Dear Pradaschier Guest

We are very pleased,
to welcome you and spoil you with our culinary delights.
Enjoy our varied delicacies,
prepared with care and love and, where possible
with seasonal and regional products.

"En Guata" wishes you Slobodan Veljkovic, Operations Manager and the Pradaschier Team

Opening hours

daily 09.30 - 17.00

Reservations under

+41 81 356 21 77 bergrestaurant@pradaschier.ch

About ingredients that could trigger allergies or intolerances, our service team will be happy to inform you.

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

Origin of our meat and fish products

Beef from Switzerland
Veal from Switzerland
Pork from Switzerland
Poultry from Switzerland
Bread from Switzerland/Austria
Fish & Seafood from Switzerland, Norway and Vietnam (MSC, FOS and ASC certified)

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

Welcome

We are happy to serve you the mountain breakfast until 10.30 a.m.

An oven-fresh croissant and a bread roll with butter and jam, and a meat platter with ham, salami and cheese served with a breakfast drink of your choice	19.50
Eggs	
3-minute or hard-boiled egg	3.50
Two fried eggs	6.00
Two fried eggs with bacon or ham	9.50
Scrambled eggs with two eggs	6.50
Scrambled eggs with two eggs, ham or bacon	9.50
Cheese and meat in portions	
Alpine cheese	6.50
Ham	6.00
Salami	6.00
Grisons meat or Black Forest ham	9.00
Additional plate for sharing dishes	+ 2.50
In the event that fewer dishes are ordered than there are guests at the table	e, we take

the liberty of charging a fee for the additional plate to cover any additional costs incurred

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Fresh leaf salads 1,7,11	9.50
Mixed salads 4,7,11	13.50
Homemade dressing French, Italian, Balsamic?	
«Toboggan salad» Iceberg lettuce, Grisons meat and parmesan, balsamic honey vinaigrette 1,4,7	20.50
Classic Caesar salad Romaine & iceberg lettuce, croutons, parmesan, cherry tomatoes chicken breast strips, bacon and Caesar dressing 1,3,4,11	29.50
Sausage and cheese salad garnished 1,4,7	20.50
Soup of the day 4,7	9.50
Homemade Grisons barley soup with house sausage 4,7,10	13.50 + 5.00
Tom Kha Gai Spicy Thai chicken soup with coconut milk, ginger, chili, lemongrass and kaffir leaves	14.50
Additional plate for sharing food In the event that fewer dishes are ordered than there are guests at the tathe liberty of charging a fee for the additional plate to cover any additional plate.	-

Salads & Soups

Grisons Salsiz with Grisons pear bread and butter	14.50
Alpine Cheese (130g) with Grisons pear bread and butter	15.50
"Pradiplättli" dried meat, Black Forest ham, farmer's bacon, Salsiz, alpine cheese, Grisons pear bread and butter	32.50
Sandwiches	
with ham, salami or alpine cheese	8.50
with dried meat	9.50

Additional plate for sharing food

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+ 2.50

	small	large
Pradaschier Giant Pork Schnitzel (200g) served with french fries and seasonal vegetables or as a fitness plate 1,4,7	22.50	27.50
Pork cordon bleu (300g) filled with with cooked ham and alpine cheese served with french fries and vegetables 1,4,7		32.50
Juicy chicken wings served with french fries and chicken wing sauce 4,7		22.50
«Schlitten-Burger» of beef with bacon, coleslaw, onion and cheese with french fries 1,4,7,11		26.50
Chicken Nuggets with french fries 1,4		22.50
French fries 4		11.50

Main

Additional plate for sharing food

+ 2.50

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	Small	large
Capuns Sursilvans 1,4,7	20.50	26.50
Spring rolls with chicken meat served with salad and sweet chili sauce 1,4,7,10		25.50
Gypsy skewer (180g) served with homemade herb butter Rösti croquettes and vegetables 4,7		32.50

Additional plate for sharing food

+ 2.50

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	Small	large
Vegi Capuns Sursilvans 1,4,7	20.50	26.50
"Vegi Crispy Chickeriki Burger" with homemade BBQ-sauce, coleslaw, onion and cheese with french fries 4,10,11,12,13		26.50
Vegi Schnitzel served with rösti croquettes and vegetables 4,10,11		25.50
Spring rolls with vegetables served with salad and sweet chili sauce 1,4,7,10		24.50
Spaghetti Pesto Rosso 2,4,7		22.50

Additional plate for sharing food

+ 2.50

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Fresh children's salad picked by Papagallo & Gollo		6.50
Gollo's Spaghetti	with Bolognese sauce with tomato sauce	14.80 12.00
	with tomato sauce	12.00
Chicken nuggets with french fries		14.80
Papagallo's Schnitzel with french fries		14.80
Wienerli with french fries		13.80
Small portion of french fries		7.50

«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 book by Papagallo & Gollo "Quer dür d'Schwiiz", the two adventurers also make a stopover on the Pradaschier adventure mountainin 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 tracks in the world. Now there is one of them at our restaurant Portal. The marble run has 14 exciting conveyor mechanisms on which the children can crank, pull and push. The boccia balls used for this can roll a total distance of 145 meters. The use is free of charge.

Additional plate for sharing food

+2.50

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Children



Nut croissant	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 +1.5

Desserts

Additional plate for sharing food

+ 2.50

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Dear guests

Under the AlpinTrend Group's credo "Expect more", the idea of homemade ice cream was born.

For you, as our guest, only the best is good enough!
Glacella is produced at the Posthotel Valbella for all AlpinTrend establishments.
Glacella da Valbella is experienced and lived - homemade and made exclusively with Swiss milk from the region.



Blood Orange	Citro	Mocha
Mango	Caramel	Strawberry
Chocolate	Stracciatella	Vanilla

Cream

	Mini	Normal
Coupe Denmark with vanilla ice cream, chocolate sauce and cream	10.50	13.50
Hot Berry with vanilla ice cream, berries and whipped cream	10.50	14.50
Le Colonel with vodka and lemon ice cream	10.50	14.50
Fruit cup with mango ice cream, lemon ice cream and fruit salad	10.50	13.50
Chocobello with chocolate ice cream, vanilla ice cream, chocolate sauce and cream	10.50	13.50
Iced coffee with chocolate ice cream, café sauce and cream	10.50	13.50
Caramello with caramel ice cream, vanilla ice cream, caramel sauce and cream	10.50	13.50
Rodler Coupe 5 scoops of your choice, fruit and cream		19.50

Coupes

Frappé Flavor of your choice Dino´s Vanilla ice cream with chocolate sauce Billy Smarty Vanilla ice cream with Smarties