.**

Starters

Mixed salad and leaf salad ^{1/7/8/9/10/11} 		15
from the salad buffet with a choice of dressings		
Swiss sausage and cheese salad ^{1/4/7/11}		18
cervelat, Grisons mountain cheese, egg and leaf salad		
Grisons platter with brown bread ^{4/7/9}	small	29
meat specialities from the Grisons:	large	43
Grisons air-dried beef, salsiz, cured ham, bacon and Lenzerheide mountain cheese		
Lenzerheide mountain cheese selection ^{7/9/10/11} 		16
with pear bread		
Beef tartare, classic or spicy ^{1/4/7/9/11}	small	25
finely chopped beef fillet, shallots, cornichons,	large	32
quail egg and mustard, served with toast and butter		
Chestnut and pumpkin mousse ^{7/8/9} 		17
on marinated beetroot with lamb's lettuce and caramelised goat's cheese and roasted walnuts		
Rosemary focaccia ^{4/8} 		12
the perfect accompaniment to any starter		

Soups

Soup of the day ^{1/4/7}		12
Cream of Hokkaido pumpkin soup ^{7/9} 		14
with roasted seeds and braised apple		
Classic Grisons barley soup ^{4/7/9/10}		15
barley, Grisons air-dried beef, vegetables and cream		

Meat main courses

Viennese veal schnitzel ^{1/4/7}	large	49
with seasonal vegetables, French fries, lemon and lingonberries	small	43
Venison cordon bleu ^{1/4/7}		40
filled with cured ham and mountain cheese, parsley potatoes, red cabbage with apple, lemon and cranberries		
Classic deer stew ^{1/4/7/9}		35
with spätzli, fried bacon, mushrooms and Brussels sprouts		
Swiss double-cut beef entrecôte ^{1/7/9}	each	65
For 2 people Swiss Origin beef entrecôte carved for you at the table served with béarnaise sauce, seasonal vegetables and French fries		

Fish main courses

Pan-fried Arctic char fillet ^{3/7/9}	32
with rocket foam, honey-glazed root vegetables and tomato risotto	

Vegetarian main courses

Colourful Thai curry ^{2/12} 	25
with vegetables, mango, shiitake mushrooms, roasted peanuts, sesame and fragrant jasmine rice (mildly spicy)	
Golden autumn plate ^{1/4/7} 	30
spätzli, red cabbage, Brussels sprouts, pumpkin and chestnuts with mushroom sauce	
Grisons quark pizokel ^{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
topped with ham, fried egg and mountain cheese	
Vegetarian rösti ⁷ 	24
topped with Mediterranean vegetables and raclette cheese	
Swiss alpine macaroni ^{1/4/7}	24
with ham, potatoes, mountain cheese, fried onions and apple sauce	
Grisons capuns ^{1/4/7}	28
Capuns are a traditional Swiss speciality from the canton of the Grisons. Swiss chard leaves filled with a spätzli-style dough and Grisons air-dried beef, gently cooked in a creamy sauce.	

Lenzerheide mountain cheese fondue*

Fresh cheese fondue from the Puracenter village dairy in Lenzerheide.

Our fondues are available for one person or more.

250 g fondue, served with cubes of rustic brown bread and potatoes. Price per person.

Classic cheese fondue ^{4/7/9} 	31
Bacon & fried onion cheese fondue ^{4/7/9}	36
Truffle cheese fondue ^{4/7/9} 	42

Urs Hecht fondue kirsch

small fondue caquelon	4cl	5
------------------------------	-----	---

*Cheese fondue, hot stone dishes and fondue chinoise are available in the Summer Heid-Stübli and on the sun terrace, but not in the Kuchikästli.

Fondue chinoise all you can eat*

Served at your table with everything your heart desires – sit back and let us spoil you!
Our fondue chinoise is available for 2 people or more. Price per person.

Fondue chinoise all you can eat ^{1/7/9/10/11} 65

with veal, beef and pork

served with pickled vegetables, French fries, rice
and our homemade sauces ^{1/7/9/11}:
curry, herb, garlic and cocktail

Also available with the following meat options:

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 aged 4 to 11 may share their parents' portion
fondue chinoise all you can eat. per year 3.5

**Afterwards, the broth can be refined
with sherry on request**

5

*Cheese fondue, hot stone dishes and fondue chinoise are available in the Summer Heid-Stübli and on the sun terrace, but not in the Kuchikästli.

