



Das Leben ist bezaubernd.
Man muss es nur
durch die richtige Brille sehen.

-Alexandre Dumas-

Für den Jugendschutz:

Das Gesetz verbietet den Verkauf von
Wein, Bier und Apfelwein an unter 16-Jährige &
Spirituosen, Aperitifs und Alcopops an unter 18-Jährige

Das Personal darf einen Ausweis verlangen.



MOVING
MOUNTAINS


Das Moving Mountains Programm der Tschuggen Hotel Collection beruht auf fünf Säulen, um unseren Gästen einen gesunden Aufenthalt voller Freude zu bieten:


Move Play Nourish Give Rest

The Tschuggen Hotel Group's Moving Mountains program draws on five pillars to ensure a healthy and joyous stay for our guests:

Move Play Nourish Give Rest

Moving Mountains Gerichte stützen sich auf jüngste Erkenntnisse der Ernährungswissenschaft. Die Zutaten dafür sind überwiegend pflanzenbasiert und enthalten vollwertigen Zucker und Vollkorn, anstelle von raffiniertem Zucker und Weissmehl.

Nährhaft, leicht verdaulich, auf die Region bezogen – und doch diktieren Geschmack und Aromen jede Mahlzeit. Halten Sie Ausschau nach folgendem Symbol: 

Moving Mountains dishes are backed by the latest findings in nutritional science. The ingredients are mostly plant-based and contain whole sugars and whole grains, instead of refined sugar and white flour. Nutritious, easy to digest and locally sourced - yet taste and flavours govern every decision. Look out for the following symbol: 

CHF 22

Moving Mountains Cocktail



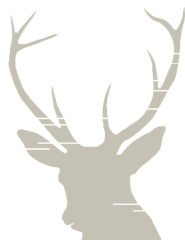
Lillet Blanc, Swiss Mountain Tonic, Birne,
Zimt, Orange, Thymian

CHF 15

Virgin Moving Mountains Cocktail



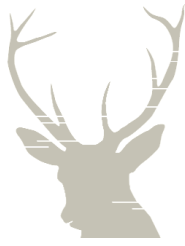
Ingwer, Honig, Swiss Mountain Soda, Zitrone,
Apfelsaft, Rosmarin
(heiss oder kalt))



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| Whisky Single Malt, Blended & American | 11-13 |
| Cognac & Armagnac | 14 |
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| Rum | 17-18 |
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| Grappa | 20 |
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| Tapas | 33 |



“Us da Schwizz”



“Arosa Biere” 33 cl CHF

| | | |
|---------------------------|--|---|
| Arosa Sunna | | 9 |
| 1800 IPA – India Pale Ale | | 9 |
| Kirchlibräu - Klosterbräu | | 9 |

“Whisky vo da” 4 cl

| | | |
|-------------------------|------|----|
| Arosa Weisshorn Whisky | 48 % | 30 |
| Goldwaescher Rye Whisky | 43 % | 18 |

“En`Schnäps us Maienfeld” 4 cl

| | | |
|--------|------|----|
| Rötali | 27 % | 14 |
|--------|------|----|

2 cl

| | | |
|-----------------------|--------|----|
| Vieille Prune Reserve | 38,5 % | 16 |
|-----------------------|--------|----|

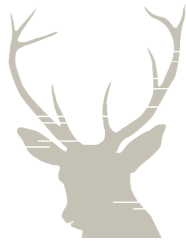
“Schwiizär Gin” 4 cl

| | | |
|-------------------------|------|----|
| Breil Pur | 43 % | 20 |
| Breil Sloe Gin | 30 % | 22 |
| The Red London Dry | 43 % | 20 |
| Deux Freres Dry | 43 % | 22 |
| Züri Gin Winter Edition | 45 % | 20 |

“Malix us de Allegra Quelle in Malix”

Swiss Mountain Spring 20 cl CHF

| | | |
|--------------------------|--|---|
| Classic Tonic | | 7 |
| Zero Tonic | | 7 |
| Ginger & Lemongras Tonic | | 7 |
| Bitter Lemon | | 7 |
| Ginger Ale | | 7 |
| Salty Grapefruit | | 7 |
| Red Berry | | 7 |



Tschuggen Collection Signature Cocktails



CHF 22

Entdecken Sie die Vielfalt unserer Häuser
mit den Signature Cocktails der Tschuggen Hotel
Group.

Blackberry

Tschuggen Grand Hotel

Louis Roederer Champagner, Vodka,
Chambord, Brombeeren,
Himbeeren, Limettensaft, Vanille

„Ein beerenstarker Aperitif mit Sparkle“

Pear Cranberry Ginger Mule

Valsana Hotel Arosa

Vodka, Birnensaft, Cranberrysaft, Ginger Beer,
Limettensaft, Rosmarin

„Der perfekte Drink für kühle Tage – und im Ohr das
knisternde Holz des offenen Feuers „

Apple Pie in the Sky

Carlton Hotel

Louis Roederer Champagner, naturtrüber Apfelsaft,
Honig, Zimt Schnaps

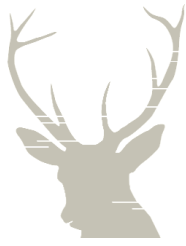
„Ein leicht prickelnder Cocktail - mit dem Duft von
Winter
und Wärme“

