GRANDS USTRIA DA VIN

Specialities

Summer 2018

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

Antipasti etc.

Salumi Cheese Olive oil Italy Switzerland, Italy, France 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: | | | |
|---|---------|-------------|--|
| | Starter | Main course | |
| 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 | |
| Smoked wild Alaska salmon Tatar accompanied by horseradish parfait | 23 | 32 | |
| Mozzarrella Burrata, Oxheart tomato, avocado | 17 | | |
| Bündner roulade, cottage cheese, | | | |

| kiwi-lime salad salsa | 18 | |
|-----------------------------|----|----|
| Salanova green salad plain, | 12 | 16 |
| fresh mushrooms, bacon | 17 | 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 specialities

from our open beech wood fire:

| Venison fillet Racks of lamb | Mini 40 41 | Maxi 47 48 |
|---|----------------------|----------------------|
| Beef steak Beef paillard Veal paillard Angus beef fillet | 40 43 38 49 | 47 49 45 56 |
| Veal cutlet GRANDIS pork sausage | | 51 19 |
| King shrimps | | 39 |

Side dishes

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

All prices CHF incl. VAT

Desserts

| Grilled pineapple with your choice of ice cream | 14 |
|--|----|
| Cream cheese mousse, vineyard peach, chocolate sorbet | 15 |
| Marinated berries with your choice of ice cream | 14 |
| Different types of ice cream 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** or contact us directly.

Spirits

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

| | black | white | silver |
|-----------------|-------|-------|--------|
| 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.