

eat. drink. shop.

Dear Guests

In the Swiss-Chalet Restaurant the meat plays the leading role! The offer consists of high-quality meat from the grill with side dishes at your choice. The proven classics such as the Muotathaler calf's liver, the beef burger and a selection of different tatars (meat, fish & vegetarian). The dishes are prepared with fresh and preferably regional products. If you like to take a culinary journey, enjoy our Swiss-Chalet menu with vegetarian alternative in three to five courses.

On two floors and four different Stuben the cosy ambience invites you to linger. More than 20 cherry brands from the region are waiting to be sampled.

We are proud to be a distinguished member of the Confrérie de la Chaîne des Rôtisseurs, Caveau de Sabrage of the Confrérie du Sabre d'Or as well as a participant of "ächt SCHWYZ".

Our Swiss-Chalet Shop on the first floor offers culinary or decorative products which are especially produced in the Swiss-Chalet, Merlischachen, or are from the nearby vicinity. You will also taste certain articles in our dishes.

Jeannine & Karel Nölly

Hosts

Andreas Rappold

Head Chef

Victoria Wark

Chef de Service

GLUTEN- &
LACTOSE-FREE

Our kitchen brigade can adapt most dishes in case of intolerance. Please inform the waiter/waitress.



Swiss-Chalet Meat Menu

3 to 5-course meal

CRUSTACEAN MOUSSELINE CREAM SOUP

with fried king size prawn



HOME-MADE PICKLED TUNA

with beetroot, caramelized nuts and crème fraîche



BEEF FILLET ROSSINI

with roasted duck liver medallion,
golden potato gratin
and red-wine truffle sauce



CHESTNUT - GINGER-BREAD PARFAIT

with dried prune sauce and marinated orange fillets



SMALL CHEESE VARIATION

from Swiss producers

Prices

3 course meal CHF 69 (starter, main course & dessert or cheese)

4 course meal CHF 79 (starter, intermediate course, main course & dessert or cheese)

5 course meal CHF 89 (starter, intermediate course, main course, dessert & cheese)

Swiss-Chalet Vegetarian Menu

3 or 5-course meal

RED BEETROOT CREAM SOUP

with horseradish foam and fried kale chips



VEGETABLES TATAR

with fresh shaved Belper Knolle cheese,
in herb oil pickled zucchini, sweet chilli,
king oyster mushrooms and dried tomatoes



BAKED POTATOPRING WITH MOUNTAIN CHEESE AND HERBS

with cream spinach, poached egg and fresh shaved black truffle



CHESTNUT - GINGER-BREAD PARFAIT

with dried prune sauce and marinated orange fillets



SMALL CHEESE VARIATION

from Swiss producers

Prices

3 course meal CHF 44 (starter, main course & dessert or cheese)

4 course meal CHF 54 (starter, intermediate course, main course & dessert or cheese)

5 course meal CHF 64 (starter, intermediate course, main course, dessert & cheese)

Starters

FRESH OYSTERS CREUSE NR 2

served on ice with lemon slices and pumpernickel per piece 4.6



GRATINATED OYSTERS

with spring onions and tomatoes per piece 4.6



HOME-MADE DUCK FOIE GRAS

served in a glass with toasted brioche and onion confit 24



HOME-MADE PICKLED TUNA

with beetroot, caramelized nuts and crème fraîche 20



LAMB'S LETTUCE

with bacon, croutons and chopped egg, dressing at your choice
(*French-, Italian-, raspberry or honey-nut dressing*) 15



WINTRY LEAF SALAD

with fried king oyster mushrooms and thin Sbrinz chips
on a honey-nut dressing 12

Soups

CRUSTACEAN MOUSSELINE CREAM SOUP

with fried king size prawn 16



RED BEETROOT CREAM SOUP

with horseradish foam and fried kale chips 12

Merlischacher Quellwasser & Dessert wine

Merlischacher Quellwasser 4cl 7

Our apple liqueur, served ice cold

Oro Dolce, Weingut Nadine Saxer, Neftenbach 5cl 7.5

Riesling x Sylvaner

The Merlischacher Quellwasser is also available in our Swiss-Chalet Shop in two different sizes