Remember Eden

Hotel Eden Roc

Gin Mare, roter Portwein, Antica Formula,
Rosmarin, Orangenzeste

„Der Name sagt schon alles – erinnern Sie sich mit
diesem
Cocktail an das Paradies!“



Schaumwein



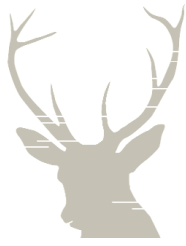
| Champagner | 10 cl | CHF |
|-------------------|-------|-----|
| Louis Roederer | | |
| Brut Collection | | 24 |
| Rosé | | 28 |
| Blanc de Blancs | | 31 |

Schaumweine

| | | |
|---|--|----|
| Obrecht Brut | | 14 |
| Francisca & Christian Obrecht, Graubünden, Schweiz | | |
| Sergio Prosecco | | 11 |
| Mionetto, Veneto, Italien | | |

Alkoholfreier Schaumwein

| | | |
|--|--|----|
| Kolonne Null | | |
| Cuvée Blanc No.1 - Prickelnd Deutschland - Berlin | | 11 |



Tschuggen Stars



CHF 22

Tschuggen Spritz

Weisswein, Passionsfruchtlikör, Soda, Erdbeeren,
Minze

Tschuggen Spezial

Gin, Campari, Triple Sec, Champagner, Orangensaft

Lemongras Gimlet

Gin, Zitronengrassirup, Limettensaft

Thyme Tonic

Gin, Thymiansirup, Limettensaft,
Swiss Mountain Tonic

Elderflower Passion

Vodka, Prosecco, Passionsfruchtlikör,
Holundersirup, Zitrone, Thymian

Pernod Mint

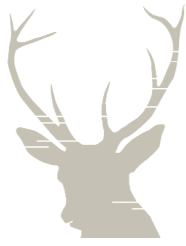
Pernod, Ananassaft, Zitronensaft,
Holundersirup, Minze

Arosa Sling

Calvados, Cointreau, St. Germain,
Lemongras & Ginger Tonic, Limette

Endless Summer

Vodka, Maracujasaft, Pfirsichbitter,
Ginger Beer



Pre - Dinner



CHF 22

Oaxaca Sun

Mezcal, Orangensaft, Limettensaft, Agavensaft,
Bitterorangenlikör, Orangenzeste

Memphis Mule

Rye Whiskey, Zitronensaft, Ingwersirup, Angostura,
Soda fill

Cosmopolitan 1934

Gin, Himbeerpüree, Cointreau, Limettensaft

Bellini

Champagner, Pfirsich

Martinez

Old Tom Gin, Vermouth Rosso, Maraschino

Spanish Sahara

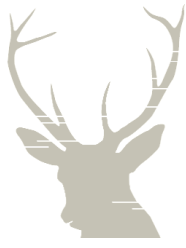
Brandy, Sherry, Licor 43, Orangensaft

White Negroni

Gin Mare, Lillet blanc, Weisser Portwein
Grapefruit Bitters

Last word

Roku Gin, Chartreuse jaune, Holundersirup,
Zitronensaft



Tequila & Mezcal



CHF 22

Tequila Roller

Tequila, roter Portwein, Aperol

Tommy's Margarita

Tequila, Limettensaft, Agavensaft

Tango Rita Mango

Tequila, Cointreau, Limettensaft, Mangosaft,
Orangensaft, Chili

Penecilina

Mezcal, Laphroaig, Ingwer, Honig, Zitronensaft

El Camino

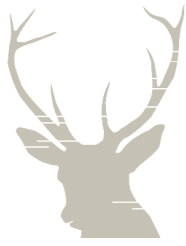
Mezcal, Rye Whisky, Bénédictine,
Peychauds Bitter

Scorpion Reef

Mezcal, Rum, Ananassaft, Zitronensaft,
Mandelsirup, Chocolate Bitter

French Mexican

Tequila Reposado, Mezcal, roter Vermouth,
Cointreau, Angostura Bitter, Orange Bitter



After Dinner



CHF 22

The Ginger Cooler

Gin, Grapefruitsaft, Ingwer, Zuckersirup, Soda

Prune Coffee

Vielle Prune, Sambuca, Kahlua, Kardamon

Espresso Martini

Vodka, Kahlua, Baileys, Espresso

Puesta de Pera

Williamsbrand, Tequila Reposado, Zitronensaft,
Eiweiss, Vanillesirup

Appenzeller Orange

Appenzeller Bitter, Cointreau, Zitronensaft,
Zuckersirup, Minze

Black Forest Snow

Röteli, Tia Maria, Crème de Cacao,
Kirschschaft, Rahm

Roasted Peach Bourbon

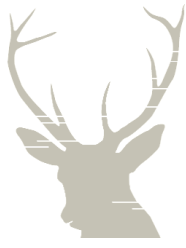
Bourbon, Pfirsichlikör, Ginger Ale, Honig, Thymian

