

Dear guests

We are pleased to welcome you in our restaurant  
and wish you a pleasant stay.

Our dishes are prepared fresh every day  
with lots of passion and love of detail.

We choose seasonal products and  
whenever possible our ingredients are from the Grisons area.  
Enjoy your meal!

Slobodan Veljkovic, restaurant manager and team

**Opening hours**

daily from 8.30 a.m.

**For reservation**

Phone: +41 81 356 20 39

Email: [portalrestaurant@pradaschier.ch](mailto:portalrestaurant@pradaschier.ch)

Our service team will inform you about ingredients  
that can trigger allergies or intolerances.

**ORIGIN OF OUR MEAT AND FISH PRODUCTS**

Beef from Switzerland

Veal from Switzerland

Pork from Switzerland

Poultry from Switzerland

Fish and seafood from Switzerland, Norway and Vietnam (MSC, FOS and ASC certified)

Welcome

	small	normal
Green leaf salad	6.50	9.00
Mixed salad	8.50	12.50
Lamb's lettuce served with egg und roasted bacon		15.50
Soup of the day		8.50
Homemade Grisons barley soup		12.50
Pumpkin cream soup served with pumpkin seed oil, pumpkin seeds and cream		11.50

# Salads

# Soups

	small	normal
Goat cream cheese served with honey bacon on beetroot	14.50	18.50
Beef tartare «Portal» served with toast and butter	22.50	26.50

# Starters

Salsiz with Grisons pear bread Salsiz is an air-cured raw sausage made of beef, pork and bacon and is eaten cold	12.50
Grisons mountain cheese (130g) with Grisons pear bread	14.00
Portal Grisons platter Grisons air dried beef, Salsiz, air dried ham and Grisons mountain cheese served with Grisons pear bread and butter	27.50
Sandwich with ham, salami or Grisons mountain cheese	8.00
Sandwich with Grisons air dried beef	9.00

For the small  
appetite

Homemade bacon dumplings in cream sauce gratinated with cheese	22.50
Homemade vegetable dumpling in tomato sauce gratinated with cheese	19.50
Homemade mushroom dumplings in mushroom cream sauce gratinated with cheese	20.50
Homemade cheese dumplings in cheese cream sauce gratinated with cheese	21.50
Homemade savoy cabbage dumplings with bacon in cream sauce gratinated with cheese	23.50

# Dumplings

	small	normal
Pork Cordon Bleu filled with ham and Grisons mountain cheese served with French fries and seasonal vegetables		29.50
Breaded pork cutlet served with French fries and seasonal vegetables	19.50	25.50
Pan of Spaetzle served with strips of chicken breast, peppers and white mushrooms in a paprika cream sauce	24.50	28.50
Fillet of pork in a coat of bacon with mushroom cream sauce served with Spaetzle and seasonal vegetables	22.50	26.50
Beef burger with homemade BBQ sauce, cabbage leaf salad, bacon and cheese served with crispy Country Fries		24.50
Homemade Capuns with meat or vegetarian Dumpling dough with smoked meat rolled in mangold leaves and baked with cheese also available for vegetarians	18.50	22.50
Roasted fillet of salmon trout served with Pilau rice, seasonal vegetables also available for vegetarians		32.50

# Main courses

