

Welcome in our Grison Restaurant Crap Naros

Here in our rustic Crap Naros, coziness and get togethers  
are the main purpose.

Our kitchen team will spoil you with Grison Classics as well as  
typical Swiss dishes.

Our service team will is at your side for any further information  
concerning the menu or wines.

Enjoy your meal!

# Restaurant Crap Naros

*Enjoy a warm atmosphere at the table with your  
family or your friends*

*Just like at home - served right in the middle of the table*



*As of 2 persons you can choose your Sharing menu*

*The Crap Naros team wishes you "an Guata"!*

# Bündner Gnuss

As of 2 persons you can choose your Sharing menu

## For starters

Grisons barley soup „Guarda Val Style“

Dried meat from Grisons | vegetables | cream

Lenzerheidner Cheese

Fig mustar | pickled vegetables

## As Main course

Saddle of Beef

Marrow bone | root vegetables | potatoes | broth | Horseradish Cream

Quark-pizokel

spinach leaf | brown butter | tomatoes | mountain cheese

Capuns „Nona Style“ |

Cheese Sauce | Vegetable Cubes | Onion Rings

## Dessert

Nut cake Sporzer style

Caramel | Walnuts | Butter crumble

72 Sfr per person

# Spring Gnuess

As of 2 persons you can choose your Sharing menu

## For starters

Lamb Lettuce

Boiled Egg | Bacon | Croutons

Asparagus Soup

Wild garlic | Tomatoes

## As Main course

Veal Ossobuco

Mushroom risotto / Gremolata

Brontona Asparagus «Primavera»

Sauce Gribiche | Potatoes

## Dessert

Meringue

Strawberries | Cream | Vanilla ice cream

72 Sfr per person

## Snacks

Lenzerheidner Mountain Cheese  18

Fig mustard | pickled vegetables

Roe Deer Salsiz by Hatecke from Scuol 21

Cold-stirred cranberries | figa mustard by Juni | pear bread by Weber from Davos

Crap Naros Platter 36

Dried Grison Meat “Brügger” | raw ham “Brügger” | Leg ham | OMOSO house sausage | Smoked Bacon “Brügger” Truffle liver sausage | Andeerer mountain cheese | Salted butter | Chive brard | pickled vegetables

Cervelat Cheese Salad 24

Pickles | chives | French dressing or Sporzer dressing

## Soupes | Soups

Grison Barley Soup “Maiensäss style” 16/20

Dried Grison Meat | Diced Vegetables | Cream

Asparagaus Soup 16/20

Wild garlic | Tomato

# Starters

Lamb Lettuce



16

Boiled Egg | Bacon | Croutons

Cesar Salad

19

Bacon | Egg | Croutons | Mountain Cheese | Tomato

With chicken breast

28

Our Salads are served with Sporzer House Dressing on the side

Swiss Beef tartar

30/36

Belper Knolle | pickled vegetables | herb salad

Beetroot-tartar



28/34

Belper Knolla | pickled vegetables | herb salad



vegetarian | vegan



# Crap Naros Classics

- Sporzer Pork Cordon Bleu 48  
Filled with Raclette Cheese and dried Grison Meat | Fries | mix vegetables
- Swiss beef sirloin (220 g) 54  
Café de Sporz-butter sauce | Fries | mix vegetables
- Saddle of Beef 48  
Bone Marrow | root vegetables | potatoes | broth | Horseradish Cream
- Pasta | Beef Ragout à la Bolgnese 29  
Applesauce | Mountain cheese | Onions
- Quark-pizokel 29  
spinach leaf | brown butter | tomatoes | mountain cheese
- Raclette Cheese from Jumi, Bern (250g)  34  
Boiled potatoes | pickles
- Capuns „Nona Style” 28  
Dried Grison meat / Cheese Sauce | Vegetable Brunoise | Onion Rings  
/ Mountain Cheese
- Vegetarian variation  26
- Vegan variation  24

