

★ ★ ★ ★
LENZERHÖRN
Hotel | Restaurant | Spa & Wellness

Events at Restaurant Heid- Stübli

Valid for groups of
11 persons or more



AlpinTrend

ERWARTEN SIE MEHR.

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WELCOME TO THE HEID-STÜBLI

Dear Guests

Welcome to the Swiss mountains!

In the restaurant Heid-Stübli you experience the warm, rustic and cosy atmosphere of a mountain restaurant together with the culinary specialities of the Swiss mountains and the Italian cuisine! Simply pure enjoyment in atmospheric surroundings with room for up to 120 people.

We wish you a good appetite. It's nice to have you with us!

You can get an even more comprehensive picture of our hotel on our website www.hotel-lenzerhorn.ch – there you will find the latest information.

A handwritten signature in blue ink, appearing to read 'E. Leu', is positioned above the name of the host.

Elias Leu, host
and the Hotel Lenzerhorn Spa & Wellness team



GOOD TO KNOW

Uniform menu for 11 or more people

In order to guarantee our guests a high quality of service, we serve a uniform menu or a selection of 2 starters, main courses and 2 desserts, which you meet in advance (up to 3 days in advance).

Declarations

We of course take into account special nutritional requirements and offer vegetarian alternatives. Please let us know your needs.

Please ask our service team about ingredients that can cause allergies or intolerances.

Vegetarian dishes



1 - eggs / 2 - peanuts / 3 - fish / 4 - cereals containing gluten / 5 - crustaceans / 6 - lupines / 7 - milk / 8 - nuts / 9 - sulphur dioxide and sulphites / 10 - celery / 11 - mustard / 12 - sesame seeds / 13 - soya / 14 - molluscs

Origin of our meat and fish products:

Poultry CH | Tuna GH | Pork CH | Anchovies caught in the wild, Pacific Veal CH | Prawns from aquaculture, VT | Beef CH | Horse CH

Wine service package

Would you like to bring your own wine? We are happy to serve it for a corkage fee of CHF 30.00 per 0.75 l bottle.

Arrival by public transport

Get off in the centre of Lenzerheide ("Lenzerheide Post" stop). Now you cross the road and walk 10 metres towards Chur.

Arrival by car

- Drive along the main road towards Lenzerheide
- You will pass the entrance to Lenzerheide
- Take the first right turn and then immediately turn left – before or after Café Aurora
- Find a parking space in the car park of Hotel Lenzerhorn (limited)

Applicability

The drinks and snacks and set menu suggestions can be booked in the Heid-Stübli for groups of 11 or more. The hotel must be notified of the exact number of people no later than 48 hours in advance.

Terms and conditions

For our terms and conditions and all legal details, please visit www.hotel-lenzerhorn.ch/en/information-for-your-stay/terms-and-conditions/

We are happy to send them to you on request.

Cancellation or withdrawal

If the event is cancelled or reduced in size for reasons for which the organiser is responsible, the organiser undertakes to cover the following costs:

Groups of 11 or more

| | |
|--------------------------------|------------------------|
| Up to 30 days before the event | no charge |
| 29 - 15 days before the event | 50% of the total price |
| 14 - 7 days before the event | 60% of the total price |
| 6 - 0 days before the event | 80% of the total price |
| No-show | full price |

Prices

Prices are in CHF per person and include 7.7% VAT.

HEID STÜBLI SET MENUS

Restaurant Heid-Stübli creates a wonderful and cosy combination of Swiss mountain scenery and traditional Swiss specialities. At the Heid-Stübli you can enjoy the warm atmosphere of a homely mountain inn and the culinary delights of the Swiss mountain world.

Prices are per person in Swiss francs and include 7.7% VAT.

STARTER

SALADS

- | | | | |
|--------------------------|---|--|-------|
| <input type="checkbox"/> | Mixed salad in bowl with our house dressing ^{1/7/9/10/11} |  | 8.50 |
| <input type="checkbox"/> | Lettuce in bowl with our house dressing ^{1/7/9/10/11} |  | 7.50 |
| <input type="checkbox"/> | Caprese ^{7/9} |  | 15.50 |
| | <i>Tomato salad with buffalo Mozzarella, basil and olive oil</i> | | |
| <input type="checkbox"/> | Simple sausage and cheese salad with Grisons-style mountain cheese ^{1/7/10/11} | | 15.50 |

LITTLE PLATTERS

- | | | | |
|--------------------------|--|------|-------|
| <input type="checkbox"/> | Grisons-style platter ^{7/9} | 210g | 34.50 |
| | <i>Bischofsberger meat specialities: Viande des Grisons, Coppa ham, Salsiz sausage, Cured ham, bacon, Grisons-style mountain cheese, classic garnishes</i> | | |
| <input type="checkbox"/> | Viande des Grisons ⁹ | 50g | 15.50 |
| | <i>from Bischofsberger in Churwalden, with classic garnishes</i> | 100g | 31.00 |

SOUPS

- | | | |
|--------------------------|---|---|
| <input type="checkbox"/> | Homemade Grisons-style barley soup ^{4/7/9/10} | 12.50 |
| <input type="checkbox"/> | Cream of tomato soup with fresh basil ^{7/9/10} |  11.50 |

