RESTAURANT GRISSINI

CRYSTAL HOTEL

SPEISEKARTE

Luca Buffo & Massimo Ruzza

SPEISEKARTE

Summer 2026

VORSPEISEN • ANTIPASTI • STARTERS

Bündnerteller - Mixed Pickles - Birnenbrot *(1)(7)(12)* 28
Bündnerteller - giardiniera e pane alle pere / Bündnerteller - mixed pickles - pear bread

Rindstartar *(1)(3)(4)(9)* 25 / 42
70gr / 140gr. Tartare di manzo / Beef tartare

Garnelencarpaccio - Tobiko Eier - Lachseier *(1)(2)(4)(5)(6)(8)* 32
Carpaccio di gamberi - uova di tobiko - uova di salmone / Shrimp carpaccio - tobiko eggs - salmon eggs

Pochiertes Ei - Trüffel Kartoffeln - Foie Gras *(3)(7)(8)(12)* 34
Uovo pochè - patata tartufata - scaloppa di foie gras e fondo bruno / Poached egg - truffle potato - foie gras

Hase im Waldstil Kastanien - Crumble Granatapfelgel – Brennesselsauce *(5)(6)(9)(11)* 28
Lepre in sottobosco - crumble di castagne - gel melograno – salsa alle ortiche / Hare in woodland style - chestnut crumble - pomegranate gel – nettle sauce

Burrata - Tomatenpüree - flüssiges Basilikum *(1)(7)* 27
Burrata-pappa al pomodoro -basilico liquido / Burrata-tomato puree - basil sauce

Variationen vom Pilz *(1)(3)(7)(8)* 29
Variazione di funghi / The Mushrooms variations

SUPPEN • LE ZUPPE • SOUPS

Bündner Gerstensuppe *(1)(5)(7)(8)* 17
Minestra d'orzo Grigionese / Grisons barley soup

Minestrone *(5)(8)* 16
Minestrone / Minestrone

SALATE • INSALATE • SALADS

Gemischter oder grünen Salat 16
Insalata mista oppure verde / Mixed or green salad

(1) Cereals containing gluten · (2) Crustaceans · (3) Eggs · (4) Fish · (5) Peanuts · (6) Soybeans
(7) Milk (including lactose) · (8) Celery · (9) Mustard · (10) Nuts · (11) Sesame seeds
(12) Sulphur dioxide and sulphites · (13) Lupins · (14) Molluscs

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SPEISEKARTE

SALATE • INSALATE • SALADS · CONTINUED

Marinierter Lachs - Passionsfrucht - Fetakäse und Oliven *(1)(4)(7)* 27
Salmone marinato - passion fruits - Feta e olive / Marinated salmon - passion fruits - feta cheese and olives

Mimosensalat *(3)(5)* 23
Insalata mimosa / Mimosa salad

Caesar-Salat - Poulet *(1)(4)(5)(7)* 28
Insalata Caesar - Pollo / Caesar Salad – Chicken

PASTA CRYSTAL

Kartoffelgnocchi - Venusmusceln - Safran und Spargel *(1)(3)(7)(8)(12)(14)* 33
Gnocchi di patate - vongole - zafferano e aparagi / Potato gnocchi - clams - saffron - aparagus

Spaghettoni - Säurebutter - Sardellen *(1)(3)(4)(7)(8)(12)* 29
Spaghettoni - burro acido - acciughe / Spaghettoni - sour cream butter - anchovies

Gefüllte Calamarata nach Parmigiana Art *(1)(7)(8)* 28
Calamarata ripiena - “omaggio alla parmigiana” / Stuffed calamarata parmigiana style

Cappelletti gefüllt mit Ossobuco - Gremolada sauce *(1)(3)(7)(8)(12)* 28
Cappelletti a fiore all’ossobuco - il suo fondo e gremolada / Cappelletti stuffed with ossobuco - gremolada sauce

