

TERRASSE



COLD DISHES

MIXED GRISONS PLATE 60g/120g with Grisons meat, Grisons raw ham, bacon, Arosa Salsiz and cheese	25	35
TASTY "BAUERNALSIZ" 100g kind of Salami, from Mr. Peter Sprecher, Sonnenrüti Langwies		19
SAUSAGE AND CHESSE SALAD richly garnished		27
CREAMY BURRATA on a bed of tomatoes, with rocket, basil pesto and olive tapenade		23
BEEFSTEAK TATAR, 70g / 140g with toasted toast, smoked bread and butter	26	35
HOMEMADE POTATO AND PERIGORD TERRINE with sour cream, salad garnish and pickles		37

SOUPS AND SALADS

CLEAR BEEF OR VEGETABLE SOUP with pancake stripes or arosa bacon dumplings	9	15
GRISONS BARLEY SOUP	12	18
SALAD FROM OUR BUFFET small plate		15
big plate		22

VEGETARIAN MEALS

SPAGHETTI with tomato sauce or aglio e olio		27
PIZOKEL PAN topped with fresh spinach and cheese		28
PLATE OF FRENCH FRIES	klein	7
	gross	10

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VEGAN MEALS

VEGETABLE STEW WITH CHICKPEAS	28
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WARM MEAT MEALS

"ÄLPLER MAGRONEN" with apple compote Noodles in a creamed and cheesy sauce, with potato cubes, bacon and onions	29
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"RÖSTI" with bacon, alp cheese and a fried egg	24	30
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PIZOKEL PAN topped with bacon, fresh spinach and cheese	29
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MEATBALLS with pepperoni sauce and pasta	32
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AROSERLI with bread or French fries	16	20
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OLMA SAUSAGE with bread or French fries	17	24
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BREADED PORK SCHNITZEL, 120g with fresh market vegetables and French fries	28
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«ORIGINAL WIENERSCHNITZEL» (VEAL), 120g with fresh market vegetables and French fries	40
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FITNESS PLATE FROM THE SALADBUFFET with pork schnitzel, 120g	28
with veal schnitzel, 120g	35
with soya slices	26

DAILY OFFER
(until 2.00 pm)

Origin of meat:

Veal & pork: Switzerland
Lamb: Ireland, Australia
Prawns: Vietnam

Beef: Switzerland/Ireland
Poultry: Switzerland
Zander: Germany

Our staff will be happy to inform you on request about ingredients in our dishes that may trigger allergies or intolerances.

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FISH MEALS

FISH AND CHIPS (BAKED ZANDER) with homemade remoulade sauce and french fries	36
SPAGHETTI WITH PRAWNS with cherry tomatoes, rocket and garlic	32

FOR OUR YOUNG GUESTS (until the age of 10)

HIKING REINFORCEMENT Chicken nuggets with French fries	19
PASTA Spaghetti nature or tomato sauce	17
VEGETARIAN Mozzarella-Sticks with French fries	16
"AMELIA'S" CATCH Crispy zander stripes with French fries	20

DESSERTS

SEASONAL STRUDEL optionally with vanilla sauce or vanilla ice cream	15
ORIGINAL «KEMMERIBODEN MERÄNGGE» The cult biscuit Kemmeriboden Merängge was invented in 1939 after a biscuit was to be created in which the surplus cream from the Kemmeriboden farm could be utilised. It was certainly not the first, but it was the best! You can only get them at the Kemmeribodenbad and from us at Prätschli	
2 pieces original with whipped cream	19
1 piece with whipped cream	13
1 piece with whipped cream and ice cream	16
PRÄTSCHLI ICED COFFEE	14

DESSERT FROM THE TROLLEY

CAKE FROM THE TROLLEY	7.50
ALMOND OR NUT CROISSANTS	5
GELATI <i>one scoop / two scoop / three scoop</i>	3.50 6 9
SUPPLEMENT WHIPPED CREAM	1.50

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BEVERAGES

COLD DRINKS

Sparkling / still water	1 litre	9.00
Rhazünser/Allegra	35cl	5.50
Cola, Cola Zero, Shorley, apple juice,	33cl	5.50
Rivella red/blue, Fanta, Sprite, Sinalco	33cl	5.50
Hustee (Arosa ice tea)	50cl	6.50
Schweppes Tonic/BitterLemon/	20cl	5.50
GingerAle	20cl	5.50
Various juices	20cl	5.50
Möhl Saft vom Fass,with/without alcohol	50cl	7.50

BEER

Appenzeller Säntis Kristall (tapped)	Stange 25cl	5.50
Appenzeller Weizenbier	50cl	8.50
Appenzeller Weizenbier alcohol-free	50cl	8.50
Appenzeller Sonnwendig alcohol-free	33cl	6.50
Calanda Edelbräu	33cl	6.50

WINES

	1DL	5DL
Bündner Riesling X Silvaner	6.50	29.00
Maienfelder Pinot Noir	7.00	32.00

APERITIFS AND SPIRITS

Glass of Prosecco	10cl	9.00
Champagne Gosset Brut	10cl	16.00
Sparkling white wine, sweet or sour		7.50
Aperol Spritz		12.50
Hugo		12.50
Limoncello Spritz		12.50
Crodino Spritz alcohol-free		5.50
White Claw with mango, peach or lime taste		8.50
Appenzeller, Ramazotti, Campari	4cl	9.50
Cynar, Rossi	4cl	9.50
Sherry Tio Pepe, Porto rot/Weiss, Martini	4cl	9.50
Braulio, Pernod	4cl	9.50
Fernet Branca, Underberg	4cl	9.50
Homemade IVA	2cl	6.50
Theo's Röteli	4cl	9.50

HOT DRINKS

Cup coffee/Espresso/Tea	5.00
Cup Capuccino	5.50
Latte Macchiato	5.50
Cup Caotina/Ovomaltine	5.00
Coretto Grappa	7.50
Coffee Lutz / Coffee Fertig	8.00
Irish Coffee	12.00