



Welcome to the Restaurant Swiss-Chalet

It's a pleasure to welcome you. On our menu you will find tried and tested classics, Swiss specialties, and seasonal dishes. We cook fresh and whenever possible with regional products so that you can enjoy sustainable and healthy ingredients dishes.

We attach great importance to homemade ingredients without artificial additives and produce most of the ingredients of our dishes such as sauces, soups, side dishes and desserts as well as their bases ourselves.

If you have any questions about the preparation of our dishes or allergies, please contact our service team. We want to give you an all-round gastronomic experience of pleasure and a relaxing moment.

Enjoy your meal!

Birgit Blöchinger
Host

Peter Hummel
F&B Manager / Chef



Swiss-Chalet aperitifs



	CHF
Signature Drink « Swiss-Chalet » Geranium liqueur Champagne	15.50
Apple Spritz Berentzen Apfel Prosecco mineral water	14.00
Rigi Spritz Mount Rigi liqueur Prosecco mineral water lime lemon peppermint	14.50
Limoncello Spritz Limoncello Prosecco mineral water	14.50

Without alcohol

Virgin Hugo Elderflower syrup Ginger Ale mineral water lime peppermint	11.50
Sanbitter Spritz Sanbitter mineral water orange	8.50

Classic aperitifs

Hugo Elderflower syrup Prosecco lime peppermint mineral water			14.50
Aperol Spritz Aperol Prosecco mineral water orange			14.50
Martini Bianco, Rosso	15 %	4 cl	9.00
Cynar	16.5 %	4 cl	9.00
Campari	23 %	4 cl	9.00
with orange juice / mineral water			13.00
Pastis 51	45 %	2 cl	9.00
Sherry Tio Pepe, fino	19.5 %	4 cl	9.00
Sandeman Tawny Porto	19.5 %	4 cl	9.00

Asparagus

Starters

CHF

Green asparagus soup^{6/8/9/10}

Cauliflower | bacon mousse

12.00

White - green asparagus salad^{5/9/11}

Asparagus broccoli | strawberry vinaigrette | hazelnuts

18.00

White asparagus and prosciutto^{8/19}

On homemade focaccia | tomato-olive vinaigrette

Pecorino

22.00

Gratinated asparagus with spring potatoes^{6/8/14}

Mountain cheese | herb crumbs

24.00 / 36.00

Mafaldine pasta with asparagus^{6/18/14}

Parmesan | chives | capers

19.00

Main courses

Asparagus per piece with sauce^{6/18/14}

5.00

Prices vary according to daily offer and origin

Served with hand-whipped fresh hollandaise sauce
or our own Bérnaise sauce

Extra sauce

3.00

For your selection:

