



A warm welcome.  
The Grand Team wishes you a  
pleasant stay.

We are delighted to welcome you as our guests.

## SALAD

**Saisonal Salad** 26

with air-dried venison, sautéed wild mushrooms,  
cranberries, nuts, croutons, amaranth and puff pastry flute

**Caesar Salad**

lettuce, croutons, Parmesan, Caesar dressing

with bacon 25

prawns 32

chicken breast 29

**Dressings**

yogurt herb dressing – balsamic vinegar – French

## STARTERS

**Burrata** 29

with figues, balsamic vinegar, Serrano ham  
and Pane Carasau

**Steak tatar**

with brioche toast

1 portion 35

½ portion 24

**Selection of Balik salmon** 36

## SOUPS

<b>Beef consommé</b> with ravioli and root vegetables	19
<b>Truffled chestnut soup</b> with air dried Grisons beef tatar	18
<b>Pumpkin soup</b> with duck Wan Tan	16

## SNACKS

<b>Crab sushi roll</b>	21
<b>Tuna Maki roll</b>	21
<b>Avocado California roll</b>	21

## SANDWICH

- «The Waldhaus Club» 31  
Toast with chicken, turkey, avocado, lettuce, tomato, egg,  
and toast
- «Seafood Club» 38  
With marinated salmon, crab meat, coleslaw, lettuce,  
cucumber and wasabi mayonaise

The sandwiches are served with wedges, fries or salad.

## BURGER

- «The Grand Burger» 34  
with or without cheese  
with 100% beef, pickled cucumber,  
salad, coleslaw and roasted onions
- Pulled-Pork Burger** 31  
with pulled pork, red pickled onion, red coleslaw,  
BBQ sauce, cheese
- Tofu-Steak Burger** 28  
with avocado, coriander-pesto, salad

The burgers are served with wedges, fries or salad.

## RISOTTO / PASTA

<b>Seafood risotto</b>	25
with fennel and tomato	
<b>Orecchiette</b>	23
with olives, ratatouille and basil	

## FROM THE GRILL

Beef fillet steak	200g	54
Entrecote	200g	43
Vienna Schnitzel (Veal)	180g	37
Lamb chops	200g	39
Chicken breast	160g	26

## Fish and Seafood

Salmon fillet	180g	30
King prawns	6 pcs.	38

## SIDES

Mashed potatoes	8
Parsley potatoes	8
Creamy spinach	8
French Fries or Wedges	8
Grilled vegetables	8
Seasonal vegetables	8
Tagliatelle	8
Side dish salad	8

## SAUCE & BUTTER

### Meat sauces

Port wine jus

Peppercorn sauce

Café de Paris butter

Bearnaise sauce

BBQ sauce

### Fish sauces

Safran sauce

Dill sauce

1 sauce inclusive per meal from the grill

## DESSERT

<b>Blood orange cheesecake</b> with apple and caramell	16
<b>Gratin of pears in red wine</b> with sour cream, cinnamon ice cream and tuille biscuit	15
<b>Chocolate burnt cream</b> With pina colada sorbet	15
<b>Cakes and tarts</b> selection changes daily	9
<b>Ice cream</b> ask our staff about our assortment (per scoop)	4.50
with whipped cream	1.50

## COFFE SPECIALS

<b>Squirrel coffee</b> with hazelnut liqueur, gingerbread and whipped cream	12
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