

Dear Restaurant Portal guest,

We are very happy  
To be able to spoil you with culinary delights  
and wish you a pleasant stay.  
Enjoy our diverse delicacies,  
with a lot of care and love and, if possible,  
prepared with seasonal and regional products.

"An Guata" wish you  
Slobodan Veljkovic, Operations Manager and the Portal Team

**Opening hours**  
daily from 08.00 a.m.

**hot & cold cuisine**  
from 11.30 a.m. to 9.00 p.m.

**Reservations at:**  
Phone: +41 81 356 20 39  
E-mail: [portalrestaurant@pradaschier.ch](mailto:portalrestaurant@pradaschier.ch)

**Vegetarian dishes**

1 - Eggs / 2 - Peanuts / 3 - Fish / 4 - Cereals containing gluten / 5 - Crustaceans / 6 - Lupins /  
7 - Milk / 8 - Nuts / 9 - Sulphur dioxide and sulphites / 10 - Celery / 11 - Mustard /  
12 - Sesame seeds / 13 - Soy / 14 - Molluscs

Our service team will be happy to inform you about ingredients that could cause  
allergies or intolerances.

**Origin of our meat and fish products**

Beef from Switzerland/Australia  
Veal from Switzerland  
Pork from Switzerland  
Poultry from Switzerland  
Fish and seafood from Switzerland, Norway and Vietnam (MSC, FOS and ASC certified)

All prices are in Swiss Francs (CHF) incl. VAT.

**Welcome!**

	small	large
Crispy fresh leaf salads <sup>4,7,10,11</sup>	7.50	9.50
Mixed salad <sup>4,7,10,11</sup>	9.50	13.50
Lamb's lettuce <sup>1,7,11</sup> with crispy bacon and boiled egg		16.50
<b>Homemade dressing French, Italian, balsamic?</b>		
Homemade pumpkin cream soup <sup>1,4</sup> on cream topping with pumpkin seed oil and roasted pumpkin seeds		13.50
Tom Kha Gai <sup>4,7,10</sup> Thai Chicken Soup (Spicy) with coconut milk, ginger, lemongrass, kaffir leaves and chili peppers		14.50

# Salads

# Soups

	small	large
Goat cream cheese <sup>4,7</sup> served with honey bacon on a bed of lettuce	16.50	20.50
Beef tartare «Portal» <sup>4,7,11</sup> served with toast and butter	27.50	32.50
Carpaccio di Manzo <sup>4,7,10</sup> Wafer-thin sliced beef fillet with rocket, Grano Padano Pine nuts and lemon	23.50	27.50

# Starters

	small	large
Breaded pork schnitzel <sup>1,4</sup> with french fries and vegetable garnish	22.50	27.50
Pork cordon bleu <sup>1,4</sup> filled with ham and mountain cheese with french fries and vegetable garnish		32.50
Juicy chicken breast <sup>4,7</sup> in a country smoked ham coat stuffed with Scarmorza and dried tomatoes with herb risotto		29.50
"Kügelibahn Burger" of beef <sup>1,4</sup> with homemade BBQ sauce, Coleslaw, onions, bacon and cheese with french fries		26.50
Veal liver <sup>4</sup> Sliced calf's liver fried in butter with onions and garlic on herb jus served with hash browns		39.50
Veal slices "Zurich style" <sup>4,7</sup> served with hash browns		44.50
Homemade Capuns Sursilvans <sup>1,4,7</sup> vegetarian or with meat	21.50	25.50

# Main courses

Fresh children's salad <sup>7</sup> picked by Papagallo & Gollo	6.50	
Fish sticks with rice <sup>1,3,4,7</sup> freshly fished by Papagallo & Gollo	14.00	
Gollo's Spaghetti	with Bolognese sauce <sup>4,10</sup> with tomato sauce	14.80 12.00
Chicken gold nuggets with french fries	14.80	
Papagallo's schnitzel with french fries	14.80	
Small portion of french fries	8.00	

#### «Papagallo & Gollo» in Churwalden

*I bi dr Papagallo, bi e parrot, parrot. Mi Fründ isch dr Gollo, Gollo. Preferably hani Gschichtli, Gschichtli. Bi mängisch chli e fräche, fräche, de seit Gollo: Häb dr Schnabu, häb dr Schnabu! Papagallo, Papagallo!*

In Papagallo & Gollo's latest book, "Quer dür d'Schwiiz", the two adventurers also make a stopover on the Pradaschier adventure mountain in Churwalden, including tobogganing and a rope park.

#### New giant marble run

In October 2018, the Roger Federer Foundation donated a giant marble run to the children of Churwalden. There are only 20 such marble runs in the world. One of them is now available on our restaurant portal. The marble run has 14 exciting support mechanisms on which the children can crank, pull and push. The bocce balls used for this purpose can roll a total distance of 145 meters. The use is free of charge.



# Children



Homemade nut croissants	4.50
Homemade fruit cake with crumble with cream	8.50 1.50
Apple strudel with vanilla sauce with cream	13.50 12.50
Chocolate cake with vanilla ice cream	14.50
Affogato al caffè Espresso with vanilla ice cream	8.50
Coupe Denmark	13.50
Cafeglaze	13.50
Hot Berry	14.50
Caramello	13.50
Chokobello	13.50
Billy Smarties	7.50
Dinos Mugs	7.50
<b>Our different types of ice cream</b>	
Vanilla, Mocha, Lemon Strawberry Caramel Mango Chocolate Stracciatella Blood Orange	
1 scoop of ice cream from our own production with cream	3.50 +1.50

# Desserts