Prosciutto

18.00

Spring potatoes - La Ratte

6.00

Acquarellorisotto^{6/10/13}

21.00

Wiener Schnitzel of veal 120Gr^{8/14}

34.00

Fillet of beef 150Gr^{9/10/11}

38.00

Veal back steak 150 Gr^{6/18/14}

41.00

Lamb leg, braised^{8/10/11}

31.00

Pikeperch 140Gr³

29.00

Our Starters and Soups

CHF



Schwyz mountain boys' salad ... for the ladies too^{8/10/11/14}

Leaf salad | poached egg | fried bacon

Dijon mustard sauce

16.00

Without bacon

15.00

Small mixed leaf salad^{9/10/11/14}

Italian or French sauce

9.50

Soup of the day

Bowl or plate

9.00 / 16.00

CHALET-PLÄTTLI^{6/13}

Muotathaler Urwald ham | dried meat | Landjäger

Farmer's bacon | Raw ham

Old goat | Küssnacher Reserva

38.00

Beef tartar^{9/11/12/14} • *cut by hand*

Homemade sauce | toast | butter

70g / 140g

26.00 / 39.00

Cognac

8.00

Our unique classics



	CHF
Sliced veal fillet Zurich Style ^{6/10} • <i>cut by hand</i> Rösti French beans with bacon	47.00
 Muotathaler calf's liver ^{6/8/10/13} • <i>cut by hand</i> Apple Rösti French beans with bacon	39.00
Beef fillet ^{9/10/11} Pepper cream sauce salad <i>or</i> Rosemary potatoes	58.00
Beef Stroganoff ^{6/11/13/14} • <i>Chalet style</i> Dried tomatoes pepperoni mushrooms cream sauce egg pappardelle	56.00
Onion roast ^{8/9/10} Onion sauce crispy onion fried potatoes	48.00
Veal escalope Viennese style ^{8/14} Cranberries salad <i>or</i> Parsley potatoes	45.00
Châteaubriand ^{6/8/10/14} • <i>traditionel</i> Sauce Béarnaise pepper cream sauce Rosemary potatoes seasonal vegetables <i>(preparation time approx. 40 minutes, served in 2 courses)</i> from 2 persons, 180g per person	64.00
Rösti ^{6/14} Spinach fried egg mushrooms cream sauce	24.00

Desserts

Pistachio crème brûlée ^{5/6/14}	CHF 16.00
Peppered strawberries in Grand Marnier caramelsauce ⁶ Vanilla ice cream	16.00
Pannacotta ^{6/14} Rhubarb compote	12.00
Volcano chocolate cake ^{6/8/14} • 15 min. waiting time Vanilla ice cream	16.00
Mini iced coffee ^{6/8/9} Coffee ice cream whipped cream cherry from Amstutz	9.50

EIS CAPPUCCINO⁶

Espresso Glace | Ristretto | Rahm Haube | Schoggi Raspeln
Amaretto Disaronno

CHF 14.00

Something small & sweet • <i>ask or let it be a surprise</i>	8.50
Whipped cream ⁶	1.90
Ice-cream & sorbet of choice ^{4/5/6/14} per scoop	4.60

MÖVENPICK

Glace

Vanilla | Chocolate | Maple Walnut | Strawberry | Espresso Croquant | Pistachio
Bluberry Cheesecake

Sorbet

Passion Fruit & Mango | Lemon & Lime | Raspberry & Strawberry | Swiss plum

Something small! Coffee plus ice cream

Espresso, coffee or tea
1 scoop of ice-cream at choice

CHF 8.50

Origins & producers

Tomatoes & lambs lettuce	Zurmühle Weggis
Bread	Bäckerei Hänggi local
Cheese	Dorfkäserei Küssnacht fromsuisse GmbH Bruno & Lucia Wittmer-Ming
Veal	Switzerland
Trout	Switzerland
Beef	Ireland Switzerland
Game	Austria Switzerland Ireland
Dried meat	Metzgerei Heinzer Fideco
Vegetables	Switzerland Germany Spain Italy Serbia Brasil Thailand



ächt SCHWYZ

The initiative of Schwyz-Tourismus invites you to get to know the canton of Schwyz through your palate and stomach. As a participating establishment in "ächt SCHWYZ", we offer dishes on our menu that have a traditional Schwyz character and are made with ingredients from suppliers in the canton of Schwyz. These special dishes are marked with the red badge of "ächt SCHWYZ".

Allergens

1. Mollusks + products | 2. Crustaceans + products | 3. Fish + products | 4. Peanuts | 5. Nuts + shell fruits
| 6. Lactose + dairy products | 7. Lupine | 8. Gluten | 9. Soya | 10. Celery | 11. Mustard | 12. Sesame |
13. Sulfur dioxide / Sulfite (E220-E228) | 14. Eggs

Merlischacher Schlossgeist and Dessert wine

Merlischacher Schlossgeist! Our apple liqueur, served ice cold.

4 cl / CHF 7.50

The Merlischacher Schlossgeist is also available in our Swiss-Chalet Shop!

Pineau des Charentes

It goes perfectly with cheeses, blue cheeses and desserts.

5cl / CHF 13.50



Our beers

Appenzeller Beer

	Vol.-%	Quantity	CHF
"Quöllfrisch" beer from the tap	4.8	30 cl	5.20
	4.8	50 cl	7.80
Panaché with "Quöllfrisch" beer from the tap		30 cl	5.20
		50 cl	7.80
Weizen	5,2	50 cl	7.80

Non alcoholic beer

Weizen		50 cl	7.80
Sonnwendlig		33 cl	5.20
Bschorle		33 cl	5.80

Appenzeller Beer

Since 1886 and for five generations, the Locher family have been brewing Appenzeller Bier. Our award-winning beers now include 40 different varieties. Fresh spring water, malted barley, hops and yeast are the foundation of what we create. Since 1999, the Säntis Malt Distillery has been producing fine single malt whiskies that have won several international awards. In the spirit of the traditional circular economy, we've added other delicious specialties based on by-products over the past three decades. Vinegar factory CréaCeto is creating exquisite beer balsamic vinegars. Thanks to our brewbee specialties, spent grain and other by-products from the brewing process get a second life as delicious and sustainable food products.

