Dear Guests

We are delighted to welcome you to our Fondue Restaurant for a cozy dinner.

Besides Grison's specialties, we serve a first-class and varied selection of Fondue- and Raclette as well as Fondue Chinoise.

Jean-Charles Métayer, our Executive Chef, and his team will spoil you with additional highlights, such as their refined appetizer creations and delicate desserts.

Should you have a special request (allergies or intolerances) or are you searching for a suitable wine with your meal? Our service staff will be happy to help you and will recommend you a nice wine according to your menu.

We wish you «An Guatä.»

Kind regards
Cyrill Ackermann & Family Parrée
and the Grischa Team
APPETIZERS.

- Mixed salad  
- Tomato Buffalo Mozzarella  
  with rocket and basil pesto  
- «Älpler» salad  
  with bacon, cheese and bread croûtons  
- Grison's platter  
  with alp cheese, raw ham, air-dried Grison's meat, 
  Salsiz and brewer bacon, pickled vegetables  
- Air dried Grison's meat

SOUPS.

- Soup of the day  
- Grison's Barley soup
TRADITIONAL.

Crispy Rösti 28
with vegetables, gratinated with cheese

FONDUE.

Cheese fondue moitié-moitié 31
Fire fondue with chili 32.5
Cheese fondue with boletus mushrooms 34.5
Fondue provençale 33
with garden herbs and garlic
Farmer’s fondue with bacon cubes and onions 33
Cheese fondue with truffle 43

Supplement
Fondue 100g 10
Serving of potatoes 4.5
Serving of mixed pickles 5.5

All fondues are prepared with the original Fribourg cheese blend.
RACLETTE.

Raclette à discrétion (from 2 guests)
with boiled potatoes, onion salad and mixed pickles

Natur classic 34

FONDUE CHINOISE à discrétion.

Selection of meat 62
Beef, veal and chicken

Beef, veal 65

Accompanied by 5 sauces: curry, cocktail, tartar, chili and garlic
and garnishings like rice and french fries, mixed pickles
and a variety of garnishing

The meat is hand-cut:
veal from the jaw, beef from the entrecôte
and swiss chicken breast
DESSERTS & ICE-CREAM.

Chocolate mousse with white chocolate truffle ice-cream and caramel chocolate espuma 16.5

Grison's nut cake with apple estragon sorbet and Davos honey mousse 15.5

Black forest cake with cherry sorbet and chocolate sponge 14

Berry fruit platter with milk ice-cream 12

Sorbet flavors per scoop 3
Lemon, raspberry, mango-passionfruit

Ice-cream flavors per scoop 3
Vanilla, chocolate, walnut, caramel, pistachio, coconut, strawberry

Banana split banana, vanilla ice-cream, chocolate sauce and whipped cream 10.5

Coupe Dänemark vanilla ice-cream with chocolate sauce and whipped cream 9.5

Iced coffee filter coffee with vanilla ice-cream and whipped cream 9.5

Coupe Grischa walnut and caramel ice-cream, meringue with hazelnut liquor and whipped cream 12

Coupe Brownie chocolate ice-cream with chocolate sauce, brownie and whipped cream 11.5

Sorbet variation lemon-, mango-passion fruit and raspberry sorbet with prosecco and fresh fruits 12

Coupe Colonel lemon sorbet with vodka 13
GRISCHA GASTRONOMIE im Sommer.


Every warm and sunny Sunday we organize a delicious brunch at a beautiful little lake at Davos Laret.


The concept is simple and the atmosphere casual and cozy – similar to our bar. Modern, creative, seasonal, complemented by uncomplicated service.

Das Stübli ist täglich ab 7.00 Uhr offen. Abends genießen Sie in der gemütlichen Atmosphäre Fondue und Raclette à discrétion.

We start serving coffee at 7 am. The comfortable atmosphere invites you in the evening to enjoy cheese specialties such as Fondue and Raclette à discrétion.

Authentische chinesische Küche, die in einem aussergewöhnlich stilvollen Ambiente zelebriert wird. Lassen Sie sich nach China entführen! Montag und Dienstag ist Ruhetag.

A modern interpretation of authentic chinese cuisine celebrated in an extra ordinary setting.

Closed on Monday and Tuesday.

Ausserdem begrüßen wir Sie gerne zu einer Rauchpause oder edlen Zigarre in der Zino Platinum Cigar-Lounge. Oder wie wäre es mit einer Degustation in unserem stimmungsvollen Weinkeller?

In addition, we welcome you for a fine cigar in the Zino Platinum Cigar Lounge. Or how about taking part in a wine tasting in our spectacular wine cellar?

«Willkommä bi ünsch!»