Our Tatar Highlights

CLASSIC BEEFSTEAK TATAR

Freshly chopped beef fillet with homemade seasoned sauce,
onions, gherkins and capers

small/large
80gr/150g 25/38



VEAL TATAR WITH AN ASIAN TOUCH

Freshly chopped veal meat with spring onion,
coriander, sesame oil and soya sauce

small/large
80g/150g 21/34



SMOKED SALMON TATAR WITH LEMON OIL

Freshly chopped smoked salmon with lemon oil,
dill, crème fraîche, roasted rapeseeds and avocado

small/large
80g/150g 21/34



VEGETABLE TATAR

with fresh shaved Belper Knolle cheese,
in herb oil pickled zucchini, sweet chilli,
king oyster mushrooms and dried tomatoes

small/large
80g/150g 16/29



TATAR QUARTET

Variation of all four tatars,
beef-, veal-, salmon- and vegetable tatar

150g 35

Thursday is Tatar day

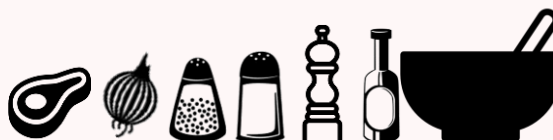
prepared directly at the table

Every Thursday at noon and evening (until 9 pm) we prepare the popular beef tatar according to your taste directly at your table. Finely chopped in best quality, refined with ingredients at your choice – that is how your Tatar tastes the very best!

Many specialities are for you available, such as:

Oranges & alpine pepper, various salts, truffle oil, Belper Knolle, Baergfeuer, chilli or a shot of Cognac

- Small portion with 80g fillet of beef CHF 25
- Large portion with 150gr fillet of beef CHF 38



Wintry main courses

Meat & dishes

SHORT FRIED TUNA CUBES

in a sesame coat, served on spinach ravioli, with glazed beetroot

37



ROASTED BLACK TIGER PRAWNS

on a potato ring with cream spinach and herb – garlic oil

35



BREAD-CRUMBED VEAL ESCALOPE VIENNESE STYLE

with french fries and cranberries

42



BEEF FILLET ROSSINI

with roasted duck liver medallion, golden potato gratin
and red-wine truffle sauce

56

Vegetarian dishes

GRATINATED CURD SPÄTZLI

with mountain cheese from Toggenburg, fried onions and
small mixed leaf salad

25



SPINACH RAVIOLI

with glazed beetroot and parsley foam
from the Bottega della Pasta Safra, Lucerne

29



BAKED POTATORING WITH MOUNTAIN CHEESE

with herbs, cream spinach, poached egg and fresh shaved black truffle

27

Swiss-Chalet Classics

CHATEAUBRIAND «SWISS-CHALET»

served on a cast iron platter at your table.

roasted whole fillet of beef, presented and served with different kind of vegetables,
homemade potato-balls, red-wine sauce and sauce bearnaise
(served within 40 minutes)

as from two people, per person 200g (price per person)

60



CHALET BURGER

homemade beef burger (180g), bacon, fried onions,
mountain cheese, homemade sauce, tomatoes,
french fries or small salad to choose

32

with roasted duck liver medallion and Fleur de sel

41



SLIGHTLY SPICY BEEF STROGANOFF

to our original house recipe with curd Spätzli

44



MUOTATHALER CALF'S LIVER

on a herb sauce, with buttered Rösti



31

Swiss-Chalet Shop

Visit our Swiss-Chalet Shop on the first floor!

We offer culinary or decorative products which are produced in the Swiss-Chalet Merlischachen or come from the nearby surroundings.

Tuesday is Chateaubriand day

Every Tuesday we serve our Chateaubriand "Swiss-Chalet" including a colored mixed salad as a starter and a small homemade cherry pot.

CHF 60 PER PERSON

From our Grill

Fried meat – rare, medium-rare, medium or well done?

Choose one piece of meat or fish, in your desired size, doneness and combine it with side dishes at your choice. Everything is served with vegetables and homemade mixed herbs.

