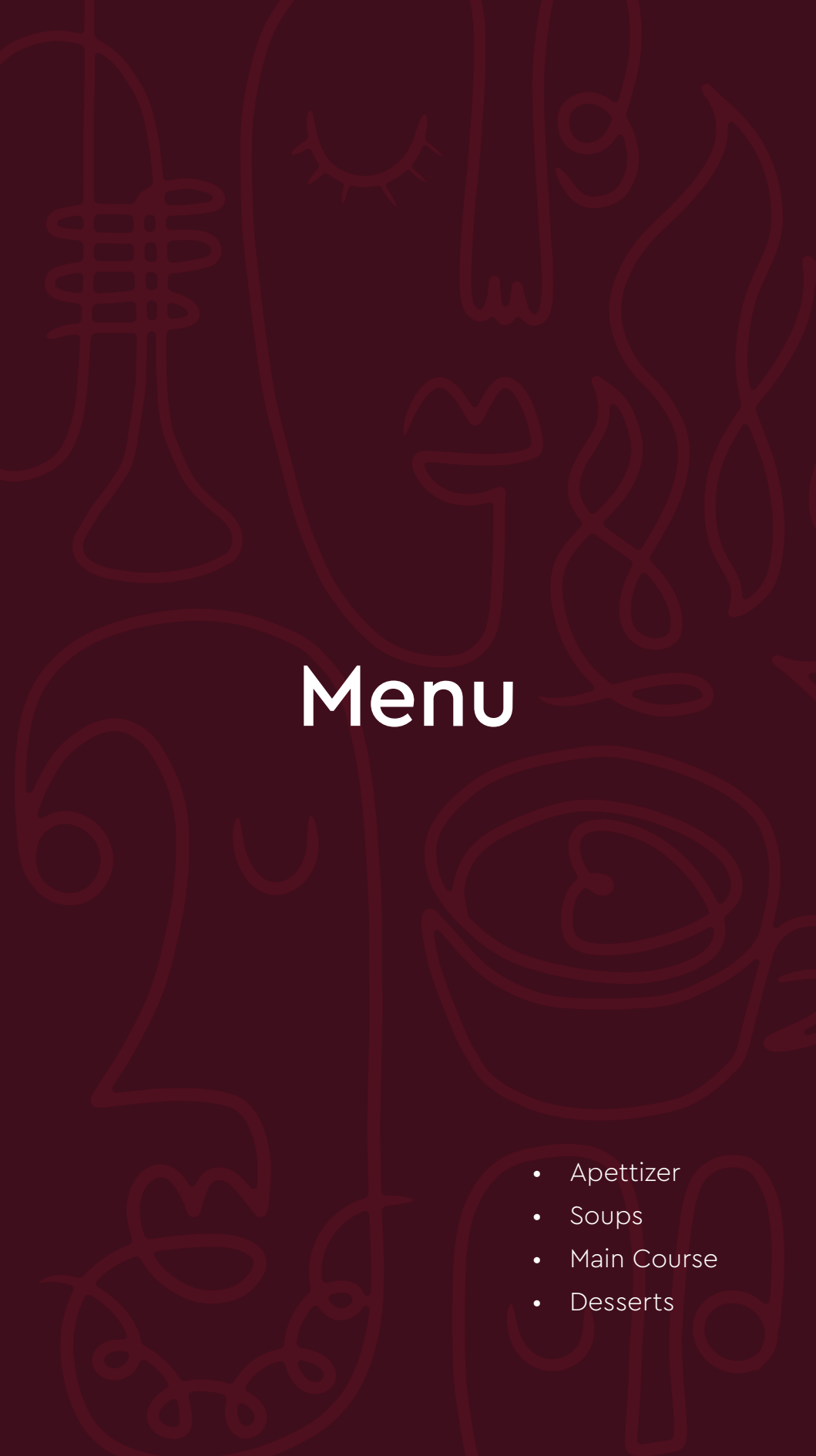




FLAMBÉ FUSION

R E S T A U R A N T

The background is a dark red color with intricate white line art. It features a stylized face with closed, eyelash-like lines for eyes, a simple nose, and a smiling mouth. Surrounding the face are various floral and leaf-like patterns, including a large, detailed flower on the left and swirling, vine-like motifs on the right and bottom.