Water, Soft Drinks & Juices

Water

	Quantity	CHF
Knutwiler still	50 cl	7.50
	1 L	11.00
Knutwiler sparkling	50 cl	7.50
	1 L	11.00
Merlischacher Water à discretion	per person	5.20

Soft drinks

Elmer Citron	33 cl	5.20
Sinalco Original	33 cl	5.20
Rivella rot / Rivella blau	33 cl	5.20
Coca Cola / Coca Cola Zero	33 cl	5.20
Swiss apple spritzer Möhl	33 cl	5.20
Mountain Spring Tonic Water	20 cl	5.20
Mountain Spring Bitter Lemon	20 cl	5.20
Mountain Spring Ginger Ale	20 cl	5.20
San Pellegrino Sanbittèr / San Pellegrino Sanbittèr dry	10 cl	6.30

Juices

Orange juice	20 cl	5.20
Granini tomato juice	20 cl	5.20

Apple wines



Dorly's Apple King	Vol.-%		
Apfelwein Merlischachen	4.2	50 cl	7.50
Möhl Apfelwein, non-alcoholic		50 cl	7.50

Nespresso coffee

	CHF
Coffee	5.00
Decaffeinated coffee	5.00
Espresso	5.00
Double Espresso	6.30
Ristretto	5.00
Espresso Macchiato	5.20
Cappuccino	5.20
Milk coffee	6.30
Latte Macchiato	6.30

Hotdrinks

Ovomaltine and chocolate

	CHF
Swiss chocolate Caotina , hot or cold	5.00
Ovomaltine Original , hot or cold	5.00

Alcoholic



Bränte-coffee	6.50
Sugar whipped cream Swiss-Chalet Kirsch	
Coffee Träsch	6.50
Coffee with herbs and plum half half	
Coretto Grappa	6.80
Irish Coffee	9.40

Our tea assortment

Cup of tea of choice

CHF 5.00



English Breakfast

Traditional English blend of different black teas

Earl Grey Supérieur

Exquisite blend of top teas flavored with the purest bergamot oil



Gunpowder No. 1 «Temple of Heaven»

Chinese green tea from Hunan province

Medina - Thé Vert à la Menthe

Original Moroccan mint blend with Gunpowder green tea
The ideal refreshment for hot summer days.

Symphonie de Fruits

Fruit tea made of hibiscus blossoms, apple pieces, rosehip and orange peels, cornflower and marigold blossoms refined with tropical fruit aromas.

Rooibos Lynn

Rooibos with mallow blossoms, lemongrass and a sweet fruity aroma



Verveine - Verbena

Has a digestive effect and strengthens the heart.



Camomile

Anti-inflammatory and calming effect

L'art du thé, Lucerne

Since the founding of the company in 1997, the aim has been to spread the tea culture in Switzerland. Through customer closeness, innovative solutions are constantly being created, making "L'art du thé" one of the leading tea specialist stores in Switzerland.

The tea bags "Sachets Cristal" are produced in the own factory in Switzerland.

A cherry liqueur to complete the meal!

In our region, cherries have been cultivated for hundreds of years. The Appellation d'Origine Protégée (AOP) for the Zug Kirsch and the Rigi Kirsch was even protected by the Swiss Confederation.

Name	Hersteller	Ort	Vol.-%	Menge	CHF
Swiss-Chalet Kirsch	Räber	Küssnacht	40	2 cl	6.30
Rigi Kirsch, 5J im Fass	Adrian Ulrich	Küssnacht	40	2 cl	7.50
Kirsch, holzfassgereift	Arnold Dettling	Brunnen	40	2 cl	18.70
Kirsch, aus Brandyfass	Arnold Dettling	Brunnen	50	2 cl	24.00
L'Heritage de Bois	Fassbind	Oberarth	54.5	2 cl	18.90
Unique Cask Umburana	Fassbind	Oberarth	41	2 cl	21.00



Try our exclusive Swiss-Chalet Kirsch distilled in Küssnacht!

