

MONTA

GRILL RESTAURANT

ENGLISH MENU

Dear Guests

What could top off a wonderful skiing day better than a great cut of meat, a fish creation or a vegetarian dish from our grill?

Jean-Charles Métayer, our Executive Chef, and his team have been on the search for quite some time tracking down the best food quality and ingredients for our guests. These will be prepared professionally in front of you over our open fire, accompanied by the suitable side dishes.

Should you have a special request (allergies or intolerances) or are you searching for a suitable wine with your meal? Ben Brahim Zouhair, our long-time Maître d'hotel and his team will be delighted to assist.

The entire Grischa Team welcomes you warmly and wishes you a wonderfully pleasant evening.



Cyrill Ackermann and family Parrée

STARTERS.

Green salad with truffle vinaigrette	14
Avocado salad with vegetable chips and sweet and sour sauce	15.5
Farmer's salad with egg, bacon and potatoes	16.5
**Tomato buffalo mozzarella with basil pesto	19.5
Carpaccio of beef with cream of wasabi and crispy onions	24
Tuna tatar with spicy Cowboy sauce	26.5

SOUPS.

Soup of the day	9
Onion soup «au gratin»	13

VEGETARIAN.

Tofu Curry with chickpeas, peppers and parsley foam	22
Beetroot Risotto with roasted goat cheese	25



**With your choice of this dish you will support the project of RedRhino in Mulungwe (Sambia). The investment in schools, hospitals and the protection of rhinos also generates new jobs. We donate CHF 1 per dish.

DEGREE OF DONENESS.

bleu
rare
stark blutig

The meat is seared in the hot pan and is almost still raw on the inside. The juices seeping from the meat are dark red.
Temperature: 45 - 48C

saignant
medium rare
blutig

The meat is roasted at medium heat, is still a little red on the inside and pink towards the outside.
Temperature: 49 - 55C

à point
medium
rosa

The meat is cooked and pink on the inside, just as the juice of the meat.
Temperature: 55 - 60C

demi-anglais
medium well
halb durchgebraten

The meat is slowly roasted and is only slightly pink on the inside
Temperature: 60 - 65C

bien cuit
well done
durch

The meat is slowly cooked, well done, on low heat
Temperature: from 65C

Poultry

Temperature: from 75C

DECLARATION

Bacon	CH			Sole	FRA/F27
Chicken	CH	Beef filet	URY	Lobster	USA/F21
Veal T-Bone	CH	Beef Tomahawk	IRL	Gilthead	FR / TUR
Spareribs	CH	Beef Entrecôte	ARG	TUNA	PHL

SWISS MEAT FROM THE CHARCOAL GRILL.

Devilish baby chicken (please allow 25 minutes for preparation)		46
Veal T-Bone steak	350 g	78
Spareribs		35

MEAT FROM THE CHARCOAL GRILL.

Black Angus filet steak	180 g	59
	220 g	72
Sirloin steak	220 g	58
Special for 2 guests		
Beef Tomahawk juicy beef steak with bone (please allow 30 minutes for preparation)	900g	158

SIDE DISHES

Baked potatoes with sour cream sauce and chives,
corn and Mediterranean grilled vegetables

Sauces

Béarnaise Sauce, herbal butter and BBQ Sauce

FISH FROM THE CHARCOAL GRILL.

Sole	69
Half of a lobster	56
Whole sea bream (500g)	52

THURSDAY EVENING SPECIAL.

*«simply
great»*

«Swiss hen» Every Thursday we grill whole chickens on the charcoal grill. (limited numbers of portions)	36
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SIDE DISHES

Baked potatoes with sour cream sauce and chives,
corn and mediterranean grilled vegetables

Sauces

Sauce Béarnaise, Kräuterbutter, BBQ-Sauce

GRISCHA'S BIG CUTS (from 4 persons).

A special culinary delight are our «big cuts». With your pre-order 3 days in advance, we will be happy to grill big cuts of meat or prepare them rôtisserie style on the rotary spit:

Suckling pig, Chicken, Gigot, Veal Knuckle, Breast of Veal, Gyros
or Pork Roast

Do you have any wishes? We look forward to receiving your order.

DESSERTS.

Chocolate mousse with pickled kumquats and cinnamon crumble	14.5
Apple pie with foam of spices and Granny Smith sorbet	14.5
Raspberry cut with white chocolate brownie and Nougat ice-cream	15

SORBETS & ICE-CREAM.

Sorbet flavors	per scoop 3
Lemon, raspberry, mango-passionfruit	
Ice-cream flavors	per scoop 3
Vanilla, chocolate, walnut, caramel, pistachio, coconut, strawberry	

COUPES.

Banana split	10.5
Banana, vanilla ice-cream, chocolate sauce and whipped cream	
Coupe Denmark	9.5
Vanilla ice-cream with chocolate sauce and whipped cream	
Iced coffee	9.5
Filter coffee with vanilla ice-cream and whipped cream	
Coupe Grischa	12
Walnut and caramel ice-cream, meringue with hazelnut liquor and whipped cream	
Coupe Brownie	11.5
Chocolate ice-cream with chocolate sauce, brownie and whipped cream	
Sorbet variation	12
Lemon-, mango-passion fruit and raspberry sorbet with prosecco and fresh fruits	
Coupe Colonel	13
Lemon sorbet with vodka	

OUR GASTRONOMY.



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



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.



Are you up for **grill specialties**? Watch our chefs prepare selected meat and fish on the charcoal grill in our show kitchen.



«Dine around the world» with 15 points GaultMillau is the motto from December 1th. The cooks have blended different ingredients and spices from all around the world into the classic European cuisine. Closed on Tuesday and Wednesday.



A modern interpretation of authentic **chinese** cuisine celebrated in an extra ordinary setting. Closed on Monday.



In addition, we welcome you for a fine cigar in the Zino Platinum Cigar Lounge or, weather permitting, on our sun terrace for coffee and pastries. Or how about taking part in a wine tasting in our spectacular wine cellar?

We look forward to hosting you.