	150g	200g	300g
IRISH BEEF FILLET	46	58	83*
refined with homemade steak-pepper and sauce bearnaise			
MUOTATHALER VEAL STEAK	44	54	79*
refined with homemade herb-pepper and morel sauce			
BLACK TIGER PRAWNS	31	41	59*
with tomatoes and herb garlic oil			
TUNA STEAK	36	48	69*
refined with homemade lemon-pepper and white-wine sauce			

*served within 35 minutes

SIDE DISHES

french fries, curd Spätzli, rice with herbs,
potato gratin, colourful leaf salad with dressing at your choice
(*French-, Italian-, honey-nut or raspberry dressing*)

One side dish is included every additional is

5

DECLARATION

Pork and veal:	Switzerland
Beef:	Ireland, Schweiz
Tuna:	Indian Ocean
Duck liver:	France
Prawns:	Vietnam
Oysters:	France

Our staff will inform you on demand about ingredients in our meals, which can elicit hypersensitivity and intolerances.

Fondue

Cheese Fondue Moitié-Moitié

Our Swiss-chalet Fondue mixture by Monsieur Sciboz from Fribourg was already the original fondue at the Swiss National Exhibition (EXPO) 1964 in Lausanne. The high-quality cheese mixture, half Vacherin Fribourgeois and half Gruyère guarantees since long time ago an infallible enjoyment in the Swiss-chalet Merlischachen.

FONDUE MOITIÉ-MOITIÉ (250g)

with bread and mixed pickles	35
by service fondue per 100g	12



HERB FONDUE (250g)

with bread and mixed pickles	37
by service fondue per 100g	13



TRUFFLE FONDUE (250g)

with bread and mixed pickles	39
by service fondue per 100g	14



SIDE DISHES:

portion pears	3
portion potatoes	5
portion ham from Muotathal 50g	6
portion dried-meat from Muotathal 50g	9



CHALET PLATE WITH SPECIALITIES

FROM MUOTATHAL AND YOUNG SBRINZ CHEESE

dried meat, ham from the Urwald, Mostbröckli and Wetterschmöckerli (200g)	27
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SLICED SWISS CHEESE PLATE 180G

young Sbrinz cheese (200g)	16
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* The fondues are served exclusively in the rooms
of the Bränte restaurant on the ground floor

Desserts & Cheese

CHESTNUT - GINGER-BREAD PARFAIT

with dried prunes sauce and marinated orange fillets

12



CHOCOLATE TARTE

with cassis sorbet and fresh caramel

13



APPLE STRUDEL

with hot vanilla sauce

12



HOMEMADE CHERRY POT

Refined with Merlischacher Cherry Liqueur, vanilla ice cream & whipped cream

12



CHEESE PLATE

6 or 3 kind of Swiss cheese

15/8

We serve all our cheese plates with pear bread, fig mustard, nuts and dried fruits



ICE-CREAM & SORBET AT YOUR CHOICE

3.5

ice-cream: vanilla, mocha, milk chocolate, hazel nut

sorbet: lemon, cherry, pear, cassis

lactose free: chocolate, vanilla

portion whipped cream

1.5

dash of Kirsch

from 6

Something small- Coffee & Ice cream SPÉCIAL

ICE-CREAM & COFFEE

cup of espresso, coffee or tea with a scoop of ice-cream at your choice

CHF 7



Sparkling wine

SPARKLING WINES	1 dl	7.5 dl
Prosecco DOCG, extra dry Bollicina, Veneto Glera	7.5	50
Taittinger Brut Réserve Champagne Chardonnay, Pinot Meunier, Pinot Noir	13	86

Whits & rose wines

WHITE WINES		1 dl	7.5 dl
Riesling x Silvaner Luzern Ottiger Weinbau, Kastanienbaum	2018	9	57
Chardonnay Genève Domaine des Rothis, Dardagny	2018	7.5	49
Sancerre Pascal Jolivet, Loire Sauvignon Blanc	2018	10.5	68
ROSÉ WINE		1 dl	7.5 dl
Œil de Perdrix Château d'Auvernier, Neuchâtel Pinot Noir	2018	8.5	59





Swiss Wine Gourmet

Our wine list was honored by Swiss Wine Gourmet with 3 of 3 golden glasses «Big selection of Swiss wines».

Why don't you enjoy a glass of one of our unique swiss wines.

Red wines

We offer you 16 different red wines by the glass, which we present in our Chalet Bar. If you want more choice, please ask for our big wine list.