Sweet Sunset

Vodka, Licor 43, Chambord, Maracujasaft,
Cranberrysaft, Brombeeren

9 Crimes

Rye Whisky, Grand Manier, Creme de Cacao,
Limette



Alkoholfreie Cocktails



CHF 15

Berry Smash

Himbeerpüree, Brombeeren, Vanillesirup,
Cranberrysaft, Traubensaft, Limettensaft

Well Being

Pfirsichsaft, Maracujasaft, Ingwer, Limette

Vital Spa

Grapefruitsaft, Zitronensaft, Holundersirup,
Zitronenlimonade, Gurke

Mountain Walk

Bergkräutertee, Maracujasaft, Limettensaft, Soda

Aperolcuja

Italian Spritz, Cuvée Blanc No.1, Maracujasaft,
Soda

Virgin Sours

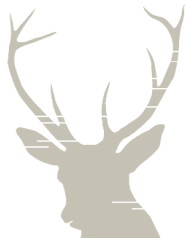
Aperol, Rooibos **oder** Amaretto

Amelia's Saurer Kick

Swiss Mountain Ginger Ale, Erdbeeren, Limettensaft

Meimo's Holy Power

Holundersirup, Brombeeren, Minze,
Zitronenlimonade **oder** Soda



0.0% Varianten



| | 4 cl | CHF |
|-----------------------|------|-----|
| Martini Floreale | | 11 |
| Martini Vibrante | | 11 |
| Tanqueray 0.0% | | 11 |
| Seedlip Grove 42 | | 11 |
| Lyre's Amaretti | | 11 |
| Lyre's Italian Spritz | | 11 |

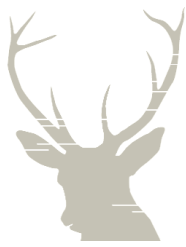
Für den “Filler” Ihrer Wahl verrechnen wir
CHF 4 pro Flasche.



Tasting Site



| | | |
|---|--------|-----|
| <u>Rum Flight</u> | à 2 cl | CHF |
| Economy | | 28 |
| Coloma 8years, Pampero, Havana Barrel Proof | | |
| Business | | 48 |
| Optimus 25years, Appleton Estate 21anos, Zacapa Etiqueta Negra | | |
| First | | 68 |
| HSE Grand Reserva XO, Havana 15anos, Malecon 1982 | | |
| <u>Whisky Flight</u> | à 2 cl | CHF |
| Economy | | 26 |
| Clynelish 14years, Glen Scotia 10years, Glenkinchie 10years | | |
| Business | | 38 |
| Bowmore 18years, Glen Scotia 18years, Scapa 16years | | |
| First | | 89 |
| Lochside 40 years, Macallan Whisky Trail, Glenrothes 1987 | | |
| <u>Tequila Flight</u> | à 2 cl | CHF |
| Economy | | 29 |
| Leyenda del Milagro blanco, Arette Reposado, San Matias extra anejo | | |
| Business | | 38 |
| Fortaleza blanco, 1921 Reposado, José Cuervo de la familia | | |



Whisky



Single Malt Whisky

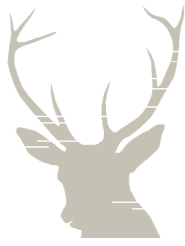
| <u>Highlands</u> | 4 cl | CHF |
|--------------------------------------|--------|-----|
| Dalwhinnie 15 years | 43 % | 20 |
| Dalwhinnie Distillers Edition | 43 % | 22 |
| Glenmorangie 10 years | 40 % | 18 |
| Glenmorangie Quinta Ruban | 46 % | 24 |
| Glenmorangie Extremely Rare 18 years | 43 % | 35 |
| Macallan 12 years | 40 % | 26 |
| Macallan 18 years | 43 % | 40 |
| Macallan Ruby | 43 % | 40 |
| Lochside 1966 Signatory Edition | 47.3 % | 98 |
| Oban 14 years | 43 % | 20 |
| Oban Distillers Edition | 43 % | 22 |

Speyside

| | | |
|---|------|----|
| Balvenie 12 years Double Wood | 40 % | 22 |
| Cardhu 12 years | 40 % | 20 |
| Cragganmore 12 years | 40 % | 20 |
| Glenfiddich 12 years | 40 % | 18 |
| Glenfiddich 21 years <i>Rum Cask finish</i> | 40 % | 35 |

Lowlands

| | | |
|--------------------------------|------|----|
| Glenkinchie 12 years | 43 % | 20 |
| Glenkinchie Distillers Edition | 43 % | 24 |



Islay & Islands

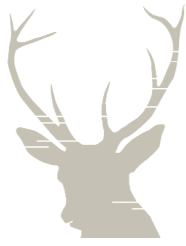
| | 4 cl | CHF |
|-------------------------------------|--------|-----|
| Ardbeg 10 years | 46 % | 22 |
| Ardbeg Uigedail | 54.2 % | 26 |
| Bowmore 12 years | 40 % | 22 |
| Bowmore 18 years | 43 % | 32 |
| Bunnahabhain 14 years First Edition | 58.3 % | 28 |
| Bunnahabhain Abhainn Araig Feis Ile | 50.8 % | 31 |
| Bruichladdich Islay Barley 2013 | 50 % | 24 |
| Caol Ila 12 years | 43 % | 20 |
| Caol Ila Distillers Edition | 43 % | 26 |
| Isle of Jura 10 years | 40 % | 20 |
| Lagavulin 16 years | 43 % | 23 |
| Lagavulin Distillers Edition | 43 % | 30 |
| Laphroaig 10 years | 40 % | 20 |
| Talisker 10 years | 45.8 % | 20 |
| Talisker 18 years | 45.8 % | 31 |
| Talisker Distillers Edition | 45.8 % | 24 |

