

01 HOMEMADE

THE BASEMENT MILK	12
Apfel, Vanille, Frangelico, Havana 3 Y	
Apple, vanilla, Frangelico, Havana 3 y	

THYME TONIC	10 / 18
Thymian, Tonic / Bombay Sapphire Gin	
Thyme, tonic / Bombay Sapphire Gin	

BERGOASE EISTEE / ICED TEA	6
33 cl	

BASE-MINT-LEMONADE	7
Pfefferminze, Zitrone, Arosa Wasser	
Pepper mint, lemon, Arosa water	

WILD & ZESTY EISTEE / ICED TEA	6
Limette, Mandarine, Wildkräuter, Arosa Wasser	
Lime, mandarine, wild herbs, Arosa water	

BLUE BALM	6
Heidelbeeren, Zitronenmelisse, Arosa Wasser	
Blueberry, lemon balm, Arosa water	

FIZZY BASIL	6
Basilikum, Limette, Mineralwasser	
Basil, lime, sparkling water	

02 SOFTDRINKS

SOFT DRINKS	6
TSCHUGGEN MINERALWASSER /	6
TSCHUGGEN MINERAL WATER	

03 BEERS

FELDSCHLÖSSCHEN - VOM FASS	
Amber 30 CL	6
Braufrisch 30 CL	6

FELDSCHLÖSSCHEN - FLASCHE	
Premium 33 CL	7
Alkoholfrei 33 CL	7

CALANDA	
Edelbräu 33 CL	7
Bügel 40 CL	8

AROSABRÄU	
Kirchlibräu - Klosterbier 33 CL	8
Arosa Sunna - Pale Ale 33 CL	8
1800MIPA - Indian Pale Ale 33 CL	8
Schanfigger Häx - DarkStout 33 CL	8

APPENZELLER Quöllfrisch 50 CL	9
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HÜRLIMANN Sternbräu 33 CL	7
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SCHNEIDER WEISSE 50 CL	
Wheat beer	9
alkoholfrei	8

04

TSCHUGGEN GRAND HOTEL AROSA	
CHRISTIAN & FRANCISCA OBRECHT	
2015 Riesling x Sylvaner, Jenins	69

TSCHUGGEN HOTEL GROUP WINES	
CARLTON HOTEL ST. MORITZ	
PETER WEGELIN	
2015 Weissburgunder, Malans	82

HOTEL EDEN ROC ASCONA	
GUIDO BRIVIO	
2015 Gran Rosé, Mendrisio	
Merlot	69

05

JENINS	
CHRISTIAN & FRANCISCA OBRECHT	13 / 89
Pinot Noir Brut	

SCHAUMWEIN & CHAMPAGNER	
CHAMPAGNE	
Louis Roederer Brut Premier	19 / 140
Ruinart R 37.5cl	90
Bollinger Special Cuvée	150
Laurent Perrier Rosé	180
2006 Louis Roederer Cristal Brut	390

06

MALANS	
WEINGUT DONATSCH	
2015 Cuvée Blanc	14 / 89
Chardonnay, Sauvignon Blanc	
2014 Pinot Blanc	87
2015 Chardonnay «PASSION»	91

PETER WEGELIN	
2015 Grauburgunder	12 / 82

MAIENFELD

SCHLOSS SALENEGG	
2011 Cuvée Blanche	70
Blauburgunder, Chardonnay	

ZIZERS

MANFRED MEIER	
2014 Riesling x Sylvaner	72
2012 Riesling x Sylvaner 50 cl	49
2013 Pinot Blanc «PB»	78

FLÄSCH

DANIEL MARUGG	
2015 Sauvignon Blanc	89

CHRISTIAN HERMANN	
2011 Fläscher Riesling	89
2014 Chardonnay	12 / 84

07

JENINS	
CHRISTIAN UND FRANCISCA OBRECHT	
2014 Schiller	69
Blauburgunder	

08

ROSÉWINE GRISONS	
MALANS	
MARTIN DONATSCH	
2013 Cuvée Noir	13 / 90
Pinot Noir, Cabernet Sauvignon	
2013 Pinot Noir «PASSION»	90