SWITZERLAND			1 dl	7.5 dl
Pinot Noir	2017		9	58
Brunner Weinmanufaktur, Hitzkirch LU				
Extasis Rouge Grand Crus Chablais AOC	2016	 Swiss-Chalet Klassiker	10	64
Clos du Châtelard, Villeneuve				
Cabernet Sauvignon, Cabernet Franc				
Campus Merlot del Ticino DOC	2015		10.5	68
Valsangiacomo Vini, Mendrisio TI				
FRANCE			1 dl	7.5 dl
L'Enfant Perdu	2016	 BIO	11	71
Domaines des Enfants, Côtes Catalanes				
Grenache, Carignan blanc, Syrah				
Château Teyssier	2014		10.5	68
Saint Émilion Grand Cru				
Merlot, Cabernet Franc				
AUSTRIA			1 dl	7.5 dl
Zweigelt Unplugged	2017		10	65
Hannes Reeh Andau				
PORTUGAL			1 dl	7.5 dl
Colossal Reserva	2016		7.5	49
Casa Santos Lima, Estremadura				
Touriga Nacional, Syrah, Tinta Roriz (Tempranillo), Alicante Bouschet				

Red wines

SPAIN			1 dl	7.5 dl
Muga Reserva doca		2014	10.5	68
Bodegas Muga, Rioja				
Grenache, Graciano, Carignan, Tempranillo				
Hacienda Monasterio		2015	12.5	80
Bodegas Hacienda Monasterio, Ribera del Duero				
Tinto Fino, Cabernet Sauvignon, Merlot				
Sestal		2015	12	78
Finca Ses Talaioles, Mallorca				
Cabernet Sauvignon, Manto Negro, Shiraz, Tempranillo				
ITALY			1 dl	7.5 dl
Vigna dei Pini		2016	10	64
Tenute Ambrogio & Giovanni Folonari, Bolgheri Toscana				
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot				
Amarone Classico		2013	13	84
Speri Viticoltori, Veneto				
Corvina, Corvinone, Rondinella, Molinara				
Monsordo Rosso Langhe		2015	11	70
Ceretto		Magnum		
Merlot, Syrah, Cabernet Sauvignon				
Primitivo Centurio Vigne Vecchie		2013	11.5	76
Centurio, Apulien				
ARGENTINIA			1 dl	7.5 dl
Puro Corte d'Oro		2015	10.5	67
Bodega Ojo de Agua				
Malbec, Cabernet Sauvignon, Petit Verdot, Syrah				
SOUTH AFRICA			1 dl	7.5 dl
The Chocolate Block		2017	12	79
Boekenhoutskloof				
Syrah, Grenache Noir, Cabernet Sauvignon, Cinsault, Viognier				

Beers

EINSIEDLER BIER

Spezialbier hell vom Fass



5 Vol. %	20cl	3.5
5 Vol. %	30cl	4.5
5 Vol. %	50cl	7

Panaché vom Spezialbier hell



20cl	3.5
30cl	4.5
50cl	7

BAARER BIER

Erdmandli Amber

5 Vol. %	33cl	4.8
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MORT SUBITE MECHELEN, BELGIEN

Kriek Lambic Sauerkirsche



4 Vol. %	33cl	4.8
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AUGUSTINER BRÄU MÜNCHEN, DEUTSCHLAND

Edelstoff

5.6 Vol. %	50cl	7
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Weissbier

5.4 Vol. %	50cl	7
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ALKOHOLFREIE BIERE

Clausthaler Classic

33cl	6
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Erdinger alkoholfrei

50cl	7
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Einsiedler Bier

The brewery Rosengarten is a Swiss establishment based in the monastery village of Einsiedeln. The history of the brewery Rosengarten can be traced back – based on protocols and contracts – to 1872.

Water & Soft drinks

MINERAL WATER

Knutwiler ohne Kohlensäure	33cl	4.8
	50cl	6.9
Knutwiler mit Kohlensäure	33cl	4.8
	50cl	6.9
Tap water	per person	5

SOFT DRINKS

Elmer Citro	33cl	4.8
Sinalco Original	33cl	4.8
Rivella rot & blau	33cl	4.8
Coca Cola & Coca Cola Zero	33cl	4.8
Gents Tonic Water	20cl	5
Gents Bitter Lemon	20cl	5
Gents Ginger Ale	20cl	5
San Pellegrino Sanbittèr & Sanbittèr Dry	10cl	6

