



restaurant & bar
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 🌿 23.5 | 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

PIERLUIGIS CAPPELLETTI 🌿

Cappelletti 25.5 | 29.5
with porcini stuffing on nut butter

🌿 Vegetarian

CSABAS MEGLIER

Alpine-Lodge-Burger with Züri-Fries 27.5
Delicious minced meat (100 %) in a
brioche bun with bacon 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
with bread and herb crust 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 21.0 | 25.0
with small pasta, spicy mountain
cheese and fresh apple sauce

Declarazion:

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

For further information on the allergens please ask our staff.

FOLLOW US:



RATE US:



All prices in CHF incl. VAT

#restauranttschadun | @tschadun.ch