ZIZERS	
MANFRED MEIER	
2011 Pinot Noir	69
2014 Pinot Noir Selection	78

JENINS	
CHRISTIAN & FRANCISCA OBRECHT	
2013 Trocla Nera 37.5 cl	52
Blauburgunder	
2015 Pinot Noir	69
2013 Trocla Nera	92
Blauburgunder	
2013 Merlot	98

ANNATINA PELIZZATTI	
2013 Sorso	105
Merlot, Pinot Noir, Zweigelt,	
Cabernet Sauvignon, Syrah	

JAN LUZI	
2010 Pinot Noir vom Lindenwingert	86

FLÄSCH	
DANIEL MARUGG	
2013 Pinot Noir Bovel	11 / 76

THOMAS MARUGG	
2009 Pinot Noir Auslese	89

MAIENFELD	
ANDREAS VON SPRECHER	
2014 Malbec Barrique	13 / 86

MÖHR NIGGLI	
2014 Pilgrim	
Pinot Noir	105

SCHLOSS SALENEGG	
2010 Blauburgunder Barrique	115

THE BASEMENT EXCLUSIV ALL OVER THE WORLD

09	LOIRE	
WHITE WINE	CHÂTEAU DE NOZET, POUILLY-SUR-LOIRE	
	2012 Pouilly-Fumé Baron de L	128
	Sauvignon Blanc	

CHABLIS	
DOMAINE WILLIAM FÈVRE	
2011 Chablis Les Clos Grand Cru	168
Chardonnay	

BORDEAUX	
GRAVES	
2011 Château Smith Haut Lafitte Blanc	160
Sauvignon Blanc, Sémillon	

PIEMONT	
ANGELO GAJA	
2014 Rossj-Bass	140
Chardonnay, Sauvignon Blanc	

CATALONIA	
BODEGAS CLOS D'AGON, CATALUÑA	
2007 Clos d'Agon, Blanco	125
Viognier, Roussanne, Marsanne	

WACHAU	
F.X.PICHLER, LOIBEN	
2015 Unendlich Riesling Smaragd	298

THE BASEMENT EXCLUSIV ALL OVER THE WORLD

10	MOULIS-EN-MÉDOC	
RED WINE	CRU BOURGEOIS EXCEPTIONNEL	
	2010 Château Chasse-Spleen	110
	Cabernet Sauvignon, Merlot,	
	Petit Verdot	

CÔTES DU RHÔNE	
VIGNOBLES BRUNIER, BÉDARRIDES	
2011 Château neuf-du-Pape la Crau,	151
Vieux Télégraphe	
Grenache, Mourvèdre	

ST-ESTÈPHE	
CRU BOURGEOIS	
2009 Château de Pez	130
Cabernet Sauvignon, Merlot	
Cabernet Franc, Merlot, Peiti Verdot, Malbec	

PAUILLAC	
5 ^{ÈME} GRAND CRU CLASSÉ	
2008 Château Lynch Bages	270
Cabernet Sauvignon, Merlot,	
Cabernet Franc, Petit Verdot	

VENETO	
FRATELLI TEDESCHI, PEDEMONTE	
2011 Amarone Classico	98
Corvina, Corvinone, Rondinella, Molinara	

TUSCANY	
TENUTA DELL'ORNELLAIA, BOLGHERI	
2013 Le Serre Nuove dell'Ornellaia	111
Cabernet Sauvignon, Merlot,	
Cabernet Franc	

MARCHESE ANTINORI, SAN CASCIANO IN TOSCANA	
2012 Tignanello	160
Sangiovese, Cabernet Sauvignon,	
Cabernet Franc	

CASTILLAN Y LÉON	
BODEGAS MAURO, VALLADOLID	
2014 Mauro	92
Tinto de Toro, Syrah	

RIBEIRA DEL DUERO	
BODEGAS AALTO	
QUINTANILLA DE ARRIBA	
2013 Aalto PS	260
Tinto Fino	

★
THE
BASEMENT
FINE FAST FOOD AT THE TSCHUGGEN GRAND HOTEL

01

APERITIF

- TRIOLOGY OF COLD SHOTS** 7.50
spicy tomato / cucumber-sorrel / apple-celery
- AIR DRIED MEAT FROM GRISON** 11.00
the local powersnack
- TSCHUGGEN WINTER GARDEN** 12.00
carrots, radish, cellery, tomatoes, baby peppers on a ground of Müsli and sour cream herbs dip from Arosa
- GARLIC CHIVES BREAD** 4.50
- HOMEMADE BREAD**
fresh from the oven

