

Tschadun

Spisas freidas

Artfully seasoned beef tatar
with quail egg
served with toast and butter

Starter 19.5
Main course 34.5

Soup of the day 11.5

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

Poached egg on creamy spinach 14.5
refined with spicy Belper Knolle cheese

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

Spisas cauldas

Orecchiette 27.5
in a spicy tomato sauce with
artichokes, roasted pine nuts and
Belper Knolle cheese

PER GUDER

Homemade Pizokel 17.5 | 23.5
with cheese and butter
served with applesauce

PHILIPPES CHAPELLI

Cappelletti 25.5 | 29.5
with porcini stuffing on nut butter

PHILIPPES MEGLIER

Alpine-Lodge-Burger with Züri-Fries 27.5
Delicious minced meat (100 %) in a
brioche bun with spicy cheese and
homemade BBQ sauce

Cordon Bleu of pork 37.5
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

Beef Entrecôte 48.5
with béarnaise sauce
Züri-Fries and vegetables

ISABELLES PREFERIDA

Saddle of lamb "Ambassador" 47.5
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

Homemade "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

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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