MORE STARTERS

- | | | | |
|--------------------------|---------------------------------------|---|-------|
| <input type="checkbox"/> | Focaccia with rosemary ^{4/8} |  | 11.00 |
| | <i>homemade pizza bread</i> | | |

MAIN COURSE

TYPICAL DELIGHTS FROM GRISONS

- Homemade Capuns ^{1/4/7/9/10}
Chard leaves wrapped around Spätzle dough containing herbs and small chopped pieces of Salsiz sausage or Viande des Grisons,
baked in its sauce and gratinated with mountain cheese 24.50

- Prättigau dumplings ^{1/4/7/8/9/10/11}
spicy meatballs, served with homemade Pizokel pasta and pan-fried Mediterranean vegetables 26.50

- Homemade Pizokel pasta with quark ^{1/4/7/10} 
a speciality pasta product similar to Spätzle noodles from Grisons,
with pan-fried Mediterranean vegetables and gratinated with mountain cheese 22.50

FONDUE CHINOISE AS much AS you like

With veal, beef and pork ^{1/7/9/10/11} 53.50

Served with:

Pearl onions, baby corn, cornichons and pickled mushrooms
Tartar sauce, aioli, BBQ sauce and salsa verde

One or two of the following side dishes:

- French fries
- Rice
- Fried potatoes with bacon

Children between 4 and 11 are welcome to join their parents' eat-as-much-as-you-like Fondue Chinoise. CHF 2.50 per year of age.

CHEESE FONDUE

Classic cheese fondue ^{4/7/9/10} 
served with bread cubes and new potatoes 300g 25.50

With a choice of:

- Dried tomato cubes and shallots ^{4/7/9/10}  + 4.00 p.p.
- fresh herb pesto ^{4/7/8/9/10} + 1.50 p.p.
- bacon and onions ^{4/7/9/10}  + 5.50 p.p.
- Fresh truffle ^{4/7/9/10}  +11.00 p.p.

PIZZA VARIETIES

Experience Italian flair. Our pizza chef makes your pizza with love and fresh to order in our wood oven.

Put together a little pizza main course menu and let your guests choose on the day.

Selection of up to 4 different pizzas:

- Pizza Margherita ^{4/7/9} 
with tomatoes, Mozzarella and fresh basil 16.50
- Pizza Prosciutto e Funghi ^{4/7/9}
with tomatoes, Mozzarella, ham, mushrooms and oregano 19.50
- Pizza Capo ^{4/7/9} 
with tomatoes, Mozzarella, courgette, aubergine, peppers and mushrooms 19.00
- Pizza Bufala ^{4/7/9} 
with tomatoes, buffalo Mozzarella, cherry tomatoes and basil 20.00
- Pizza Mamma Mia ^{4/7/9/10}
with tomatoes, Mozzarella, salami piccante, Mascarpone, rocket, Parmesan 22.50
- Pizza al Tonno ^{3/4/7/9}
with tomatoes, Mozzarella, tuna, onions, capers, oregano and garlic 20.00

DESSERT

HOMEMADE

- Homemade chocolate mousse garnished with fruits ^{1/7/8/9} 14.50
- Homemade crème caramel garnished with whipped cream and fruits ^{1/7} 12.50
- Classic tiramisu garnished with berries and fruits ^{1/4/7/9} 14.50
- Apple strudel served with vanilla ice cream ^{1/4/7/8/9} 13.50

CHILDREN UP TO THE AGE OF 11

Children usually can't manage a whole set meal or have other preferences. You can order from our children's menu on the day or pre-order your set menu as a small portion for children up to 11 years.

Our young guests from 4 to 11 can also share their parents' meal – each additional plate is charged at CHF 3.00.

WINES & OTHER DRINKS

Our large range of beverages includes the most popular soft drinks, fruit juices, aperitifs, spirits, cocktails as well as coffee and tea.

For the table, we serve:

- Mineral water, still and sparkling 6.80 per 50cl bottle
- Mineral water, still and sparkling 9.00 per 77cl bottle

Our restaurant manager recommends the following wines:

White wine

Jeninser Riesling-Silvaner AOC 2018 75cl 63.00
Christian and Francisca Obrecht, Jenins

Pale straw yellow floral note of citrus fruits. Slightly sweet on the palate with a stimulating and juicy freshness and a slight astringency.

Red wine

Moma rosso Rubicone IGT 75cl 52.00
Umberto Cesari, Emilia-Romagna – Italy
A very intense and fruity nose reminiscent of forest berries and raspberries as well as herbs.

In addition to our recommendations, our wine list also features a wide range of additional white and red wines.

RESERVATION & CONTACT

We confirm the following reservation at Restaurant Heid-Stübli:

Last name / name:

Date:

Hour:

Number of adults:

Number of children and age (up to 11 years):

In our group there are guests with an allergy:

- | | |
|----------------------------------|-----------------------|
| <input type="checkbox"/> Gluten | No. of persons: |
| <input type="checkbox"/> Lactose | No. of persons: |
| <input type="checkbox"/> | No. of persons: |

Our menu selection:

Starter

Main course

Dessert

.....
Date

.....
Guest signature

Settlement

Hotel Lenzerhorn prepares a total invoice in Swiss francs for its services. Please let us know if you require a different type of invoice.

Your billing address:

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CONTACT

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