

Tschadun

Spisas freidas

Soup of the day 11.5

Artfully seasoned beef tatar with quail egg
served with toast and butter 18.5 / 32.5

Mixed leaf salad "Art Tschadun" refined
with our famous homemade dressing 11.5

Crunchy Caesar salad Lodge Style
with chicken and our
famous homemade dressing 18.0 / 24.5

Fried king prawns
on mango-avocado ragout 24.5

Poached egg on creamy spinach
refined with spicy Belper Knolle cheese 12.5

Spisas cauldas

PER GUDER

Homemade Pizokel with cheese and butter
served with applesauce "Surselva" 13.5 / 21.5

Beef Entrecôte with Bearnaise sauce,
Züri-Fries and vegetables 43.5

Zürcher Geschnetzeltes
Sliced veal with mushroom cream sauce,
served with Rösti and vegetables 39.5

PHILIPPES MEGLIER

Alps-Lodge-Burger with Züri-Fries
Delicious minced meat (100 %)
in a brioche bun with spicy cheese and
homemade BBQ sauce 26.5

Cordon Bleu of pork

filled with Raclette-cheese and raw ham
served with Züri-Fries and a small salad 34.8

ISABELLES PREFERIDA

Saddle of lamb "Ambassador"

served with truffled Aquarello risotto and
variation of vegetables 43.5

Freshly made "Alpine rösti"

with cheese and fried egg 21.5
with cheese, fried egg & bacon 23.5

Homemade Capuns

Style «Surselva» 24.5 / 28.5

PHILLIPES CHAPELLI

Cappelletti with

porcini stuffing on nut butter
24.5 / 28.5

Dultschas

Homemade Chocolate cake (lukewarm)

served with walnut ice cream 12.5

Apple fritters with vanilla ice-cream 12.5

Ice Cream

Vanilla / chocolate / strawbeery
moca / lemon
per scoop 3.7
whipped cream 1.5

Declaraziun

Beef: ARG / Veal: CH / Pork: CH / Chicken: CH

Lamb: AUS / Prawns: VN

For further information on the allergens please
ask our staff.

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All prices in CHF incl. VAT

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