Irish Whiskey

| | | |
|----------------------|------|----|
| Bushmills Black Bush | 40 % | 16 |
| Jameson Black Barrel | 40 % | 20 |

Asian Whisky

| | | |
|-----------------------|--------|----|
| Nikka From the Barrel | 51.4 % | 26 |
| Hibiki Harmony | 43 % | 32 |



Blended & American



| <u>Scotch Whisky</u> | 4 cl | CHF |
|----------------------------|------|-----|
| Chivas Regal 12 years | 40 % | 18 |
| Chivas Regal 18 years | 40 % | 26 |
| Famouse Grouse | 40 % | 16 |
| Johnnie Walker Black Label | 40 % | 18 |
| Johnnie Walker Blue Label | 40 % | 45 |
| J&B | 40 % | 16 |
| Dimple 15 years | 40 % | 20 |

Bourbon Whiskey

| | | |
|------------------------|--------|----|
| Blantons Single Barrel | 46 % | 24 |
| Elijah Craig | 47 % | 18 |
| Makers Mark | 45 % | 16 |
| Bulleit Bourbon | 45 % | 16 |
| Jack Daniels | 40 % | 16 |
| Wild Turkey 101 Proof | 50.5 % | 18 |

Rye Whiskey

| | | |
|------------------------|------|----|
| Bulleit | 45 % | 18 |
| Knob Creek Small Batch | 50 % | 20 |

Canadian Whisky

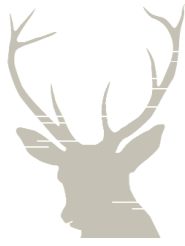
| | | |
|------------------------|------|----|
| Canadian Club 12 years | 40 % | 20 |
| Crown Royal | 40 % | 18 |



Cognac & Armagnac



| <u>Cognac</u> | 2 cl | CHF |
|---|------|-----|
| A.E. Dor | | |
| Cigar Reserve | 42 % | 26 |
| Réserve No. 6 Grand Champagne | 40 % | 31 |
| Abecassis Leyrat | | |
| XO Vielle Reserve | 40 % | 24 |
| Courvoisier | | |
| XO Impérial | 40 % | 26 |
| Hennessy | | |
| XO | 40 % | 30 |
| Godet | | |
| XO Extra | 40 % | 26 |
| Pierre Ferrand | | |
| Selection des Anges 1 ^{er} Cru | 40 % | 28 |
| Rémy Martin | | |
| XO | 40 % | 30 |
| Louis XIII | 40 % | 145 |
| Meukow | | |
| XO | 40 % | 30 |
| Hine | | |
| RARE VSOP | 40 % | 18 |
| <u>Armagnac</u> | | |
| Ferte de Partenay VSOP | 40 % | 18 |
| Château de Gensac 15 ans | 43 % | 22 |
| Baron de Sigognac 1970 | 40 % | 46 |

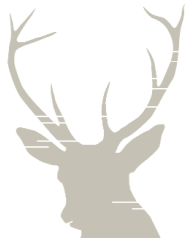


Gin



| | 4 cl | CHF |
|-------------------|--------|-----|
| England | | |
| Finsbury Platinum | 47 % | 16 |
| Bombay Sapphire | 40 % | 18 |
| Opihr | 42.5 % | 18 |
| Tanqueray | 43.1 % | 17 |
| Tanqueray Rangpur | 41.3 % | 18 |
| Tanqueray No. Ten | 47.3 % | 18 |
| Sipsmith | 41.6 % | 18 |
| Brockmans | 40 % | 20 |
| Japan | | |
| Suntory Roku Gin | 43 % | 20 |
| Schottland | | |
| Hendricks | 41.4 % | 18 |
| The Botanist | 46 % | 20 |
| Spanien | | |
| Mare | 42.7 % | 20 |
| Deutschland | | |
| Monkey 47 | 47 % | 20 |
| Elephant | 45 % | 20 |
| Gin Sul | 43 % | 20 |

Für den “Filler” Ihrer Wahl verrechnen wir
CHF 4 pro Flasche.



Vodka



| | 4 cl | CHF |
|---------------------------|------|-----|
| Schweiz | | |
| Xellent Organic Wheat | 40 % | 18 |
| Russland | | |
| Beluga Gold Line | 40 % | 36 |
| Kaufmann Hard Selection | 40 % | 30 |
| Russian Standard Platinum | 40 % | 18 |
| Schweden | | |
| Absolut | 40 % | 16 |
| Polen | | |
| Belvedere | 40 % | 20 |
| Zubrowka Bison Grass | 40 % | 18 |
| Chopin | 40 % | 22 |
| Frankreich | | |
| Grey Goose | 40 % | 20 |
| Niederlande | | |
| Ketel One | 40 % | 18 |

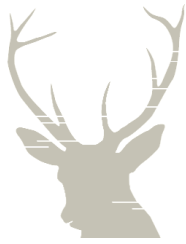
Für den “Filler” Ihrer Wahl verrechnen wir
CHF 4 pro Flasche.



