

FONDUE BEIZLI

Welcome to the Restaurant & Hotel

Dear guests,

We look forward to welcoming you to our restaurant.

Our kitchen offers a select selection of home-style delicacies prepared with love and care.

We place great emphasis on using fresh, regional and seasonal ingredients to ensure you have an unforgettable dining experience.

Let us spoil our homemade specialities and classic dishes accompanied by a selection of fine wines and refreshing drinks.

Our team is always at your disposal to fulfill your wishes and make your stay with us as pleasant as possible.

We wish you an enjoyable stay and bon appétit!

Hot food opening hours:

Monday to Friday 11.30-14.00 / 17.30-22.00

Saturday and Sunday hot meals all day.

Sincerely, Your Fondue Beizli Team

FONDUE BEIZLI

Soups

Fresh tomato cream soup with basil & gin	CHF	11.00
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Bouillon with egg	CHF	9.50
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Homemade Bündner Barley soup	CHF	12.00
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„Schoppa da giuotta“ Homemade Grisons Barley soup served in a soup pot with homemade bread	CHF	17.00
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Fresh from the market

Leaf salad	CHF	9.50
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Mixed salad	CHF	11.50
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Lamb's lettuce „Mimosa“	small CHF	14.50
with chopped egg	large CHF	19.50

Lamb's lettuce	small CHF	16.50
with bündnerfleisch and chopped egg	large CHF	21.50

Balsamic vinegar, French-, Italian- dressing

All prices are in Swiss francs, including 8.1% VAT

FONDUE BEIZLI

Cold delicacies

Appetiser

Beef Tartar served with toast and butter	CHF	22.00
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Large Beef Tartar served with toast and butter	CHF	29.50
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Bündnerfleisch wafer-thin sliced with bread and butter	CHF	22.00
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Bündnerfleisch wafer-thin sliced with bread and butter	CHF	29.50
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Franziskaner plate with Bündnerfleisch, prosciutto, bacon, meat loaf, Mountain cheese and bread	CHF	29.00
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„Per Cumanzer“ from the Grisons corner

„Quarkpizokels“ with spinach,	small	CHF	22.50
Bacon strips and mountain cheese	large	CHF	27.50

„Capuns Sursilvans“	small 3 pieces	CHF	22.50
with a Riesling cream sauce	large 5 pieces	CHF	27.50
gratinated with cheese			

„Capuns Sursilvans“, vegetarian	small 3 pieces	CHF	22.50
with a Riesling cream sauce	large 5 pieces	CHF	27.50
gratinated with cheese			

According to old tradition	small (4 pieces)	CHF	22.50
Homemade potato dumplings	large (7 pieces)	CHF	27.50
filled with savoy cabbage, cheese and			
Walnut butter			

„Trinser Raviuls“	small (5 pieces)	CHF	22.50
filled with dried pears	large (8 pieces)	CHF	27.50
with melted butter and parmesan cheese			

These dishes are freshly prepared daily and with lots of love, using mainly local products

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Meat dishes

Breaded giant pork schnitzel CHF 29.50

„Elephant ear“ with French fries
and vegetables

«Falschi Schnegga»

This house specialty is served in a small pan of snails. Topped with homemade
Café de Paris and served with pommes frites

6 pieces CHF 25.00

12 pieces CHF 38.00

Creamy pork schnitzel CHF 29.50

with buttered noodles and vegetables

Cordon bleu of pork with ham, CHF 34.50

Gruyère and mountain cheese,

Lemon tagliatelle and vegetables

Original Wiener schnitzel CHF 42.00

fried in foaming butter

with French fries and vegetables

Meat declaration : porc CH// Veal CH// Beef fillet AUS// Chicken CH// Fisch ASIEN// Bred CH

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Veal cordon bleu with gypsy ham, CHF 44.50
Gruyère and mountain cheese,
French fries and vegetables

Fillet of beef with herb butter, CHF 47.50
French fries and vegetables

«Prätigauer Fleischknödel»

Fresh homemade beef dumplings served with lemon twist
noodles and carrots

Small portion 3 pieces CHF 22.50

Large Portion 5 pieces CHF 29.50

Fish dishes

Perch fillet with almonds fried in butter, CHF 39.50
Rice and spinach leaves

People who suffer from allergies or other food intolerances should contact the staff

FONDUE BEIZLI

Fondue specialities

Cheese fondues are our house speciality.

Our cheeses come from selected dairies in Switzerland.

Switzerland. The fondue mixture consists of six differently cheeses and remains our secret recipe.

		200g	250g
Fondue Moitié-Moitié	CHF	29.50	33.00
<i>Prepared with Yvorne white wine</i>			
Fondue au Vacherin	CHF	29.50	33.00
<i>Prepared with Vacherin cheese, without white wine</i>			
Fondue de la Gruyère	CHF	30.50	34.00
<i>Prepared with Gruyère cheese & Yvorne white wine</i>			
Fondue Bierkönig	CHF	29.50	33.00
<i>Prepared with Moitie Moitie and dark bier</i>			
Glacier fondue	CHF	30.50	34.00
<i>Prepared with Motié-Motié cheese, alpine cheese, garlic & cherr</i>			
Fondue with porcini	CHF	32.00	35.00
<i>Prepared with Yvorne white wine, porcini mushrooms & Williams</i>			
Cornichons and onions	CHF		7.50

The fondues are served with bread and served with bread and potatoes,

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Cheese specialities

Welcome to the realm of good flavour.

Our exquisite cheese, known for its velvety texture and delicate, pea-sized holes, offers an unrivalled pleasure experience for your palate. Experience one of the best processed cheeses that will enchant your senses.

Raclette with potatoes, cucumbers (2 smears) & silver onions	CHF	24.50
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Half portion of raclette with potatoes, (1 smears) Cucumbers, silver onions Salad or bündnerfleisch	CHF	23.50
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Raclette à discrétion, <i>You can combine these as you wish with Bacon, gherkins, silver onions and potatoes combine and preserve additional cherry tomatoes and grapes</i>	CHF	39.80
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Cheese slice with ham, Processed cheese & fried egg	CHF	20.00
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Cheese slice with pineapple and Processed cheese	CHF	20.00
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For our little ones

Chicken nuggets with French fries	CHF	14.50
Breaded schnitzel with French fries	CHF	14.50
Creamed schnitzel with buttered noodels	CHF	14.50
Tomato spaghetti	CHF	14.50

Desserts

Apple pie	CHF	14.50
with vanilla sauce and vanilla ice cream		
Homemade tiramisu portion	CHF	12.50
Small	CHF	9.50
Cheese plate	CHF	16.50
with Grisons pear bread, butter, walnuts and grapes		
Warm chocolate cake	CHF	12.50
with mango sorbet		

Please note our separate ice cream menu!

All prices are in Swiss francs, including 8.1% VAT