2 cl / CHF 6.30

Fruit brandies

	Vol.-%	Quantity	CHF
Mirabelle, Zraggen Lauerz	40	2 cl	7.50
Williams, Fassbind	41	2 cl	9.40
Pflümli	40	2 cl	9.40
Vielle Prune, Fassbind	40	2 cl	12.50
La Vieille Poire, Fassbind	40	2 cl	12.50
Vieil Abricot, Fassbind	40	2 cl	12.50
Vieille Framboise, Fassbind	40	2 cl	12.50

Digestive & Spirits

	Vol.-%	Quantity	CHF
Gin			
Frakmont Lucerne Dry Gin	40	4 cl	15.00
Gordon's Dry Gin	37.5	4 cl	10.00
Monkey 47	47	4 cl	14.00
Bombay Sapphire	40	4 cl	12.00
Mirabeau Dry Gin Rosé	43	4 cl	13.00
Hendrick's of Scotland	41.4	4 cl	15.00
Gin 27	43	4 cl	14.00
Walden Gin	42	4 cl	16.00
Studer's Swiss Gold Gin	40	4 cl	18.00
Wild Gin von Z'graggen	40	4 cl	16.00
Gin Mare	42.7	4 cl	16.00
Gin Wonderleaf Alk. frei		4 cl	9.00
Turiquim	41.5	4 cl	14.00
Kräuter			
Appenzeller	29	4 cl	9.00
Jägermeister	35	4 cl	9.00
Ramazotti	30	4 cl	9.00
Averna	29	4 cl	9.00
Grappa			
Il Merlot di Nonino, Monovitigno	41	2 cl	10.50
Lo Chardonnay Barrique di Nonino, Monovitigno	41	2 cl	10.50
Sarpa die Poli, Poli Distillerie	40	2 cl	10.50
Barbaresco, Bocchino	45	2 cl	10.50
Barolo, Bocchino	40	2 cl	12.50
Carlo Riserva, Bocchino	43	2 cl	18.00
Moscato, Bocchino	41	2 cl	10.50

Digestif & Spirituosen

	Vol.-%	Quantity	CHF
Liqueurs			
 Merlischacher Schlossgeist	23	4 cl	7.00
Grand Marnier	40	4 cl	12.50
Bailleys Irish Cream	17	4 cl	9.00
Amaretto die Saronno	28	4 cl	9.00
Limoncello di Capri	30	4 cl	9.00
Rum			
Diplomatico 12y	40	4 cl	13.50
Dictador 20y	40	4 cl	13.50
Zacapa Centenario 23y	40	4 cl	18.00
Banqero Copper	40	4 cl	17.00
Mount Gay XO	43	4 cl	18.00
Cognac			
Rémy Martin VSOP	40	2 cl	12.50
Hennessy VSOP	40	2 cl	12.50
Vodka			
Absolut	40	4 cl	10.00
Belvedere	40	4 cl	12.00

Our Whisky selection

	Vol.-%	Quantity	CHF
Switzerland			
Bergsturz 10y Single Malt	40	4 cl	17.70
Bourbon			
Jack Daniel's	40	4 cl	15.60
Canadian			
Canadian Club	40	4 cl	12.50
Irish			
Jameson 12y	40	4 cl	14.60
Scotch			
Ballantine's	40	4 cl	12.50
Chivas Regal	40	4 cl	14.60
Highland & Speyside			
Glenlivet 12 Years old	40	4 cl	18.80
Glenmorangie 18 Years old	43	4 cl	28.00
West Highland			
Glenfiddich 21 Years old	40	4 cl	36.40
Isle of Islay			
Lagavulin 16 Years old	43	4 cl	22.00
Isle of Sky			
Talisker Classic Malt 10 Years old	45.8	4 cl	18.80

Whisky pure, with water or ice?

Whisky and especially single malts should be served pure and at room temperature. The temperature is the crucial point.

Some whiskey connoisseurs recommend adding a few drops of room temperature water to the whiskey. This can enhance the aromas. For heavily bottled whiskies and cask strength whiskies.

For a whisky on the rocks, only 1-2 ice cubes should be added to the glass. The ice can slowly melt and mix with the whisky. Suitable for Bourbon, Rye and Scotch.