Rum



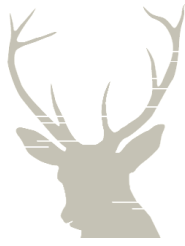
| | 4 cl | CHF |
|--------------------------------------|------|-----|
| Karibik | | |
| Plantation Barbados XO | 40 % | 28 |
| A.H. Riise | | |
| Non Plus Ultra Very Rare | 42 % | 28 |
| Non Plus Ultra Black Edition | 42 % | 30 |
| Non Plus Ultra Ambre d'Or Excellence | 42 % | 30 |
| Kuba | | |
| Havana Club 7 anos | 40 % | 18 |
| Havana Club Gran Reserva 15 anos | 40 % | 45 |
| Havana Club San Cristobal | 40 % | 49 |
| Jamaica | | |
| Appleton Estate 21 years | 43 % | 28 |
| Dominikanische Republik | | |
| Oliver's Exquisito Soleras 1990 | 40 % | 28 |
| Rum Opthimus 25 years | 43 % | 36 |
| Martinique | | |
| J.M XO Agricole | 44 % | 20 |
| Guatemala | | |
| Zacapa Centenario No 23 | 40 % | 26 |
| Zacapa Etiqueta Negra | 43 % | 35 |
| Zacapa XO Gran Reserva Especial | 40 % | 35 |
| Panama | | |
| Malecon Vintage 1982 | 40 % | 45 |



Rum



| | 4 cl | CHF |
|-------------------------------|------|-----|
| Kolumbien | | |
| Coloma 8 years | 40 % | 22 |
| Dictador 20 years | 40 % | 19 |
| Dictador Best of Vintage 1978 | 44 % | 62 |
| Peru | | |
| Ron Millonario 15 years | 40 % | 20 |
| Ron Millonario XO | 40 % | 28 |
| Mauritius | | |
| Emperor Sherry Finish | 40 % | 24 |
| Gold of Mauritius Dark | 40 % | 24 |
| Fidschi Inseln | | |
| Ratu Signature Blend | 35 % | 24 |



Tequila & Mezcal



| <u>Blanco</u> | 4 cl | CHF |
|--------------------|------|-----|
| Cazadores Blanco | 40 % | 18 |
| 1921 Blanco | 40 % | 20 |
| Fortaleza blanco | 40 % | 18 |
| Leyenda de Milagro | 40 % | 22 |
| Patron Platinum | 40 % | 40 |

Reposado

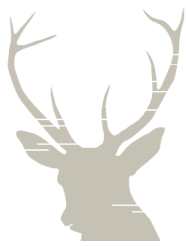
| | | |
|---------------------|------|----|
| Cazadores Reposado | 40 % | 18 |
| 1921 Reposado | 40 % | 22 |
| Arette Reposado | 38 % | 22 |
| Padre Azul Reposado | 40 % | 24 |

Anejo & Extra Anejo

| | | |
|---------------------------|------|----|
| 1921 Anejo | 40 % | 24 |
| San Matias | 38 % | 24 |
| Cava de Oro | 40 % | 36 |
| José Cuervo de la familia | 38 % | 36 |

Mezcal

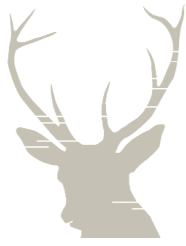
| | | |
|--------------------|------|----|
| Dos Hombres Mezcal | 42 % | 18 |
| Topanito Mezcal | 52 % | 18 |



Grappa



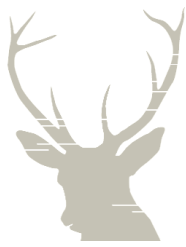
| | 2 cl | CHF |
|-----------------------------|------|-----|
| Jacopo Poli | | |
| Grappa Vinacce di Sassicaia | 40 % | 26 |
| Nonino | | |
| Il Moscato di Nonino | 41 % | 18 |
| Riserva 8 years | 43 % | 26 |
| Anitnori | | |
| Grappa di Tignanello | 42 % | 24 |
| Berta | | |
| Roccanivo di Barbera | 43 % | 24 |
| Tre Soli Tre | 43 % | 24 |
| Castagner | | |
| Brunello Barrique | 38 % | 22 |
| Marzadro | | |
| Giare Chardonnay | 45 % | 20 |



Obst & Kräuter



| | 2 cl | CHF |
|---------------------------------|--------|-----|
| Etter | | |
| Etter Quitte | 41 % | 18 |
| Etter Framboise | 41 % | 17 |
| Vieille Pomme Royal Barrique | 30 % | 14 |
| Urs Hecht | | |
| Kirsch Teresa Barrique | 40 % | 18 |
| Vieille Williams Barrique | 40 % | 18 |
| Vieille Pomme Barrique | 40 % | 18 |
| Berner Rosenapfelbrand Barrique | 40 % | 18 |
| Vieille Apricot Barrique | 40 % | 23 |
| Williams Brand | 42 % | 25 |
| Williams Brand Barrique | 42 % | 23 |
| Himbeer Brand | 42 % | 31 |
| Waldholunder Brand | 42 % | 27 |
| Berner Rosenapfelbrand | 42 % | 25 |
| Vieille Prune Reserve | 38.5 % | 16 |
| Vielle Prune | | |
| Morin Vieille Prune | 41 % | 14 |