02

STARTERS

- LAMB'S LETTUCE** 14.50
with chopped egg, roasted farmer's bacon and french dressing
- SHAKING SALAD** 16.00
with spinach, sautéed mushrooms, celery, apple, nuts and truffle dressing
- HAND CUT TARTAR OF BEEF FILLET WITH TOAST**
with Arosa quail egg as starter 100g 21.00
with Arosa quail egg as main dish 200g 39.00
- HOMESMOKED SWISS CHAR** 22.00
horseradish, dill-mustard sauce, beetroot confit, capers, onion rings and salad
- VEGETABLE STEW WITH SPICY GARLIC SAUSAGE** 14.00
- PUMPKIN SOUP** 14.00
with ginger and pumpkin seed oil

03

BURGER

- HEALTHY DELUXE BURGER** 31.00
chicken breast from Alpstein, rocket, lime-mayo, piquant pepper salsa
- TSCHUGGEN CRISPY BASE BACON** 22.00
Swiss Prime Beef, BBQ sauce special, bacon, carrot-cabbage salad and apple slices

- FONDUE BURGER** 28.00
Swiss Prime Beef, lamb's lettuce, fried egg, Greyerzer, Fribourger Vacherin, Aioli served with a glass of cherry schnaps
- HEIDI-GOURMET BURGER** 29.00
Wagyu Beef, Arosa Raclette cheese, salad, pickle, pearl onion, garden cress, tomato

- NO MEAT BURGER** 19.00
tofu, red beans, sweetcorn, tomato-herb salsa, salad, guacamole
- CHEESE & ONION** 24.00
Swiss Prime Beef, spicy cheese sauce, onion rings, lettuce

04

MAINS

- WARM SWISS CHEESE-LEEK QUICHE** 19.00
with wintery salad
- FISH & CHIPS – SWISS EDITION** 25.00
perch fillet from lake Constance
- SWISS CURRY SAUSAGE** 26.00
veal sausage from the butchery Schmid in St. Gallen, homemade curry sauce, french fries country style
- MINI MACCARONI** 27.00
with tomato-cream sauce, Salsiz and "Pecorino" cheese from Arosa
- SWISS-PFÄNDLI** 24.00
Rösti with mushroom ragout and green onion
- SCHANFIGGER HOT DOG** 24.00
Home made sausage, braised red cabbage, glazed onions and mountain cheese sweet potato fries with curry salt and lemon dip

05

STEAKS & CHOPS

- PRIME STEAKS (CA. 30 MIN.)**
Rib Eye Steak 250 g 40.00
Swiss Beef Fillet 200g 65.00
- SOUS VIDE**
beer pork chops from the "Wandelhof" in Gunzwil 300 g 36.00
veal steaks 300 g 46.00

06

SIDES

- FOR BURGER - STEAKS - CHOPS** 9.00
baked potato with Arosa herbal sour cream
roast potatoes
pommes Alumenttes with thyme
sweet potato fries with curry salt and lemon dip
trilogy of carrots
french fries country style

ORIGIN OF OUR MEAT

Veal: Switzerland / Beef: Switzerland, Australia, USA / Poultry: Switzerland, France / Pork: Switzerland / Bacon, Ham: Switzerland, Italy / Fish: Switzerland



vegetarian. All prices are in CHF including legal VAT



THE

BASEMENT

FINE FAST FOOD AT THE TSCHUGGEN GRAND HOTEL

DESSERT 07

GRANNY'S CARROT CAKE with fior di latte ice cream	7.00
DOUGHNUT HOLES with vanilla or strawberry dip	12.00
AROSA CHEESECAKE	12.00
FROZEN YOGHURT with toppings of your choice tableside	15.00
HOME MADE ICE CREAM	4.00
AROSA MOUNTAIN CHEESE 2015 with Arosa pear bread and fig-apple mustard	14.00
