

**Crap Naros**  
GASTSTUBE

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 classic Grison as well as typical  
Swiss dishes.


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

Enjoy your meal!


Tous les prix sont en francs suisses et incluent 8,1% de TVA.  
Notre personnel de service se fera un plaisir de répondre à toutes vos questions sur les allergènes et les intolérances.  
All prices are in Swiss Francs and include 7.7% VAT.  
Our service staff will be happy to answer any questions you may have about allergens and intolerances.

# Restaurant Crap Naros





## Snacks

- Lenzerheidner Mountain Cheese  18  
Fig mustard | pickled vegetables
- Roe deer Salsiz by Hatecke from Scuol 21  
Cold-stirred cranberries | pear bread by Weber from Davos
- Crap Naros platter 36  
Dried Grison meat "Brügger" | raw ham "Brügger" | Leg ham | Smoked Bacon "Brügger" liver sausage | Lenzerheide mountain cheese | Salted butter | Chive brand | pickled vegetables
- Cervelat cheese salad 24  
Pickles | chives | French dressing or Sporzer dressing

## Soups

- Grison Barley Soup "Maiensäss style" 16/20  
Dried meat | vegetables | cream
- Cold Cucumber Soup  16/20  
Sour cream | Garden herbs

## Starters

- Mixed Leaf Salad  14  
Croûtons | Dressing
- Seasonal Mixed Salad  16  
Cucumber | Tomatoes | Bell Peppers | Croûtons
- Burata  19  
Colorful Tomatoes | Arugula
- Swiss Beef tartar 30/36  
Belper Knolle | pickled vegetables | herb salad | Toast
- Beetroot-tartar  28/34  
Belper Knolla | pickled vegetables | herb salad | Toast

# Crap Naros Classics

Sporzer Pork Cordon Bleu	48
<i>Filled with mountain Cheese and dried ham   French fries   mixed vegetables</i>	
Swiss Beef Sirloin (220 g)	54
<i>Café de Sporz-butter sauce   French fries   mixed vegetables</i>	
Saddle of Beef	48
<i>root vegetables   potatoes   broth   Horseradish Cream   Bone Marrow</i>	
Pasta   beef ragout à la bolognese	32
<i>Applesauce   Mountain cheese   Onions</i>	
Quark-pizokel	29
<i>spinach leaf   brown butter   tomatoes   mountain cheese</i>	
Capuns „Nona Style“	32
<i>Cheese Sauce / Dried Grisons Meat   vegetables cubes   onion rings</i>	
Vegetarian variation 	29
Vegan variation 	29
Raclette of cheese from Jummi (250g), served in a pan 	34
<i>Boiled potatoes   pickles</i>	
Sporzer Herb Sausage <small>from Veal &amp; Pork</small>	32
<i>Onion Sauce   French fries</i>	

## Served in the fondue pot

### Cheese Fondue

All Fondues are served with Potatoes, bread & homemade pickled vegetables

+ Portion of Bündnerfleisch 40g / 80g

8/16

The Classic, Schlossberger 100%



per person

38

With Truffle

per person

48

Not with cheese, but Vegan instead

per person

38



Végétarien / vegetarian |



végétalien / vegan

## Dessert

Caramel custard „the Original“ | 14  
Whipped cream

Brownie 18  
Pickled Sour Cherries | Sour Cream Ice Cream

Yogurt Parfait 18  
Marinated Strawberries | Meringue

### Our selection of «Gletsch Balnet» from Surava, Grisons

Ice cream:

Vanilla | Chocolate | Ovomaltine | Eggnog cognac per scoop 5

Sorbet:

Strawberry | Lemon per scoop 5

served with 2 cl vodka (2 scoops)

Whipped cream 1.5

Chocolate sauce 5

### Declaration of provenance:

Switzerland: veal / beef / pork / Chicken / Fisch



Végétarien / vegetarian |



végétalien / vegan

## Apéritif

4 cl

Martini weiss	16%	9
Ramazotti	30%	9
San Bitter (without alcohol)	20 cl	6
Bündner Röteli 2cl	22%	9
Cynar	16%	9
Fernet Branca 2cl	38%	9
Appenzeller	29%	9
Braulio 2cl	19%	9

## Long Drinks

Campari Soda	12
Campari Orange	14
Gin Tanqueray London Dry Tonic	17
Vodka Moskovskaya Lemon	17

## Gunzwiler Destillate Urs Hecht

2 cl

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

## Draft beer

20cl

30cl

50cl

Feldschlösschen

4.50

5.50

8

Feldschlösschen Panaché

4.50

5.50

8

## Bottle of beer

33 cl

Monsteiner Häustrüffel (de blé/Wheat)

50cl

8.50

Monsteiner Huusbier

6.80

Feldschlösschen (sans alcool/without alcohol)

5.50

## Juice Möhl

33 cl

Trüb

6

Trüb without alcohol

6

## Mineralwater

Allegra

47cl

5.70

Allegra

77cl

9.40

Passuger

47cl

5.70

Passuger

77cl

9.40



Végétarien / vegetarian |



végétalien / vegan

## Soft drinks

Fanta, Sprite, Coca-Cola, Cola Zero	5.70
Icetea Pêche /peach & Citron/Lemon	5.70
Rivella rouge/red & bleu/blue	5.70
Jus de pomme/apple juice & Shorley,	5.70
Tonic, Bitter Lemon	6
Tomato juice	5.50

## Hot alcoholic Drinks

Guarda Val Kaffee	12
Cognac-Egg liqueur , coffee,whipped cream	
Kaffee Fertig	9
Schnapps pome fruit, cane sugar, coffee powder	
Kaffee Lutz	9
Schnapps plums, cane sugar, coffee powder	
Schümli Pflümli	
Plum schnapps plus, coffee , cane sugar, whipped cream	9
Coffee Baileys ou Amaretto	12
Bailey's /Amaretto, coffee, whipped creamKaffee, Rahm	

## Hot nonalcoholic Drinks

Coffee & Coffee Hag	5
Espresso	5
Double Espresso	6
Cappuccino / Milk coffee	5.50
Latte Macchiato	6
Ovomaltine / chocolate	5
Milk cold or hot	4

## Sirocco Bio Thé / Tea

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