Brandy



| | 2cl | CHF |
|----------------|------|-----|
| Carlos I | 40 % | 16 |
| Mascaro XO Ego | 40 % | 20 |

Sherry

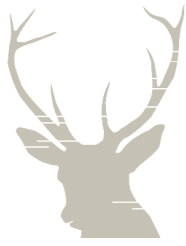


| | 5 cl | CHF |
|-----------------------|--------|-----|
| Tio Pepe Extra Dry | 15 % | 14 |
| Sandeman Medium Dry | 15 % | 14 |
| Harveys Bristol Cream | 17.5 % | 18 |

Portwein



| | 5 cl | CHF |
|----------------------|------|-----|
| Kopke | | |
| 10 Years Tawny | 20 % | 18 |
| 20 Years Tawny | 20 % | 26 |
| Colheita 1980 | 20 % | 30 |
| 10 Years Tawny White | 20 % | 20 |



Vermouth & Bitter



CHF 14

| | 4 cl | CHF |
|------------------------|--------|-----|
| Martini Bianco | 15 % | |
| Martini Rosso | 15 % | |
| Martini Extra Dry | 18 % | |
| Lillet Blanc | 17 % | |
| Noilly Prat | 18 % | |
| | | |
| Pastis 51 | 45 % | |
| Pernod | 40 % | |
| Ricard | 45 % | |
| | | |
| Aperol | 11 % | |
| Alpstein Bitter | 28 % | |
| Campari | 23 % | |
| Appenzeller | 29 % | |
| Cynar | 16.5 % | |
| | | |
| Ramazotti | 30 % | |
| Averna | 29 % | |
| Jägermeister | 35 % | |
| Braulio | 21 % | |
| Fernet Branca | 39 % | |
| Fernet Branca Menta | 37 % | |
| | | |
| Dr. Jaglas | | |
| Artischocken - Elixier | 35 % | 20 |



Likör



CHF 14

| | 4 cl | CHF |
|---------------------|------|-----|
| Amaretto di Saronno | 28 % | |
| Baileys Irish Cream | 17 % | |
| Bénédictine DOM | 40 % | |
| Cherry Heering | 24 % | |
| Cointreau | 40 % | |
| Drambuie | 40 % | |
| Frangelico | 20 % | |
| Galliano | 30 % | |
| Kahlua | 20 % | |
| Limoncello | 30 % | |
| Napoléon Mandarine | 38 % | |
| Pimm's | 25 % | |
| Sambuca Molinari | 40 % | |
| Southern Comfort | 35 % | |
| Tia Maria | 20 % | |
| Grand Marnier | 40 % | |
| Grand Marnier | | |
| Cuvée du Centenaire | 40 % | 28 |



Bier



CHF

Offenausschank

| | | |
|------------------|-------|---|
| Calanda Edelbräu | 30 cl | 6 |
| Panaché | 30 cl | 6 |
| Calanda Edelbräu | 50 cl | 9 |

Arosa Bräu

| | | |
|---------------------------|-------|---|
| Arosa Sunna | 33 cl | 9 |
| 1800 IPA – India Pale Ale | 33 cl | 9 |
| Kirchlibräu - Klosterbräu | 33 cl | 9 |

Schweizer Flaschenbiere

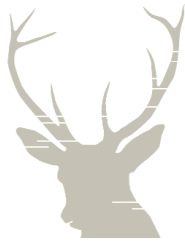
| | | |
|-------------------------|-------|---|
| Calanda Edelbräu | 30 cl | 7 |
| Appenzeller Quöllfrisch | 50 cl | 9 |

Ausländische Flaschenbiere

| | | |
|------------------|-------|---|
| Heineken | 33 cl | 7 |
| Guinness | 33 cl | 9 |
| Schneider Weisse | 50 cl | 9 |

Alkoholfreie Flaschenbiere

| | | |
|----------------------|-------|---|
| Calanda 0.0 | 33 cl | 7 |
| Erdinger Alkoholfrei | 50 cl | 9 |
| India Pale Ale | 33 cl | 7 |
| Ginger Beer | 33 cl | 7 |



Softs

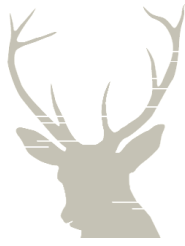


| | | CHF |
|---------------------|-------|-----|
| Fever Tree | | |
| Indian Tonic | 20 cl | 7 |
| Mediterranean Tonic | 20 cl | 7 |
| Ginger Beer | 20 cl | 7 |
| Soda Water | 20 cl | 7 |
| 1724 | | |
| Classic Tonic | 20 cl | 7 |