JUICES

Schweizer Apfelschorle Möhl	33cl	4.8
Schweizer Apfelsaft Möhl	33cl	4.8
Dorly's Apple King, Apfelwein, Merlischachen	4.2 Vol. % 50cl	6.9
Möhl Apfelwein, alkoholfrei	50cl	6.9
Ramseier Traubensaft	20cl	5
Ramseier Orangensaft	20cl	4.8
Ramseier Grapefruitsaft	20cl	4.8
Ramseier Ananassaft	20cl	4.8
Granini Tomatensaft	20cl	4.8



Homemade Cherry Ice Tea

A fruity refreshment due? Why not try our homemade Cherry Ice Tea?

The Ice Tea by the way is also available in our Swiss-Chalet Shop.



30cl	4.80
50cl	6.90
30cl	3.10

Nespresso Coffee

KAFFEE LUNGO FORTE

4.5

ELEGANT AND ROASTED- A complex blend of South and Central American Arabicas Lungo Forte holds intense roasted notes with a subtle hint of fruit.

ESPRESSO FORTE

4.5

ROUND AND BALANCED- Made exclusively from South and Central American Arabicas, the complex aroma of this intensely roasted espresso is a balance of strong roasted and fruity notes.

DOPPELTER ESPRESSO FORTE

6

ROUND AND BALANCED- Made exclusively from South and Central American Arabicas, the complex aroma of this intensely roasted espresso is a balance of strong roasted and fruity notes.

DECAFFEINATED COFFEE

4.5

BALANCED AND COMPLEX- Decaffeinato is a balanced decaffeinated coffee made from a complex blend of separately roasted South American and East African Arabicas, combining roasted cereal and sweet notes with all the subtlety and floral hints of East African Arabicas.

RISTRETTO

4.5

FULL-BODIED AND PERSISTENT- Pure and dark-roasted from South and Central American Arabicas make Ristretto a coffee with a dense body and distinct cocoa notes.

ESPRESSO MACCHIATO

4.8

Espresso Forte with a shot milk foam in a espresso cup

CAPPUCCINO

5

Espresso Forte with warm milk, best milk foam and cocoa powder in a coffee cup

LATTE MACCHIATO

6

Espresso Forte with warm milk and best milk foam in a tall glass

MILK COFFEE

5

Kaffee Lungo Forte with warm milk and a little foam in a large cup

Nespresso 2 go

Nespresso to Go

You don't want to miss your favorite coffee while being on the road? You can also take our coffee specialties in a chic nespresso cup with a price reduction of CHF 2.00 on the regular prices.

L'Art du thé, Luzern

CUP OF TEA AT YOUR CHOICE FROM L'ART DU THÉ LUCERNE

4.5

EARL GREY SUPÉRIEUR

Fine mixture of top teas (Yunnan and Keemun) flavoured with pure bergamot-oil

ENGLISH BREAKFAST

Classical English tea from China, India and Ceylon-tea. Aromatic, dark tea, ideal with some milk.

GUNPOWDER GREEN TEA «TEMPLE OF HEAVEN»

Chinese green-tea from the province Fujian. Rolled leaves who look like bullets, therefore the name „Gunpowder“. Tart taste appealing fresh aroma.

PRINTEMPS – CHINESE GREEN TEA

Mixed with cornflower blossom, rose petals and marigold blossom with the sweetness of strawberries

MEDINA – THÉ VERT À LA MENTHE

Chinese green-tea mixed with spicy mint. Mainly drunk in North Africa.

SYMPHONIE DE FRUITS

Harmonic "Symphony" of hibiscus blossom, apple pieces, rosehip and orange-peel, cornflower blossom and marigold flowers, refined with flavours of mango and tropical fruit

CHAI

Classical Indian spiced tea. Black tea from Assam with ginger, cardamom, cinnamon and pepper.

LYNN – ROOIBOS

With pieces of pear, raisins, dates, rosehip, mallow blossom and lemon-grass with a sweet fruity flavour. 100% caffeine free with natural vitamin C.

ROSEHIP

A slightly sour-sweet mixture. Refreshing and light stimulating with lots of vitamin C.

CAMOMILE

This fragrant herb is famous for its anti-inflammatory and calming effect. Ideal to end a lovely evening.