# Seasonal Variety

Veal Ossobuco 48

Mushroomrisotto | Zucchini

Brontona Asparagus «Primavera» 42

Sauce Gribiche | Potatoes

Salmon filet cooked in breadcrumbs 49

Riesling Burre blanc | Tomato | Spinach | Potatoes

Ricotta - Spinach Ravioli 34

Wild garlic pesto | Rucola | Burrata



White Asparagus 39

Hollandaise Sauce | Parsley Potatos

+Grison Ham 12

+Beef Entrecote 21

+Salmon Filet 20



## Served in the Fondue Pot

### Cheese Fondue

Homemade blend from Lain



Mez e mez "the classic"

per person 38

With Truffle

per person 48

Vegan 

per person 34

Served with boiled potatoes | pickles | silver pearl onion | cherry tomato | radish

### As of 2 Persons

Meat Fondue in hearty boullion per person 64

Three kinds of meat, freshly cut: beef, veal and chicken | french fries | six homemade dips | fruits

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## **Dessert**

Caramel custard „the Original“ 14

Whipped cream / "Bretzeli"

Nut cake Sporzer style 18

Caramel / Walnuts / Butter crumble

Meringue 18

Strawberries / Cream / Vanilla ice cream

## Our selection of «Glatzch Balnot» from Surava, Grisons

Ice cream:

Vanilla | Chocolate | Ovomaltine | Eggnog      per scoop      4

Sorbet:

Strawberry | Lemon      per scoop      4

served with 2 cl vodka (2 scoops)      15

Whipped cream      1.5

Chocolate sauce      5

## **Declaration of provenance:**

Switzerland:

Switzerland / Austria

Veal / Beef / Pork / Pike Perch / Chicken

Game

## Apéritif

4 cl

Martini weiss	16%	9
Ramazotti	30%	9
San Bitter (alkoholfreie)	20 cl	6
Bündner Röteli 2cl	22%	9
Cynar	16%	9
Fernet Branca 2cl	38%	9
Appenzeller	29%	9
Braulio 2cl	19%	9

## Gunzwiler Destillate Urs Hecht 2 cl

Im Barrique		
Gunzwiler Rosenapfelbrand	40%	12
Gunzwiler Kirsch Teresa	40%	12
Gunzwiler Vieille Prune	40%	12
Gunzwiler Vieille Williams	40%	12
Gunzwiler Vieille Abricot	40%	12

## **Lipp Destillerie** **2 cl**

Grand Marc N°5 45% 14

Bianco 41% 14

## **Portwine** **4 cl**

Graham's Porto Reserve Six Grapes 16% 9

## **Drafft beer** 20cl 30cl 50cl

Feldschlösschen 4 5 7

Feldschlösschen Panaché 4 5

7

## **Bottled beer** **33 cl**

Monsteiner Häusträffel (Wheat) 50cl 8

Monsteiner Huuspier 6.50

Feldschlösschen without alcohol) 5

Feldschlösschen Premium 5.50

## **Juice Möhl** **33 cl**

Trüb 5.50

Trüb sans alcool / without alcohol 5.50

## Mineraalwater

Allegra	47cl	5.50
Allegra	77cl	9
Passuger	47cl	5.50
Passuger	77cl	9

## Soft drinks

Fanta, Sprite, Coca-Cola, Cola Zero		5.50
Icetea Pfirsich & Zitrone		5.50
Rivella rot & blau		5.50
Apple Juice & Shorley,		5.50
Tonic, Bitter Lemon	20cl	6
Tomatoe Juice	20cl	5

# Hot alcoholic Drinks

Guarda Val Kaffee	12
Cognac-Egg liqueur , coffee,whipped cream	
Homemade Mulled Wine	9
Homemade Orange-Punsch	7
without alcohol	
with rum	9
Kaffee Fertig	9
Schnapps, cane sugar, coffee	
Kaffee Lutz	9
Plum Schnapps, cane sugar, coffee powder, hot water	



## Hot non alcoholic Drinks

Café Crème / Coffee Hag	5
Espresso / Espresso Hag	5
Double Espresso	6
Cappuccino	5.50
Milk coffee	5.50
Latte Macchiato	6
Ovomaltine / chocolate	5

## Sirocco BioTea

tea cup	5
Gentle Blue - Earl Grey	
Purple Breeze - Darjeeling Ceylon Sunrise	
Black Chai - black tea with spice	
Camomille Orange Blossoms	
Moroccan Mint	
Verveine	
Piz Palü - herbal tea	
Japanese Sencha - green tea	
White Silver Needle - Jasmin	
Red Kiss - fruit tea	