RISOTTO

Risotto Amalfi-gelbe Tomaten - Burrata - Basilikum und Zitrone *(7)(8)(12)* 32
Risotto Amalfi - pomodoro giallo - burrata - basilico e limone / Risotto Amalfi - yellow tomato – Burrata - basil and lemon

FISCH • PESCE • FISH

Wolfsbarschfilet - Spargelpüree - Beurre Blanc - Dillöl *(4)(7)(8)(12)* 42
Filetto di branzino – consistenze di asparagi - beurre blanc-olio all’aneto / Sea bass fillet - asparagus puree - beurre blanc - dill oil

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FISCH • PESCE • FISH · CONTINUED

Kabeljau - Kartoffelpüree - Pimiento Gewürz - Marinara Sauce *(4)(5)* 38
Merluzzo - patata schiacciata alle erbe - pimiento de padron - salsa marinara / Cod fish - mashed potatoes with pimiento herbs - marinara sauce

BESONDERER FISCH

Steinbutt - Seezunge (Für 2 Personnen) *(3)(7)(12)* 138
Rombo - sogliola / Turbot - Sole. Dazu gibt es maltesische Sauce - Kartoffeln und saisonales Gemüse – Reservierung 24 Stunden im Voraus erforderlich. Served with Maltese sauce – potatoes and seasonal vegetables – upon reservation 24 hours in advance.

FLEISCH • CARNE • MEAT

Rindsfilet-Kartoffeln - Sommergemüse Millefeuille - Bearnaise *(3)(5)(7)(8)(12)* 62
Filetto di manzo - salsa Bearnaise - millefoglie di patate e verdure estive / Beef fillet - potato - summer vegetables millefeuille - Bearnaise

Hirsch-Lendenbraten - Polenta mousse - Mangold - Walnüsse - rote Beeren *(7)(8)(10)(12)* 48
Lombata di cervo - spuma di polenta-coste-noci macadamia - frutti rossi / Deer loin-polenta mousse - chard-walnuts - red berries

Lammkotoletts - Süsskartoffeln - Chimichurri-geröstete Frühlingszwiebeln *(7)(8)(12)* 44
Costolette d'agnello - patate dolci - chimichurri - cipollotto bruciato / Lamb chops -sweet potatoes – chimichurri – charred spring onion

Berghähnchen - Gemüse mit Thymian - Kartoffelkroketten *(1)(3)(7)(8)(12)* 45
Galletto al guanto - vegetali al timo - crocchetta di patate / Spring chicken - vegetables - thyme - potato croquette

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DESSERTKARTE

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DESSERTS

Engadiner Nusstorte *(1)(3)(7)(10)* 16
Torta engadinese / Engadin nut cake

Hausgemachtes Tiramisù *(1)(3)(7)* 16
Tiramisù fatto in casa / Homemade tiramisu

Pfirsich-Dessert „Falsche Pfirsich“ *(7)* 16
La falsa pesca / Peach Illusion Dessert

Erdbeer-Variation weisser Schokolade und Rhabarber *(1)(3)(7)* 18
Variazione di fragole - cioccolato bianco - rabarbaro / Strawberry variation - white chocolate and rhubarb

Babà mit Limoncello-Mascarponecreme-Yuzu-Verbene-Sorbet *(1)(3)(7)* 18
Babà al limoncello-cremoso al mascarpone-sorbetto allo yuzu e verbena / Limoncello babà with mascarpone cream - yuzu - verbena sorbet

Hausgemachtes Eis und Sorbet *(3)(7)(10)* 5
Preis pro Kugel. Gelati e sorbetti di nostra produzione (prezzo per pallina) / Homemade ice cream - sorbets (price per scoop)

Schweizer Käseteller *(7)* 25 / 14
Full portion / 1/2 Port. Degustazione di formaggi svizzeri / Selection of Swiss cheeses

Mosaik von frischen Früchten 16
Tagliata di frutta fresca / Mosaic of fresh fruits

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