

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 <u>or</u> Sporzer dressing	

Soups

Grison Barley Soup "Maiensäss style" 	16/20
Dried meat vegetables cream	
Pumpkin Cream Soup 	16/20
Pumpkin Seed Oil Pumpkin Seeds Sour Cream	

Starters

Mixed Leaf Salad 	14
Croutons Dressing	
Seasonal Mixed Salad 	16
Beetroot Cottage Cheese Seeds	
Lamb's Lettuce Salad 	19
Bacon Egg Radishes Croutons	
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
Filled with mountain Cheese and dried ham French fries mixed vegetables	
Swiss Beef Sirloin (220 g)	54
Café de Sporz-butter sauce French fries mixed vegetables	
Saddle of Beef	48
root vegetables potatoes broth Horseradish Cream Bone Marrow	
Venison Loin Steak	48
Red Cabbage Lingonberries Pan-Fried Pizokel	
Pasta beef ragout à la bolognese	32
Applesauce Mountain cheese Onions	
Quark-pizokel	29
spinach leaf brown butter tomatoes mountain cheese	
Capuns „Nona Style“	32
Cheese Sauce/Dried Grisons Meat vegetables cubes onion rings	
Vegetarian variation 	29
Vegan variation 	29
Raclette of cheese from Jummi (250g), served in a pan 	34
Boiled potatoes pickles	
Sporzer Herb Sausage ^{from Veal & Pork}	32
Onion Sauce French fries	

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

Vermicelles 18
Vanilla Ice Cream | Whipped Cream | Meringue

Cheesecake 18
Salted Caramel | Plum

Our selection of «Gletsch Balnet» from Surava, Grisons

Ice cream:

Vanilla | Chocolate | Oromaltine | 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

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



Végétarien / vegetarian |



végétalien / vegan

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

20 cl

30 cl

50 cl

Feldschlösschen

4.50

5.50

8

Feldschlösschen Panaché

4.50

5.50

8

Bottle of beer

33 cl

Monsteiner Häusträffel (de blé/Wheat)

50 cl

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

47 cl

5.70

Allegra

77 cl

9.40

Passuger

47 cl

5.70

Passuger

77 cl

9.40



Végétarien / vegetarian



végétalien / vegan

Soft drinks

Fanta, Sprite, Coca-Cola, Cola Zero	5.70
Ice Tea 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 - verberna	
Piz Palü - herbs tea	
Japanese Sencha - green tea	
White Silver Needle - Jasmin	
Red Kiss - fruit tea	
Rooibos Tangerine - Rotbusch	