



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 be at your side for any further information
concerning the menu or wines.*

Enjoy your meal!

**All prices are in Swiss Francs and include 8,1% VAT.
Our service staff will be happy to answer any questions you may have about
allergens and intolerances.**

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 „Sporzer 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



vegetarian | vegan



Autumn - Gnuss

As of 2 persons you can choose your Sharing menu

For starters

Lamb's Lettuce Salad

Bacon / Egg / Radishes / Croutons

Pumpkin Cream Soup

Pumpkin Seed Oil / Pumpkin Seeds / Sour Cream

As Main course

Venison Loin Steak

Red Cabbage / Lingonberries / Pan-Fried Pizokel

Fregola Sarda

Porcini Mushrooms / Chestnuts / Fresh Goat Cheese

Dessert

Vermicelles

Vanilla Ice Cream / Meringue / Whipped Cream

72 Sfr per person



vegetarian | vegan



Snacks

Lenzerheidner Mountain Cheese  18

Fig mustard | pickled vegetables

Roe Deer Salsiz by Hatecke from Scuol 21

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

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

Pumpkin Cream Soup  16/20

Pumpkin Seed Oil | Pumpkin Seeds | Sour Cream

Starters

Mixed Leaf Salad



14

Croûtons | Dressing

Seasonal Mixed Salad



16

Beetroot | Cottage Cheese | Seeds

Lamb's Lettuce Salad



19

Bacon | Egg | Radishes | Croutons

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 32
Applesauce | Mountain cheese | Onions

Quark-pizokel  29
spinach leaf | brown butter | tomatoes | mountain cheese

Raclette Cheese from Jumi, Bern (250g)  34
Boiled potatoes | pickles

+ Small Portion Bündnerfleisch 40 gr. 8

+ Large Portion Bündnerfleisch 80 gr. 16

Capuns „Nona Style“ 32
Dried Grison meat / Cheese Sauce | Vegetable Brunoise | Onion Rings
/ Mountain Cheese

Vegetarian variation  29

Vegan variation  29

Seasonal Variety

Pan-Fried Sea Bream Fillet 48

Pointed Cabbage / Pumpkin Risotto

Venison Loin Steak 48

Red Cabbage / Lingonberries / Pan-Fried Pizokel

Fregola Sarda  34

Porcini Mushrooms / Chestnuts / Fresh Goat Cheese

Sporzer Herb Sausage ^{from Veal & Pork} 32

Onion sauce / Mashed Potatoes

Served in the Fondue Pot

Cheese Fondue

Homemade Mixed



All fondues are served with boiled potatoes and home-made pickled vegetables

Mez e mez "the classic" per person 38

With Truffle per person 48

+ Small Portion Bündnerfleisch 40 gr 8

+ Large Portion Bündnerfleisch 80 gr 16

Vegan



per person 38

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



vegetarian | vegan



Dessert

Caramel custard „the Original“ 14

Whipped cream / "Bretzeli"

Nut cake Sporzer style 18

Caramel / Walnuts / Butter crumble

Vermicelles 18

Vanilla Ice Cream / Whipped Cream / Meringue

Cheesecake 18

Salted Caramel / Plum

Our selection of «Glatzch Balnot» from Surava, Grisons

Ice cream:

Vanilla / Chocolate / Ovomaltine / Eggnog	per scoop	5
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Sorbet:

Strawberry / Lemon	per scoop	5
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served with 2 cl vodka (2 scoops)	15
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Whipped cream	1.5
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Chocolate sauce	5
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Declaration of provenance:

Switzerland – Veal / Beef / Pork / Chicken

France – Sea Bream

Austria – Venison

Switzerland – Bread & Bakery Products

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

Draught 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

Minerafwater

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

Soft drinks

Fanta, Sprite, Coca-Cola, Cola Zero		5.50
Ice tea 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

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	