Menu

- Apettizer
- Soups
- Main Course
- Desserts

Menu

APETTIZER

CHF

Roasted artichoke heart with green sauce	 	15
Mushroom carpaccio with truffle oil and balsamic reduction	 	15
Walliser plate: variety of dried meats from the area and alps cheese		16
Variation of seasonal salads buffet	  	14
Smoked salmon carpaccio		15
Beef tartar		16
Hummus with pitta	  	14
Cheese plate, 5 variation from wallis	 	16



SOUPS

CHF

Wine soup	12
Cream of carrot soup	12
Cream of pumpkin soup	12
Onion soup	12



Vegan



Lactose Free



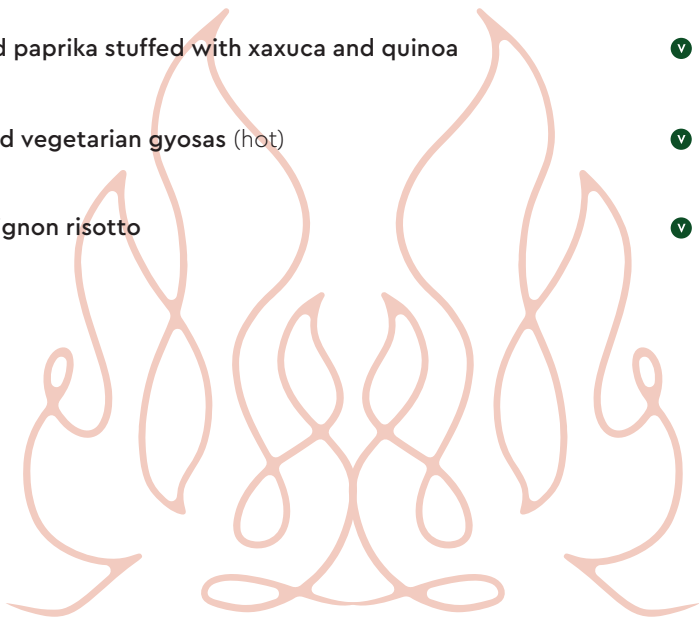
Gluten Free

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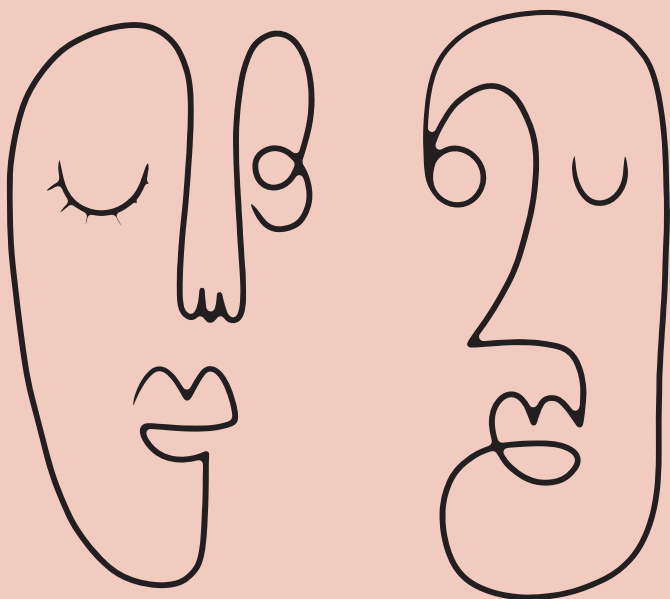
MAIN COURSE

CHF

Tilapia with burre sauce and sautéed vegetables Flambé: Vodka	GF	40
Shrimp flambé with rice Flambé: Absinthe	GF	40
Cognac chicken with homemade mashed potatoes Flambé: Cognac	GF	39
Beef filet medallions scotland style with country fries Flambé: Whisky	GF	45
Russian style beef filet tagliatele Flambé: Vodka		45
Smoked rib with homemade BBQ sauce and country fries Flambé: Whisky	GF	40
Entrecote with fruits of the forest sauce and creamy polenta Flambé: Rum	GF	40
Lamb ribs (premium) in vinoporto with mashed potatoes Flambé: Rum	GF	45
Vegetable omelette with roasted tomato	V GF LF	36
Roasted paprika stuffed with xaxuca and quinoa	V GF	37
Steamed vegetarian gyosas (hot)	V LF	29
Champignon risotto	V GF	37



Desserts



CHF

Creme Brulee	6
Mango cake	11
Rum Pannacotta	6
Flans Caramel	6
Vacherin Glaze Cake	12
Cherry chocolate cake	10
Ice cream	
Ask for ice cream menu to the waiter	
Add shot of your choice	4
Add caffe	3