Mineral & Softdrinks



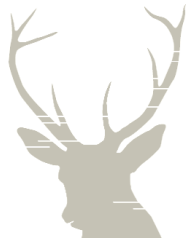
| | | |
|-------------------------------|---------|-----|
| Perrier | 30 cl | 5.5 |
| Evian | 50 cl | 8 |
| Evian | 1 l | 12 |
| San Pellegrino | 50 cl | 8 |
| San Pellegrino | 1 l | 12 |
| Acqua Panna | 50 cl | 8 |
| Acqua Panna | 1 l | 12 |
| Valser Classic / Silence | 50 cl | 8 |
| Valser Classic / Silence | 75 cl | 10 |
| Coca Cola / Zero | 33 cl | 7 |
| Rivella Rot / Blau | 33 cl | 7 |
| Infusades Weisser Tee & Minze | 33 cl | 7 |
| Urban Yuzu | 33 cl | 7 |
| Urban Calamansi | 33 cl | 7 |
| Zobo Sorrel | 27.5 cl | 7 |
| Zobo Chriesi | 27.5 cl | 7 |
| San Bitter | 10 cl | 7 |
| Red Bull | 25 cl | 8 |



Säfte



| | | CHF |
|----------------------------|-------|-----|
| Apfelsaft aus Valposchiavo | 20 cl | 7 |
| Apfelschorle | 33 cl | 7 |
| Ananassaft | 20 cl | 7 |
| Birnensaft | 20 cl | 7 |
| Cranberrysaft | 20 cl | 7 |
| Pfirsichsaft | 20 cl | 7 |
| Tomatensaft | 20 cl | 7 |
| Traubensaft | 20 cl | 7 |
| Frisch gepresst | | |
| Karotten | 20 cl | 12 |
| Orangen | 20 cl | 12 |
| Grapefruit | 20 cl | 12 |



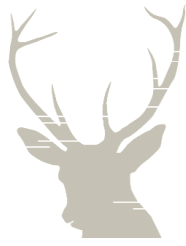
Heisse Spezialitäten



| | CHF |
|--|------|
| Kaffee | 5.50 |
| Espresso | 5.50 |
| Espresso Macchiato | 6.50 |
| Cappuccino | 6.50 |
| Milchkaffee | 6 |
| Doppelter Espresso | 7 |
| Latte Macchiato | 8 |
| Doppelter Espresso Macchiato | 8 |
| Kaffee Melange | 8 |
| | |
| Heisse Schokolade | 6 |
| <i>Wahlweise: Weiss, Vollmilch, Zartbitter</i> | |
| | |
| Heisse Schokolade Melange | 8 |
| Ovomaltine | 6 |
| | |
| Milch | 5 |
| <i>Wahlweise: Vollmilch, Laktosefreie Milch, Sojamilch, Magermilch, Getreidemilch, Mandelmilch</i> | |
| | |
| Tee Auswahl | 8 |
| <i>Diverse Sorten</i> | |
| | |
| Frischer Tee | 12 |
| <i>Ingwer, Pfefferminz, Zitrone, Fenchel nach Verfügbarkeit</i> | |
| | |
| Tea Star | |
| Teespezialitäten | 12 |

Egal ob Weiss – Grün – Schwarz – oder Bunt,
unsere Teeauswahl lässt keine Wünsche offen
und hat für jeden Gaumen das Richtige.
Unsere Mitarbeiter unterstützen
Sie gern bei der Auswahl

*Whether white - green - black - or coloured
our tea selection leaves nothing to be desired and has
something for every taste.
Our staff is delighted to assist you
with your choice*



Snack Menu



Vorspeisen | Starters

| | |
|--|-----|
| Bündnervariation | *28 |
| Bündnerfleisch Salsiz Bergkäse <i>Grison air dried beef Salsiz alpine cheese</i> | |
| Caesar Salat <i>Caesar's salad</i> | 21 |
| Romanasalat Knoblauch – Croûtons Parmesan Cherrytomaten Caesardressing <i>Romaine lettuce garlic-cROUTONS Parmesan cherrytomatoes Caesardressing</i> | |
| <u>wahlweise mit:</u> | |
| Alpsteinpouletbrust | 29 |
| <i>Alpstein chicken breast</i> | |
| Riesengarnelen | 32 |
| <i>king prawns</i> | |
| Schottischer Rauchlachs <i>Scottish smoked salmon</i> | *26 |
| Moutarde de Meaux Randen – Confit Dillgurken Blattsalat Toast <i>Moutarde de Meaux beetroot confit dill cucumbers leaf lettuce toast</i> | |
| Büffelmozzarella <i>Buffalo mozzarella</i> | 24 |
| eingelegtes Ofengemüse Basilikumpesto <i>pickled oven vegetables basil pesto</i> | |

Suppen | Soups

| | |
|--|-----|
| Bündner Gerstensuppe <i>Grison barley soup</i> | *15 |
| Trockenfleisch-Grissini <i>air dried meat grissini</i> | |
| Rindsconsommé <i>Beef consommé</i> | 17 |
| Schnittlauch Wurzelgemüse <i>chives root vegetables</i> | |
| Tomatensuppe <i>Tomato soup</i> | 14 |
| Kräuteröl <i>herb oil</i> | |



Sandwiches

Club Sandwich "Classic" 34

Pouletbrust | Ei | Tomate | Gurke | Salat |
Cocktailsauce | Bauernspeck
*chicken breast | egg | tomato | cucumber | lettuce |
cocktail sauce | farmhouse bacon*

Club Sandwich "Provençal" 31

Mariniertes Grillgemüse | Basilikumpesto | Ei |
Tomate | Salat
*Marinated grilled vegetables | basil pesto | egg |
tomato | lettuce*

