

Regional products

Grison Röteli

Grison Röteli is a very traditional liqueur speciality from the Grison mountains since the 19th century. A spice liqueur made from dried mountain cherries with a hint of cloves, vanilla and cinnamon. These ingredients gives the unique flavour.

Grison Salsiz

Long time ago, for the swiss butcher the Salsiz was the "good" sausage. Lean beef, fine pork and bacon is used for traditional Grisons Salsiz. Versatile and always prominently - you will be surprised.

Grison Barley Soup

The most famous soup of Grison. In each of the Grison valleys it's cooked differently, but one ingredient always remains the same - the barley. Vegetables, smoked meat and a pinch of a secret ingredient makes our version unique.

Our kitchen team assists you concerning questions about allergenic substances.

Declaration of origin

Fish, shellfish & crustaceans: upon request
Beef: CH & URY
Pork: CH
Veal: CH
Poultry: CH & FRA
Sausage & ham: CH & ITA

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

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TSCHUGGEN GRAND HOTEL
AROSA

You may order your favorite dishes from 11.00 am till 11.00 pm.

The dishes marked with * are available 24 hours a day.



Clean Eating

Non-processed ingredients, wholesomely prepared, without using refined sugar, white flour and artificial additions



Vegetarian dishes



Vegan dishes

All prices are in Swiss Francs and the VAT is included.

DESSERT

	CHF
Choice of fruits and berries * €	18
Crème brûlée <i>with Grison Röteli and vanilla apricots</i>	19
Sorbet variation <i>in orange tuile</i>	18
Chocolate dream <i>with a duet of mousse, mini muffin and chocolate shot</i>	20
Cheese selection € <i>with dried fruits and bread</i>	21

COLD DISHES


CHF

Grison variation *  28
*of dried meat, Salsiz
and cheese of Maran*

Caesar salad  21
*with garlic croutons
and Parmesan cheese*

your choice of

roasted Alpstein chicken breast 29
pan fried shrimps 32

Smoked Scottish salmon *  26
*with leaf salad, marinated with
moutarde de Meaux, beetroot
confit and dill cucumbers*

Buffalo mozzarella  24
*with pickled oven vegetables
and basil pesto*


MAIN COURSE

	CHF
Tschuggen Burger <i>with Swiss Prime beef red onion jam and French fries</i>	37
Guinea fowl breast <i>with truffle jus, seasonal vegetables and potato gnocchi</i>	42
Sliced veal Arosa style * <i>with mushrooms, Salsiz, vegetables and tagliatelle</i>	54
Beef Tenderloin <i>with green pepper sauce, vegetables and potato gratin</i>	68
Filet of sole <i>with herb sauce on leaf-spinach and steamed potatoes</i>	56
Vegetables in red curry sauce  31 <i>with cilantro and basmati rice</i>	

SANDWICH

CHF

Club Classic 34
*with chicken breast, egg,
Ramati tomatoes, cocktail sauce,
and bacon*

Club Provence  31
*with grilled vegetables, egg,
Ramati tomatoes and basil pesto*

Club Switzerland 29
*with Alpine ham, Arosa
mountain cheese, egg and
Ramati tomatoes*

*Our Club Sandwiches are served
with salad and French fries.*

Focaccia  16

your choice of:

*Alpine ham, raw ham, Salami,
Alpine cheese or Arosa camembert
served with potato chips*


*Our Focaccia are served
with potato chips.*

FOR SNACKY MOMENTS

CHF

Alpine macaroni 27
*with homemade roasted onions,
Alpine bacon, apple purée
and a small salad*

Linguine 36
*with tomato pesto and
fried tiger prawns*




Carnaroli risotto  28
*with mushrooms, sugar peas
and Sbrinz cheese*

SOUPS

CHF

Grisons barley soup * 15
with air-dried meat grissini

Beef consommé 17
with chive and root vegetables

Tomato coconut soup *    14
with herbal oil