

THE BASEMENT MENU

STARTER

CHF

- Herb salad | marinated barley | pickled root vegetables | house dressing 21
- Braised Grisons beetroot | sunflower seed pesto | homemade plant-based ricotta 23
- Winter lamb's lettuce salad | garlic croutons | Albula potato dressing
optionally served with chopped egg and roasted Buure bacon 19
- Pickled Lostallo salmon | Ruchbrot (Swiss brown bread) | Arosa sour cream with chives 27

SOUPS

CHF

- Grisons pumpkin soup | roasted hemp from Tschierschen | hemp oil 16
- Organic chestnut soup with Schanfigg chestnuts | chestnut-bread croutons 16

INTERMEDIATE COURSES

CHF

- Rösti with potatoes from organic farm La Sorts in Filisur village | sautéed mushrooms 25
- Grison wild garlic risotto | pickled Swiss cherry tomatoes 27

PASTA

CHF

- Trüffelhörnli Express (Swiss macaroni with truffle) | flambéed Grisons apple 26
- Plant-based spaghetti from Thusis | roasted Grison white cabbage | saffron | garlic | chilli 24

ENTRÉES

CHF

- 'Gersten Hacktätschli' (barley fritters) | spicy tomato sauce | celery puree | roasted walnuts 31
- Grisons meat dumplings made from organic free-range Arosa beef | shallot jam | fried onions | parsley-potato mash 36

SPECIALS

CHF

- Daily changing selection of meat from organic mountain farm Lütscher in Arosa. Please take a look at our chalkboard.
- Grisons veal cordon bleu from family-run butcher Metzgerei Mark in Prättigau | Grisons cured ham | cheese from Alp Maran | cranberries 45
- Swiss char | Arosa hay sauce 39

SELECTION OF SIDE PLATES

CHF 9 per plate

- Trüffelhörnli (Swiss macaroni with truffle)
- Arosa curd Pizokel (Swiss buckwheat Spätzle)
- Rösti with potatoes from organic farm La Sorts in Filisur village
- Organic Grisons fries 22
- Grilled winter vegetables 22
- Sautéed winter spinach 22

CHEESE

CHF

- Recent Arosa alpine cheese | dried fruit bread from Arosa | Nuts | homemade chutney 19

DESSERT

CHF

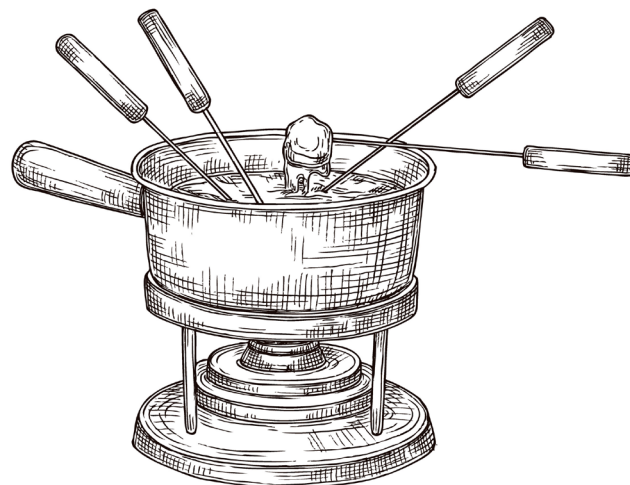
- Homemade apple strudel | plant-based vanilla sauce or Arosa 'fior di latte' ice cream 18
- Tschuggen nut cake | spiced pearl | pear sorbet 16
- Chocolate mousse from the milk churn | sea buckthorn sauce 15

➤➤ MORE DETAILS ABOUT OUR PLANT-BASED MOVING MOUNTAINS-PROGRAM CAN BE FOUND ON THE NEXT PAGE.

WE SERVE CHEESE FONDUE FROM THE MARAN ALPINE DAIRY EVERY THURSDAY. THE FONDUE IS ACCOMPANIED BY FRESH HOMEMADE BREAD.

FONDUE

	CHF
• Cheese Fondue classic	32
• Cheese fondue with porcini mushrooms and Arosa mountain thyme	37
• Cheese fondue with truffle and champagne	39
• Plant-based Fondue Natur from New Roots	32
• Plant-based fondue from New Roots with porcini mushrooms and Arosa mountain thyme	37
• Plant-based Fondue von New Roots with truffle and champagne	39



The moving mountains program of The Tschuggen Collection is based on five pillars to offer our guests a healthy stay full of joy:

Move, Play, Nourish, Rest, Give.

Moving Mountains dishes rely on the latest developments in nutritional research. Ingredients related to the region, tasty, wholesome, nutritious and easily digestible – purely plant-based (with options) and rich in taste and flavour. Look for this symbol:

Declaration of origin

Veal: Switzerland / Beef: Switzerland /

Salmon & Char: Switzerland

We value our nature, therefore animal welfare and sustainable fishery are highly important to us.

Our kitchen team assists you concerning questions about allergenic substances.

All prices are in Swiss francs and inclusive VAT.