Club Sandwich "Schweiz" 29

Bergschinken | Maraner Alpkäse | Cocktailsauce |
Ei | Tomate | Salat
*Alpine ham | Alpine cheese from Maran | cocktail sauce |
egg | tomato | lettuce*

Unsere Club Sandwiches servieren wir mit Salat und Pommes Frites
Our Club Sandwiches are served with salad and French fries

Focaccia 16

Nach Wunsch belegt mit:

Bergschinken | Bündner Rohschinken | Salami |
Alpkäse | Aroscher Camembert

Topped as desired with:

*Alpine ham | grison raw ham | Salami |
Alpine cheese | Arosa Camembert*

Unsere Focaccia servieren wir mit Kartoffelchips
Our focaccias are served with potato chips

Pasta & Risotto

Äpler Maccaroni | Alpine macaroni 27

hausgemachten Röstzwiebeln | Alpenspeck |
Apfelmus | kleinem Salat
*homemade fried onions | alpine bacon |
apple puree | side salad*

Linguine 36

Tomatenpesto | Riesencrevetten
tomato pesto | king prawns

Carnaroli Risotto 28

Pilze | Kefen | Sbrinz
mushrooms | sugar peas | Sbrinz cheese



Hauptgänge | Main courses

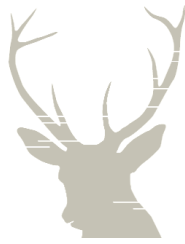
- Tschuggen Burger** 37
Swiss Prime Beef | Brioche Bun |
roter Zwiebelmarmelade | Salatblatt | Gurke |
Tomate | Pommes Frites
*Swiss Prime beef | brioche bun | red onion marmalade |
salad leave | cucumber | tomato | French fries*
- Add on:** je | each 3
Bauernspeck | *farmhouse bacon*
Spiegelei | *fried egg*
Arosa Bergkäse | *Arosa alpine cheese*
- Perlhuhnbrust | Guinea fowl breast** 42
Trüffeljus | Gemüse | Kartoffelgnocchi
truffle jus | vegetables | potato gnocchi
- Arosen Geschnitzeltes | Sliced meat Arosa style** *54
Kalbsstreifen | Pilze | Salsiz | Gemüse | Tagliatelle
veal slices | mushrooms | Salsiz | vegetables | tagliatelle
- Medaillon vom Rindsfilet | Medallion of beef fillet** 68
grüne Pfeffersauce | Gemüse | Kartoffelgratin
green pepper sauce | vegetables | potato gratin
- Seezungenfilet | sole fillet** 56
Kräutersauce | Blattspinat | Kartoffeln
herbal sauce | leaf spinach | potatoes
- Rotes Gemüsecurry | Red vegetable curry**  31
Koriander | Reis
cilantro | rice



Süßes & Käse Desserts & cheese

| | | |
|--|----|------|
| Früchte- und Beerenauswahl <i>Fruit and berry selection</i> | 18 | * 18 |
| Crème brûlée Bündner Röteli Vanille-Aprikosen <i>Grison Röteli vanilla-apricots</i> | 19 | |
| Sorbetvariation in Orangentuiles <i>in orange tuile</i> | 18 | |
| Schokoladentraum <i>Chocolate dream</i> zweierlei Mousse Mini Muffin Schokoladen - Shot <i>twofold of mousse mini muffin chocolate shot</i> | 20 | |
| Käseauswahl <i>Cheese selection</i> hausgemachtes Chutney Trauben Kerne Arosa Birnenbrot <i>homemade chutney grapes kernels dried fruit bread from Arosa</i> | 21 | |

Gerichte, welche mit einem * versehen sind,
können 24 Stunden am Tag bestellt werden.
*The dishes marked with * are available 24 hours a day.*



Tschuggen Bar-Tapas

| | |
|--|----|
| Samosas Curry Dip | 9 |
| <i>Samosa</i> <i>curry dip</i> | |
| Bündner Rohschinken <i>Grison raw ham</i> | 11 |
| Melone Büffelmozzarella | |
| <i>melon</i> <i>buffalo mozzarella</i> | |
| Rinderfiletstreifen <i>Beef fillet stripes</i> | 12 |
| Austernsauce Gemüse Sojasprossen | |
| <i>Oystersauce</i> <i>vegetable</i> <i>soy sprouts</i> | |
| Graved Lachs <i>graved salmon</i> | 12 |
| Kaviar Schnittlauch Dip Blini | |
| <i>caviar</i> <i>chive dip</i> <i>blini</i> | |
| Garnelen im Knuspermantel | 15 |
| Sweet-chili-Dip | |
| <i>King prawns in crispy coat</i> | |
| <i>Sweet-chilli-dip</i> | |

Alle angegebenen Preise verstehen sich in Schweizer Franken
inklusive gesetzlicher Mehrwertsteuer

Auf Anfrage erteilt Ihnen unser Küchenteam Informationen über
Allergene in unseren Speisen

Herkunftsbezeichnung

Fisch: auf Nachfrage | Rind: CH | Kalb: CH | Geflügel: CH

All prices quoted are in Swiss francs including statutory VAT

*On request, our kitchen team will provide you with information about
allergens in our dishes*

Declaration of origin

Fish: on request | Beef: CH | Veal: CH | Poultry: CH