

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 8.30 a.m. to 4.30 p.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 from Switzerland

Veal from Switzerland

Pork from Switzerland

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!

The mountain breakfast is served until 11.00 o'clock.

Croissant and bread rolls with butter and jam
served with ham, salami and cheese
as well a breakfast drink of your choice 16.50

Eggs

3-minutes or hard-boiled egg 2.50

2 fried eggs 5.00

2 fried eggs with bacon or ham 8.50

Scrambled eggs with 2 eggs 5.00

Scrambled eggs with 2 eggs with bacon or ham 8.50

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	9.00
Mixed salad	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
Cervelat sausage and Alp cheese salad on its own	15.50
Cervelat sausage and Alp cheese salad with garnish	19.50
Cervelat sausage salad on its own	13.50
Cervelat sausage salad with garnish	17.50
Soup of the day	8.50
Grisons-style barley soup with homemade sausage	12.50 + 5.00

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

Our tip – „après-ski & sledding“ from 15.00 o’clock

Bündnerplättli, either a Prosecco, beer or a Schnaps,
then toboggan fun into the valley!

per person CHF 35.00
including free ski transport

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 toast 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	29.50
Pork mountain cordon bleu (300g) stuffed with Black Forest ham, Parpan-style mountain cheese and onions	30.50
Grisons-style pork cordon bleu (300g) stuffed with cured ham, Parpan-style mountain cheese and Capuns	32.50
Chicken cordon bleu stuffed with boiled ham and Parpan-style mountain cheese	27.50

Our cordon bleu specialties are served with French fries and vegetables.

Cordon bleu

	small	large
Capuns Sursilvans	18.50	22.50
Veggie Capuns	18.50	22.50
Rösti potatoes with bacon and onions with cheese au gratin and fried egg		20.50
Veggie-Rösti potatoes with vegetables of the day and onions with cheese au gratin and fried egg		20.50
Buura Pizokel pasta with dried meat and fried onions		22.50
Huus Pizokel pasta with vegetables and fried onions		19.50

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: Häb dr Schnabu, häb 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