



restaurant & bar  
**Tschadun**

**ENJOY FROM 06:00 PM TO 09:30 PM ONE OF  
OUR TSCHADUN APERITIF PLATTERS -  
PERFECT FOR 2 PERSONS!**

### **EXTRAORDINARI 29**

Dried Bündner meat, yak salami, raw ham from Ticino,  
raw herbal bacon from the mountains

### **MICHEDAU 27**

Grisons beef, raw ham from Ticino, raw herbal bacon from the mountains, aged  
Schlossberger cheese, Abe (red smear cheese), mild Mühlebach full fat cheese

### **CASCHIEL 25**

Aged Schlossberger cheese, Abe (red smear cheese), mild Mühlebach full fat  
cheese, Wild Mountain full fat cheese, Schalkino blue mold cheese,  
Fessli young goat cheese

**Served with apple fig mustard, butter and our Tschadun special bread.**

**Our Yak** meat comes from **Ohrüti, an organic farm in Tössbergland**. The Yaks spend the summer in the fields of Tösstal and by the Lukmanier Pass. They eat only grass and fine alpine herbs. The meat is tender, lean, rich in iron and zinc and is more flavorful than beef.

Our **cheese specialties** come from the **cheese dairy Camenzind in Schalchen**, in the beautiful Zurich uplands as well as from the **cheese dairy Jumi Bern**.