

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. 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 ^{1/7/8/9/10/11} 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

Hokkaido pumpkin cheesecake ^{1/4/7/8}  19

with pistachio and beetroot relish, hazelnut brittle and marinated lamb's lettuce

Venison carpaccio ⁹ 25

with colourful leaf salad, pickled pumpkin, apple chutney and roasted pumpkin seeds

SOUPS

Daily soup ^{1/4/7} 12

Jerusalem artichoke pumpkin soup, ⁷  15

with homemade plum jam and roasted pumpkin seeds

Clear porcini mushroom essence ^{1/4} 15

with fried mushrooms, pea dumplings and Vichy carrots




MAIN COURSES WITH MEAT

Viennese breaded veal escalope ^{1/4/7/10}	large	49
with seasonal vegetables, parsley, French fries lemon, and cranberry	small	43
Wild boar entrecôte in a hazelnut crust, ^{1/4/7/9}		37
rich red wine jus, homemade hazelnut spaetzle and Brussels sprouts with bacon		
Aromatic juniper venison ragout ^{1/4/7/9}		37
with chocolate sauce, kale dumplings and apple red cabbage with caramelised chestnuts		
Double entrecôte of Swiss pasture-fed beef ^{1/7/9}	per person	65
From 2 persons Swiss prime beef entrecôte carved for you at the table, served with Bernaise sauce, French fries and colourful autumn vegetables		

MAIN COURSES WITH FISH

Poached char fillet ^{4/7}	35
with herb crust and lemon sauce, young potatoes and colourful carrots	

VEGETARIAN MAIN COURSES

Autumnal Tagliatelle with chanterelle mushrooms, ^{7/9} 	28
glazed chestnuts and braised Hokkaido pumpkin	
Red Thai curry ^{2/12} 	25
with colourful vegetables, jasmine rice and mango (This dish is slightly spicy)	
Golden autumn plate, ^{1/4/7/8} 	29
homemade hazelnut spaetzle, apple red cabbage, Brussels sprouts, roasted Hokkaido pumpkin, cranberry pear, and caramelised chestnuts	

Pop-up Sommer Heid-Stübli



APPETIZERS

Grisons's plate with Swiss rustic bread ^{4/7/9} 26

Grisons Meat Specialties:

Grisons's air-dried beef, salsiz, raw ham, bacon,
and Lenzerheide's Alpine cheese

Lenzerheide's Alpine cheese platter with pear bread ^{7/9/10/11} 16

Swiss sausage-cheese salad with Grisons Alpine cheese ^{1/4/7/11} 18
cervelat, Alpine cheese, egg, and salad



11

Focaccia with 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, gratinated with Alpine cheese

Vegetarian rösti ⁷ 23
with Mediterranean vegetables, and gratinated with raclette cheese

Classic Alpine macaroni ^{1/4/7} 24
Alpine macaroni are pasta, potatoes, and ham cubes in a cheesy cream sauce



11

Grisons capuns ^{1/4/7} 26
Capuns are a traditional Swiss specialty from the canton of Grisons. They consist of chard leaves filled with a dough similar to spätzli and bits of Bündnerfleisch (Grisons's air-dried meat), cooked in a creamy sauce.



14

LENZERHEIDNER MOUNTAIN CHEESE FONDUE *

Fresh cheese Fondue made from cow's milk from Lenzerheide.

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}	30
Cheese Fondue with bacon & onions ^{4/7/9}	35
Fondue with truffle ^{4/7/9}	41

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 pork	
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 cocktail	

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

Surcharge for fondue chinoise with veal only	9
Surcharge for fondue chinoise with beef only	8
Surcharge for fondue chinoise with veal and beef	8



Kids from 4 to 11 years old
are welcome to join their parents Fondue Chinoise à discretion.

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 with these options:

Beef fillet	200g	52
Pork fillet	200g	35
Corn poulard	200g	22

All meat is served with the following sauces: curry, herbs, garlic, and cocktail

Choose your side dishes:

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

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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
tomato sauce, 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`s beef, Lenzerheide Alpine cheese, and porcini mushrooms	

DESSERTS

Crème brûlée ^{1/7} with homemade apricot jam and iced basil	17
Home-made tiramisu ^{1/4/7/9} decorated with fruits	15
Apple strudel with vanilla sauce ^{1/4/7/8/9}	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

ICE CREAM

There is always time and space for a delicious scoop of ice cream!

Coupe Denmark ^{1/4/7/8/13}		14
vanilla ice cream with chocolate sauce, whipped cream, and almond chips	small	10
Hot Love ^{1/4/7/13}		15
vanilla ice cream with raspberries, and whipped cream	small	11
Viennese Ice Coffee ^{1/4/7/13}		15
vanilla- and coffee ice cream, and whipped cream	small	11
Grison's Coupe ^{1/4/7/8/13}		15
vanilla- and hazelnut ice cream with caramelised walnuts, and whipped cream	small	11
Coupe Nesselrode ^{1/7/9}		17
Vanilla ice cream with vermicelles, meringues, cherries and cream	small	13
Ice cream flavors ^{1/7*}		
vanilla, strawberry, chocolate, coffee, stracciatella, hazelnut ⁸ , mango, and lemon sorbet		
Scoop of ice cream ^{1/7/8}		4.5
with whipped cream ⁷		+ 1.5
with chocolate sauce ^{7/8/13}		+ 2
with vodka		+ 5

*Our ice cream can contain traces of peanuts and other nuts.

BREAD ALLERGENS:


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

whole grain rye bread ⁴

toast bread ^{4/7}

bread rolls ^{4/7/12}

croissants^{1/4/7/12}

Vegetarian 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	prawns:	Vietnam
veal:	Switzerland	anchovies:	Peru, FAO 87
beef:	Switzerland/Uruguay/Paraguay	tuna	Thailand, FAO 61
poultry:	Switzerland/France	bread	CH/AUT/DE
char	Switzerland/Island	wild boar:	Germany
deer:	New Zealand		

*May have been produced with non-hormonal performance enhancers, such as antibiotics.