

# Tschadun

## Spisas freidas

**Soup of the day** 11.5

**Artfully seasoned beef tatar** 18.5 | 33.5  
with quail egg  
served with toast and butter

**Mixed leaf salad "Art Tschadun"** 12.5  
refined with our homemade dressing

**Crunchy Caesar salad Lodge Style** 20.5 | 26.5  
with chicken or prawns  
and our homemade dressing

**Sweet and sour hokaido puree** 26.5  
accompanied by  
fried prawns and leek straw

**Vegetarian version:** 23.5  
with garlic crostini

**Poached egg on creamy spinach** 13.5  
refined with spicy Belper Knolle cheese

**Cheese slice „Schellen-Ursli"** 17.5  
with spicy mountain cheese  
and salad bouquet

## Spisas cauldas

### PER GUDER

**Homemade Pizokel** 16.5 | 22.5  
with cheese and butter  
served with applesauce

**Beef Entrecôte** 46.5  
with béarnaise sauce  
Züri-Fries and vegetables

### PHILIPPES MEGLIER

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

**Cordon Bleu of pork** 36.5  
filled with Raclette-cheese and ham  
served with Züri-Fries and  
a small salad

**Zürcher Geschnetzeltes** 43.5  
Sliced veal with mushroom cream  
sauce, served with Rösti and vegetables

### ISABELLES PREFERIDA

**Saddle of lamb "Ambassador"** 46.5  
served with creamy risotto and  
variation of vegetables

**Roasted organic trout fillet from Bachs** 42.5  
with almonds, creamed spinach,  
butter rice and homemade mayonnaise

**Freshly made "Alpine Rösti"**  
with cheese and fried egg 22.5  
with cheese, fried egg and bacon 24.5

### ALPÖHIS CLASSIC

**Minced beef** 25.0  
with small pasta, spicy mountain  
cheese and fresh apple sauce

### PHILIPPES CHAPELLI

Cappelletti 24.5 | 28.5  
porcini stuffing on nut butter

#### Declarazium:

Beef: ARG / Veal: CH / Pork: CH / Chicken: CH / Lamb: AUS  
Prawns: VN

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For further information on the allergens please ask our staff.

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All prices in CHF incl. VAT

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