

# GRANDIS

USTRIA DA VIN

Specialties

**GRANDIS is both a wine store and restaurant.**

Choose your favourite wine from amongst 1000 different labels to enjoy along with our fine grills, delicious raclette cooked over an open fire, or with our antipasti such as salumi and various cheese specialities.

***Our products***

Only fresh ingredients are used in the preparation of our meals. Our meat, salumi and cheese specialities are kept in special cold stores and can be viewed and admired in the wine store.

***Product declaration***

**Meat**

Pork, veal	Switzerland
Venison	New Zealand
Beef	Switzerland, Ireland
Lamb	Ireland, Australia

**Antipasti etc.**

Salumi	Italy
Cheese	Switzerland, Italy, France
Olive oil	Italy

## ***Our cooking***

The philosophy behind the way we cook in GRANDIS is to keep things simple and natural: **we stick to the essentials in choosing our products and in the preparation of our meals.**

Our main endeavour is to enhance the natural flavours of the food we prepare, and our meals are cooked entirely on an open fire over beech wood from our region. Our raclette cheese melts naturally from the heat of the fire and so we require no electrical equipment in the cooking process.

## ***Enjoy***

All the products on display such as meat, cheese, salumi and olive oil can be bought to take away.

Or let us pamper you and sample our specialities with the wine of your choice at your favourite table, because at GRANDIS no two tables are alike.

## ***Antipasti***

Our large selection of cheese and salumi is stored in special refrigerated rooms with viewing panels in the wine store.

**You are very welcome to make your own choice:**

	<b>Starter</b>	<b>Main course</b>
A selection of cheese	20.-	27.-
A selection of salumi	25.-	32.-
A selection of salumi and cheese	25.-	32.-
Vitello Tonnato (veal with tuna fish sauce) caper fruits, young leaf spinach, honey tomato	24.-	33.-
Alaska wild salmon on a cucumber-melon salad	24.-	33.-
Mozzarella Burrata on lentil salad, pomegranate, radish, celery, tomatoes	15.-	24.-
Venison carpaccio, aged parmesan, olive oil and sea salt	20.-	29.-
Spinach salad plain,	12.-	16.-
Spinach salad, fresh mushrooms, bacon	15.-	23.-

## ***Raclette (melted cheese)***

Original	with bread	12.-
Traditional	with boiled potatoes	12.-
Rustical	with polenta (cornmeal)	18.-
Anti-vegetarian	bread with grilled beef paillard	33.-
Vegetarian	with bread, fresh mushrooms	23.-

## ***Polenta (cornmeal)***

with four different sorts of cheese	23.-
with fresh mushrooms	23.-
with bacon	21.-

## ***Grill specialties***

from our open beech wood fire:

	<b>Mini</b>	<b>Maxi</b>
Venison fillet	40.-	47.-
Racks of lamb	41.-	48.-
Beef steak	40.-	47.-
Beef paillard	43.-	49.-
Veal paillard	38.-	45.-
Angus beef fillet	49.-	56.-
Veal cutlet		51.-
GRANDIS pork sausage		19.-
Bacon		21.-
Grilled Rock lobster tails		45.-

## ***Side dishes***

Vegetables and Polenta (cornmeal), roast potatoes  
or Wasabi mashed potatoes to choose

All prices CHF incl. VAT

## *Desserts*

Fresh grilled pineapple and your choice of ice cream	14.-
Peach Melba with vanilla ice cream	15.-
Fresh berries with your choice of ice cream	14.-
Types of ice cream Vanilla, chocolate, yoghurt, coconut, raspberry sorbet	per scoop 4.-
Selection of cheese with wholegrain bread *)	20.-

\*) our wholegrain bread is from the bakery Romana in Laax

# *Beverages*

## *Mineral water / beer*

	dl	
Calanda Edelbräu	3	5.00
Passugger mineral water (sparkling water)	3.5 7.7	4.50 8.00
Allegra mineral water (still water)	3.5 7.7	4.50 8.00
Tap water from Laax	3 5 10	1.00 2.00 3.00
Homemade cordial	3 5 10	4.50 6.50 9.50

## *Coffee / tea*

Coffee with cream, espresso	4.50
Double espresso	7.00
Herb tea from Surselva	4.50

## ***Wines***

It will be easy to find your favourite wine to enjoy with your meal from our selection of more than 1000 different labels at our wine store.

Take time in choosing your wine from the showcases at our store or allow our sommelier to advise you.

We would be delighted to sell you our wines by glass. Please ask our staff about the wines on offer.

**We charge a corkage fee of CHF 32.00 per 75 cl bottle for wine purchased and consumed on the premises.**

The price on the label is the selling price at the store and our wine can be bought in any quantity.

We organise wine tastings at our store, Wine & Dine events and any other special occasions tailored to meet your requirements. For further information please have a look to our website: **[www.grandislaax.ch](http://www.grandislaax.ch)** or contact us directly.

## *Spirits*

Choose your grappas, whiskies or other spirits from our digestif-trolley.

	<i>black</i>	<i>white</i>	<i>silver</i>
Various grappas	11.00	13.00	15.00
Spirits	9.00		
Brandy	11.00		
Cognac	15.00		
Whiskey		15.00	18.00

Please choose any digestif or dessert wines you wish to take home with you from the showcases in our wine store.