VERVEINE

Strong, aromatic herbal infusion, relaxes and strengthens the heart. Ideal drink for stressed people.

Hot drinks

Cold chocolate	4.6
Hot chocolate	4.6
Cold Ovomaltine	4.6
Hot Ovomaltine	4.6
Bränte Coffee (Coffee, whipped cream, sugar and a dash of Swiss-Chalet Kirsch)	8.5
Coffee Träsch, Chrüter, plum & half half	5.9
Coretto Grappa	5.9
Irish Coffee	8.5
Mulled wine white / red	5.9



Swiss-Chalet Sunday Brunch

NOT A EVERYDAY BRUNCH AT A UNIQUE PLACE

On the first floor of our Swiss-Chalet Restaurant, we serve every Sunday our brunch with Champagne à discrétion. The large selection is added with dishes which will be made directly in the front of our guests. Should it be a warm scrambled egg or a fresh sliced ham from the Berkel Machine or the legendary Crêpes Suzettes. Let you surprise and enjoy your Sunday with us at Swiss-Chalet.

Free childcare on inquiry. Our Nanny takes care of your children at the highest level. Enjoy the brunch and your kids have fun on a separate room.

Every Sunday from 10.00 – 14.00 O'clock.

PRICE:

Adults: CHF 63.- per Person

Kids from 3 to 12 years: CHF 4.- per year

To finish the meal: a Kirsch

Where do you find 20 different Kirsch from our region in which since over a 100 years "Chriesi" and Kirschbrand are cultivated. The Appellation d'Origine Protégée (AOP) for Zuger- and Rigikirsch have been protected through the Swiss Confederation.

Description	Producer	Place	% Vol.	Quantity	Price
Kirsch Swiss-Chalet			40	2cl	6
Kirsch Vieux	Amstutz Getränke	Merlischachen	40	2cl	6
Kirsch	Gehren	Merlischachen	42	2cl	6
Kirsch Réserve du Patron	Distillerie Sigrist	Meggen	40	2cl	8
Kirsch alt	Räber	Küssnacht	40	2cl	6
Jubiläumskirsch	Räber	Küssnacht	40	2cl	6
Rigiberg Kirsch	Peter Hess	Küssnacht	40	2cl	6
Chlihüsler Häfelibrand Kirsch	Gisler Ranch	Greppen	40	2cl	6
Weggiser Rigi Kirsch	Brennerei Stalder	Weggis	41	2cl	6
Rigi Kirsch	Haldi Hof	Weggis	40	2cl	7.5
Schwarze Kirsche	Arnold Dettling	Brunnen	40	2cl	16
Kirsch Holzfassgereift	Arnold Dettling	Brunnen	40	2cl	18
Kirsch Brandy Fass	Arnold Dettling	Brunnen	50	2cl	23
Dollenseppler Kirsch	Heiner	Oberwil	40	2cl	13
Wildkirsch	Etter	Zug	42	2cl	18
Original Zuger Kirsch	Etter	Zug	41	2cl	9
Sortenreiner Lauerzer Kirsch	Z'Graggen	Lauerz	42	2cl	7.5
Kirsch L'Heritage de Bois	Fassbind	Oberarth	54.5	2cl	18
Kirsch Rum Cask finished	Fassbind	Oberarth	41	2cl	20
Kirsch Unique Cask Umburana	Fassbind	Oberarth	41	2cl	20

Swiss-Chalet Kirsch

Try our fine Swiss-Chalet Kirsch which has been distilled in Merlischachen and has been stored in a wickerbottle for over four years.

2cl 6.00

The Kirsch is also available in our Swiss-Chalet Shop in small size.

20cl 17.00

Chalet Bar on the top floor

WINE, CHEESE & COCKTAILS

Our Chalet Bar surprises with high ceilings, massive wooden beams and a cozy interior.

The Chalet bar is open from Tuesday to Saturday from 18.00 o'clock. Our Chef de Bar, Benoît Meny, is looking forward to your visit.



Ü33 Party with DJ Maik Wisler

Maik Wisler is not only a famous voice on the radio in central Switzerland but also a DJ with passion. The plan could not be easier – you are over 33 years old – single or already taken – enjoy a few hours in our Chalet Bar with party sound at its finest.

Begins at 8pm in the Chalet Bar. For further dates please visit our website.