Meat cooked on a hot stone*

Cook your own meat on the hot stone and turn your evening into a culinary experience!

Choose your favourite meat and the accompaniments to match.

Served with our four homemade sauces ^{1/7/9/11}:

curry, herb, garlic and cocktail.

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

Side dishes:

Fried potatoes with bacon & onions ⁷	6.5
Crispy French fries	6.5
Herb rice ⁷	6.5
Mediterranean vegetables ¹⁰	6.5

*Cheese fondue, hot stone dishes and fondue chinoise are available in the Summer Heid-Stübli and on the sun terrace, but not in the Kuchikästli.

Pizza

Pizza Margherita ^{4/7/9} 	19
tomato sauce, mozzarella and basil	
Pizza Prosciutto & Funghi ^{4/7/9}	23
tomato sauce, mozzarella, ham and mushrooms	
Pizza Quattro Stagioni ^{4/7/9}	23
tomato sauce, mozzarella, ham, mushrooms, peppers, oregano and olives	
Pizza Diavola ^{4/7/9/10}	25
tomato sauce, mozzarella, spicy salami, onions, garlic, oregano and chilli	
Pizza Hawaii ^{4/7/9/10}	23
tomato sauce, mozzarella, ham, pineapple and curry	
Pizza calzone (folded) ^{4/7/9}	24
tomato sauce, mozzarella, ham and mushrooms	
Pizza Capo ^{4/7/9} 	23
tomato sauce, mozzarella, courgette, aubergine, peppers and mushrooms	
Pizza Bufala ^{4/7/9} 	23
tomato sauce, buffalo mozzarella, cherry tomatoes and basil	
Farmer's pizza ^{1/4/7/9}	28
tomato sauce, mozzarella, onions, farmhouse bacon, fried egg, Lenzerheide mountain cheese and oregano	
Pizza Parma ^{4/7/9}	27
tomato sauce, mozzarella, Parma ham, Parmesan and rocket	
Pizza Quattro Formaggi ^{4/7} 	25
tomato sauce, mozzarella, Gorgonzola, goat's cheese and Parmesan	

Pizza Mamma Mia ^{4/7/9}	27
tomato sauce, mozzarella, spicy salami, mascarpone, rocket 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, Grisons air-dried beef, Lenzerheide mountain cheese and porcini mushrooms	

All pizzas are also available gluten-free on request.

Desserts

Classic custard slice ^{1/4/7}	15
with strawberry compote and delicate chocolate shavings	
Vermicelles ^{1/7/9}	15
with brandy, vanilla ice cream and sweet cherries	
Homemade tiramisu ^{1/4/7/9}	15
garnished with fresh fruit	
Apple strudel ^{1/4/7/8/9}	15
with warm vanilla sauce	

To accompany your dessert, we recommend an aromatic wine:

20-year-old tawny port	5cl	11
Quinta do Vallado		
Heideboden sweet	5cl	7
Hannes Reeh – Burgenland, Welschriesling, Sämling 88		
Piesporter Goldtröpfchen late harvest	5cl	8
Nik Weis – Mosel, Riesling		

Ice cream menu

There is always room for a delicious scoop of ice cream...

Sundaes

Danish sundae ^{1/4/7/8/13}		15
vanilla ice cream, chocolate sauce, whipped cream and flaked almonds	small	11
Hot berry sundae ^{1/4/7/13}		16
vanilla ice cream, hot raspberries & cream	small	12
Viennese iced coffee sundae ^{1/4/7/13}		15
vanilla and mocha ice cream, coffee & cream	small	11
Grisons sundae ^{1/4/7/8/13}		15
vanilla and hazelnut ice cream, caramel sauce with caramelised walnuts and whipped cream	small	11

Ice cream flavours

vanilla, strawberry, chocolate, mocha, stracciatella, hazelnut

Sorbet flavours

mango and lemon

Ice cream scoop ^{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.

Allergens and origin

Bread allergens:

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

Wholegrain 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 provide information about ingredients that may cause allergies or intolerances.

Vegetarian dishes are marked with a leaf 

Allergens

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

All prices are in Swiss francs and include statutory VAT.

Origin of our meat and fish products

Pork:	Switzerland	Anchovies:	Peru, FAO 87
Veal:	Switzerland	Venison	New Zealand
Beef:	Switzerland	Roe deer	Austria
Poultry:	Switzerland/France	Bread:	Switzerland
Arctic char:	Iceland		