

Dear Pradaschier guest,

We are delighted to
welcome you and spoil you with our culinary delights,
and we wish you a pleasant stay.

We hope you will enjoy our many delicious dishes,
which we have prepared with love and attention
using seasonal and regional products whenever possible.

Bon appetit!

Slobodan Veljkovic, restaurant manager, and the Pradaschier team

Opening hours

daily from 9.30 a.m. to 4.00 p.m.
29.06. – 01.09.2019: already from 09.00 a.m

To make a reservation, call:

T +41 81 356 21 77
bergrestaurant@pradaschier.ch

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

Origin of our meat and fish products

Beef, veal, pork and poultry from Switzerland
Fish & seafood from Switzerland, Norway and Vietnam (MSC, FOS and ASC certified)

All prices are quoted in Swiss francs (CHF) and include VAT

>Welcome!

**Mountain breakfast
served until 11am**

One freshly baked croissant
and one bread roll with butter, jam and a meat platter
with ham, salami and cheese
Served with a breakfast drink 16.50

Eggs

Soft-boiled 3-minute egg or hard-boiled egg 2.50

Two fried eggs 5.00

Two fried eggs with bacon or ham 8.50

2-egg scrambled eggs 5.00

2-egg scrambled eggs, ham or bacon 8.50

Portions of cheese and meat

Alpine cheese 5.50

Ham 5.00

Salami 5.00

Viande des Grisons or Black Forest ham 8.00

Breakfast

Green salad fresh crispy leaf salads		9.00
Mixed salad seasonal salad creation		12.50
“Sledger” salad Iceberg lettuce, Viande des Grisons and Parmesan,, with a balsamic and honey vinaigrette		19.50
“Shepherd’s” salad Potato salad with bacon and farmer’s ham on a bed of mixed salad		18.50
Tuna salad with chillies, onions, pickled gherkins and egg	14.50	18.50
Cervelat sausage and Alp cheese salad on its own		16.00
Cervelat sausage and Alp cheese salad with garnish		20.00
Cervelat sausage salad on its own		13.00
Cervelat sausage salad with garnish		17.00
Soup of the day		8.50
Grisons-style barley soup with homemade sausage		12.50 + 5.00
Orange and carrot cream		10.50

Salads & Soups

Grisons-style Salsiz sausage with Grisons-style pear bread	12.50
Parpan-style Alpine cheese with Grisons-style pear bread	14.00
Pradaschier Grisons-style platter Viande des Grisons, country bacon, Salsiz sausage, Parpan-style Alpine cheese, Grisons-style pear bread and butter	27.50
Sandwiches with ham, salami or Parpan-style Alpine cheese	8.00
with Viande des Grisons	9.00

Cold snacks

	small	large
Pradaschier giant pork schnitzel served with French fries and seasonal vegetables or as a fitness platter	19.50	25.50
Tomahawk pork steak (350g) served with homemade herb butter, Rösti croquettes and seasonal vegetables or as a fitness platter		30.50
Juicy chicken wings served with French frie		20.50
“Sledge” beef burger with bacon, coleslaw, cheese and onions served with French fries		24.50
Open cheese sandwich with ham, cheese and fried egg	14.50	18.50
Chicken Nuggets served with French fries		20.50
Portion of French fries	7.00	10.50

Main courses

Pork cordon bleu (300g) stuffed with boiled ham and Parpan-style mountain cheese served with French fries and seasonal vegetables	29.50
Pork mountain cordon bleu (300g) stuffed with Black Forest ham, Parpan-style mountain cheese and onions served with French fries and seasonal vegetables	30.50
Grisons-style pork cordon bleu (300g) stuffed with cured ham, Parpan-style mountain cheese and Capuns served with French fries and seasonal vegetables	32.50
Alpine pork cordon bleu (300g) stuffed with Salsiz sausage and Gorgonzola served with French fries and seasonal vegetables	33.50
Chicken cordon bleu stuffed with boiled ham and Parpan-style mountain cheese served with French fries and seasonal vegetables	27.50

Cordon bleu

	small	large
Capuns Sursilvans	18.50	22.50
Vegetable Capuns	18.50	22.50
with cheese au gratin and fried egg		
Rösti potatoes with bacon		20.50
with cheese au gratin and fried egg		
Vegetable rösti		20.50
with vegetables of the day and onions		
with cheese au gratin and fried egg		

Simple and good – with family or friends!

Pot of beef mince and Hörnli noodles
served with a bowl of salad

per Person CHF 19.50
for 2 people or more

always good

Fresh children's salad picked by Papagallo & Gollo	6.50
Meat balls with Hörnli noodles and seasonal vegetables	14.00
Gollo's Spaghetti	12.80
with Bolognese sauce	10.00
with tomato sauce	
Chicken gold nuggets with French fries	12.80
Papagallo's schnitzel with French fries	12.80
Small portion of French fries	7.00

«Papagallo & Gollo» in Churwalden

I bi dr Papagallo, bi e Papagei, Papagei. Mi Fründ isch dr Gollo, Gollo. Am liebste hani Gschichtli, Gschichtli. Bi mängisch chli e fräche, fräche, de seit Gollo: Hüb dr Schnabu, hüb dr Schnabu! Papagallo, Papagallo!

In the latest Papagallo & Gollo book, “Quer dür d'Schwiiz”, the two adventurers make a stopover on the Pradaschier adventure mountain in Churwalden, where they go sledding and visit a rope course.

New giant ball run

In October 2018, the Roger Federer Foundation gave the children of Churwalden a giant ball run as a gift. There are only 20 of them in the world. And one of them is now in our restaurant entrance area. The ball run has 14 exciting mechanisms that the children can pull and push. The Boccia balls used for this can roll as far as 145 metres. The ball run can be used free of charge.



Children's



Nut croissant	4.00
Homemade fruit cake with crumble	7.50
Apple strudel with vanilla sauce	9.50

Please see our ice cream menu for many different ice cream varieties.

Desserts